



Food & Wine

Experience Menu

ARRIVAL GIFT FROM THE CHEF *Sommelier's Choice*

SPRING SCALLOP
tomato, scallop, spring onion, cauliflower, edible flowers
Keldermeester Versameling Bergstroom 2023

"OSTRICH EGG"
ostrich tartare, brioche, shimeji mushrooms, egg, parmesan, caper berry, truffle oil
Lanzerac Pinotage 2022

CITRUS CURED SEABASS
smoked yoghurt, citrus fruits, honey, hazelnut, lemon oil, cucumber
Lanzerac Sauvignon Blanc 2024

CHEF'S PALATE CLEANSER

DUO OF LAMB
lamb loin, belly, potato, baby onion, asparagus, pea purée, demi-glace
Lanzerac Cabernet Sauvignon 2020

TEXTURES OF PEAR
cinnamon, hazelnut, milk chocolate, raspberry, sable biscuit
Keldermeester Versameling Kurktrekker 2023

PETIT FOURS
offered by the pastry team



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.