

JORDAN restaurant

with George Jardine

Starters

Joostenburg Vlake Duck liver parfait, air dried duck breast, pickled black berries and young beets

De Wetshof Bon Vallon Chardonnay 2015

Soy cured line caught Yellowtail, tartar, compressed cucumber, radish, miso aioli and wild fennel

Jordan Inspector Peringuey Chenin Blanc 2015

Grilled and fresh eve Fig, walnut pesto, gorgonzola, port reduction, crispy onion and watercress

Jordan "The Real McCoy" Riesling 2016

Mains

Harissa braised Karoo Lamb shoulder, sweetbreads, chickpea salsa, fromage blanc and charred broccolini

Jordan "The Black Magic" Merlot 2013

Pan roasted Panga Bream, green gazpacho, smoked almond, crispy parmesan kale and Dalsig avocado

Jordan Barrel fermented chardonnay 2016

Salad of Pickled Butternut, butternut mousse, maple glazed young carrots, crudities and fried blossom

Vondeling Babiana 2015

Sides

Crispy hand cut chips

R35

Salad of baby gem lettuce, Boerenkaas, pickled onions and soy pumpkin seeds

R35

Dessert

Set orange curd, lychee espuma, poppy seed cake and blackberry sorbet

Jordan Mellifera 2016

Valrhona chocolate and apricot gateaux, cocoa nib crumble and cinnamon ice cream

Jordan Mellifera 2016

A trip to the cheese room

De Krans Cape Tawny Port

R425 FOR THREE COURSES THREE COURSE WINE PAIRING R220 (1 starter, 1 main, 1 dessert)

R625 FOR FIVE COURSES FIVE COURSE WINE PAIRING R350

Five course Chef's choice for the entire table, last orders at 19h30. Menu includes complimentary mineral water.
10% service charge will be added to tables of 8 and more. Please note R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. Thank you in advance for your compassion and support. We will do our best to accommodate your food allergies, but our menu is small, seasonal and fresh. We regret, onion, garlic and salt forms the base of our food preparations. We regret no split bills.