LANZERAC
1692

Food & Wine

October Experience Menu

ARRIVAL GIFT FROM THE CHEF
Lanzerac Cap Classique on arrival

WARM MOSBOLLETJIE BROOD
honey glaze, rosemary & apricot konfyt, biltong butter

LARGE SALDANHA OYSTER
lemon gel, fennel juice, apple, fermented cucumber

OAK SMOKED SALMON MILLE FEUILLE
confit belly, baby beets, beetroot puree, soy emulsion

WAGYU BEEF TARTARE
pickled mushroom, saffron aioli, parsley soil, quail egg yolk

LEMON, BRUT & MINT GRANITA

BUTTER POACHED LINEFISH
masala prawn, charred leeks, green pepper romesco, almond velouté, coriander oil

DUET OF PARMESAN CRUSTED LOIN & LAMB RIB FRITTER
spring artichoke salad, brinjal puree, roast garlic gratin, nasturtiums, raspberry jus

SALTED CARAMEL CHOCOLATE FONDANT
chocolate praline, blackberry ice cream, white chocolate texture

Every course will be perfectly paired with our Lanzerac wine range,
selected by our Sommelier, Fundiswa Ziqubu.

For your safety and ours, Lanzerac is a cashless establishment.