



SNACKS

La Colline egg spuma	R85
Trout caviar, onion bacon jam	
Brie & beetroot arancini	R95
Cheese sauce, chilli crisp	
Babylonstoren water buffalo samosa	R95
Cape Malay mayo	
Smoked Olive Tapenade cone (V)	R75
Whipped feta mousse	

STARTERS

Organic pea and ham Soup	R135
Coconut and lemongrass foam	
Leeu Dassenberg beetroot(V)-	R155
Chilli crunch, goats' cheese	
Babylonstoren beef tartare	R175
Smoked brie, radish, aioli	

MAINS

Franschhoek wild mushroom ravioli (V)	R240
Cabbage relish, broccoli, mushroom beurre blanc	
La Combe Pork	R310
Organic sweet potato, charred apple, truffle jus	
Pan seared Three streams' trout(N)	R290
Cape Malay puree, granola, lentil ragù	
Braised beef shoulder	R360
Pomme puree, crispy onion, beef jus	

SIDES

Organic cauliflower cheese steak(V)(N)	R100
Cured egg Caesar salad	R70
Organic roasted pumpkin risotto(V)	R90
La Colline roasted root vegetable (V)	R80

DESSERTS

Huguenot dark chocolate opera cake (N)	R140
Orange, marmalade, coffee ice-cream	
Franschhoek Carrot Cake	R135
Carrot crumb, glazed carrot, cream cheese gelato	
No baked lemon cheesecake(N)	R145
Lemon cured, meringue, limoncello sorbet	

Please consult with your host for any allergens & dietary requirements.

Please note that we are operating cashless