



## GREENHOUSE

### WINTER LUNCH

#### À LA CARTE MENU

greenhouse snacks

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steamed blue prawn

gamefish, kelp, seaweeds, sesame

*or*

ostrich tartare, salt bake celeriac, truffled quail's egg,

kombu pickled vegetable, cepe mushroom

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local cape fish & langoustine

bok choy, sea asparagus, miso onion, soba, crustacean emulsion

*or*

braai bokkie

coffee carrots, lacquered onion, mushroom & sweetbreads

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white chocolate pap, raspberry, pistachio

tarragon, guava

*or*

'camembert' cheese cake, cherry compote, pine nut biscotti

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chocolate tapas

R 550 à la carte menu | R 800 with wines

#### TASTING MENU

greenhouse snacks

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steamed blue prawn

gamefish, kelp, seaweeds, sesame

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ostrich tartare, salt bake celeriac, truffled quail's egg,

kombu pickled vegetable, cepe mushroom

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'chokka noodles', salsify, sour fig, ink yuzu sauce

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braai bokkie coffee carrots, lacquered onion,

mushroom & sweetbreads

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white chocolate pap, raspberry, pistachio

tarragon, guava

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chocolate tapas

R 850 tasting menu | R 1 200 with wines

*A discretionary 12% gratuity will be added to tables of 8 or more.*

*Regrettably no young children under 12 years allowed*

Greenhouse Restaurant, The Cellars-Hohenort Hotel, 93 Brommersvlei Road, Constantia

reservations@greenhouserestaurant.co.za

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