



LANZERAC

1692



Restaurant Week Dinner

Menu



1 October 2020 - 1 November 2020

Starter

VENISON TARTARE

marinated mushrooms, walnut ketchup, charcoal mayo, nasturtium salsa verdi

Intermediate

CHILLED GOAT'S CHEESE

beetroots, citrus, wild rocket, edible flowers, rozendal fynbos vinegar

Mains

MACADAMIA NUT CRUSTED HAKE

curried cauliflower purée, coriander courgette noodles, red onion bhaji

or

CUTLETS OF LAMB

spring vegetables, sweet potato fondant, white onion cream, mint oil

Desserts

STRAWBERRY SORBET

lime, white chocolate mousse, micro basil, meringue bark