



LANZERAC
1692



Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF
Lanzerac Cap Classique on arrival

LARGE SALDANHA BAY OYSTER
miso sabayon, kimchi, yuzu pearls, citrus crumb
Lanzerac Chardonnay 2023

SEARED SALMON
saffron gnocchi, fine beans, garden peas, smoked fennel velouté
Lanzerac Keldermeester Versameling Bergpad 2022

BEER BRAISED PORK BELLY
apple chutney, burnt brussel sprouts, spiced carrot puree, wholegrain mustard jus
Lanzerac Mrs English Chardonnay 2022 2022

LITCHI & GIN SORBET

OPEN BEEF CHEEK RAVIOLI
red wine braised beef cheeks, vanilla & celeriac espuma, mushroom juice
Lanzerac Reserve 2020

KALE WRAPPED VENISON
butternut pave, butternut cream, glazed baby carrots, blueberry emulsion
Lanzerac Keldermeester Versameling Kurktrekker 2022

BREAD AND BURNT BUTTER PUDDING
beurre noisette ice cream, rhubarb reduction, meringue
De Krans Muscat Blanc 2023



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.