LANZERAC
1692

Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF
Lanzerac Cap Classique

LARGE SALDANHA OYSTER
dill cucumber gel, lime crème fraîche pearls, beetroot tuile, caviar
Lanzerac Pinotage Rosé 2024

BUTTER POACHED CRAYFISH
risotto 'milanese', citrus beurre blanc, coriander foam
Mrs. English Chardonnay 2024

QUAIL OF THE WOODS
seared breast, stuffed leg, scotch egg, shimeji mushroom, dried cauliflower, red currants, quail demi-glace
Keldermeester Versameling Kurktrekker 2022

CHEF'S PALATE CLEANSER

LAMB TAGINE
harissa chickpeas, succotash, minted yoghurt spheres, cumin flat breads
Lanzerac Reserve 2020

DARK CHOCOLATE DELIGHT
chilli nyangbo chocolate slice, orange chocolate sorbet, salted cacao nibs, hazelnut crunch, orange dust
Lanzerac Pinotage 2022

PETIT FOURS
chef's choice

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

Menu is subject to availability.

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