

Autumn 5 and 6 course

Degustation menu

5 course at 455 p.p. Optional pairings at 255 p.p.

6 course at 595 p.p. Optional pairings 295 p.p.

A selection of dishes chosen by the chef to provide a journey through his creations.

(Wine and beverage pairings are suggested but optional.)

In accordance with fine dining, portions sizes are designed to allow full enjoyment of a 3, 5 or 6 course meal.

Last orders for degustation menu at 19:15

We thank you for choosing De Kloof, and we hope that you will enjoy your time with us.

“Charcuterie”

6 course

Bresaola. Steak tartare. Grana Padano crisp. Cremalat mozzarella. Green fig. Rocket pesto. Sesame cracker

KWV Annabelle Brut

“Fiela se sop”

Cape Malay shellfish soup. Mussel paté, smoked monkfish, mielie. Garlic bread

Quinta do Sol Cape Vintage 2020

‘Salmon’

Tofu ‘Salmon’, Thai BBQ sauce, black rice risotto. Norwegian salmon gravadlax & avocado popper

“Mandu”

Duck dumpling. Shiitaki mushroom broth, leeks, lemongrass

Hakutsuru sake

“Pichana”

5 course

Beef pichana. Tongue & parsley. Bearnaise. Mdumbi potato dauphinoise. Panko aubergine. Cauliflower. Okra

Brampton Cabernet Sauvignon 2018

“Rack of lamb”

6 course

Lamb rib rack. Chimichuri. Mdumbi potato dauphinoise. Panko aubergine. Cauliflower puree. Okra

Groenland Premium 2015 Cabernet Sauvignon

“Rum & Raspberry”

Raspberry coulis. Pineapple tarte. Caramel & rum sauce. Dulche de leche ice cream. Hazelnut

Havana Club 7-year old rum. Frozen pineapple cubes

A la carte menu

Starter

“Charcuterie”	115
Bresaola. Steak tartare. Grana Padano crisp. Cremalat mozzarella. Green fig. Rocket pesto. Sesame cracker (KWV Annabelle Brut)	75)
“Fiela se sop”	119
Cape Malay shellfish soup. Mussel paté, smoked monkfish, mielie. Garlic bread (Quinta do Sol Cape Vintage 2020)	45)
“Mandu”	99
Duck dumpling OR Butternut & ginger dumpling (vegan). Shiitaki mushroom broth, leeks, lemongrass (Hakutsuru sake)	50)
“A tasting of liver, heart & kidney”	99
Springbok liver parfait, berry compote. Lamb heart steak. Lamb kidney paté, Cucumber gel. Melba (Bellingham berry bush rosé)	35 / 50)

Starter or Main

“Paella deconstructed”	140 starter / 280 main
Saffron risotto. Prawns. Mussels. Chicken skin. Minted pea puree. Chorizo. Red pepper espuma, Bouillabaisse sauce (Louisvale Chardonnay 2020)	50 / 75)
“Delicious schwein”	100 starter / 200 main
Roasted pork belly. Apple jus. Pork belly samoosa. Purple cabbage. Turnip & apple remoulade. Black rice (Babylonstoren Chenin Blanc)	60 / 85)

Main

“Il Pollo e gnocchi”	195
Chicken Ballontine, chicken thigh mousse, sauce supreme. Gorgonzola & walnut gnocchi. Okra. Chicken lollipop (ABC De Kloof Sauvignon blanc 2021)	40 / 65)
“Pan fried delights”	
Cut of choice served with: Mdumbi potato dauphinoise. Panko aubergine & labneh. Cauliflower puree. Okra	
Beef pichana / Fillet mignon / Angus blade steak. Beef tongue & parley. Bearnaise sauce (Brampton Cabernet Sauvignon 2019)	235 / 275 / 285 50 / 75)
Lamb rib chops, chimichurri. Lamb & raisin belly pie (Gabrielskloof whole bunch Syrah 2021)	285 75 / 100)
Tofu ‘Salmon’ (Vegan) OR Butterfish. Thai BBQ sauce (De Krans Moscato)	190 / 240 45 / 70)
Karoo Ostrich rump. Blueberry & chocolate sauce (ABC De Kloof Merlot)	235 45 / 70)

Dessert

“Ek hou van kaas, Bra”	119
Baked Camembert. Cranberries. Frozen Chantilly cream & cranberries. KWV 10-year sauce	
“Rum & Raspberry”	89
Raspberry coulis. Pineapple tarte. Caramel & Red Heart rum. Dulche de leche & Hazelnut ice cream.	
“Asian Persuasion”	99
Lime & chocolate fondant. Coconut sorbet, torched clementine. Galactic lime sherbet	