

*Ingredients carefully sourced & menu created by Johannes Richter, Chef & Husband*



**Sourdough bread & yoghurt butter**

**Watermelon, radish & Aryan**

**Ordinary carrot, dahl miso & mint**

**Gourmet Greek Feta, lemon pickle & daikon**

**Vanessa's chicken, mussel & green banana**

**Bushpig, porcini & madumbe**

**Wagyu, leak & peach**

**Venison, curried butter beans & local cherries**

**Rhubarb & preserved fig leaf**

**Mabele, Madagascar vanilla & Butter Lady Mascarpone**

**Pineapple & Tanzanian chocolate**

5 courses R 695 / including wine pairing or non-alcoholic pairing R 1205

7 courses R 925 / including wine pairing or non-alcoholic pairing R 1605