



Winter 2009

Welcome to Mange Tout! Our Menu is an ever evolving work in progress, wherever possible focussing on the finest seasonal ingredients available.

We whole heartedly endorse environmentally friendly farming practices as well as humane free range animal rearing and much of our produce used reflects this.

Wherever possible, myself and the team will always try to accommodate special requests and/or dietary requests. Vegetarians are entitled to imaginative good food and cooking as well.

PS: The further in advance we are forewarned, the more we are able to satisfy.

Bon Appétit.....Chef Ryan

This Month's Highlight's

Karoo Lamb Carpaccio, Tomato jelly, truffle shavings, Parmesan tuiles and "Spoon".

French 3 Onion Soup, Gratinated with gruyere and Asiago, served with cheese puffs or oxtail jam.

Franschoek Trout, Saffron braised fennel, chicory, meringue and black salt crumble.

Organic Pork Chop, Crispy crackling, 20 hour baked apples and smoked potato puree.

Ginger Crème Caramel, Marsh mellow roulade, lemon curd and lemon-sugar-cylinder.

Our ala Carte Selection:

Foie Gras Parfait, Kumquat jelly, salted caramel and bitter chocolate.

Seared Sushi Grade Tuna, Avocado mousse, exotic fruit vinaigrette and wasabi mayonnaise.

Twice Baked Spinach Soufflé, Barley, tomato and green olive ragout.

Wild Mushroom Pancake, Coriander Bolognese and tangy pecan nut topping.

Prawn Won Ton Parcels, Buttered green cabbage, lemon and chervil veloute.

Baked Kingklip, Bacon and herb butter, creamy shellfish ragout.

Roast Duck Breast, Confit leg and prune cannelloni, braised red cabbage and bitter chocolate coco bean jus.

Braised Veal Shin, wild mushrooms, cauliflower puree and Buchu-truffle essence.

Springbok Loin, Pine nut crust, organic beetroot, butternut and vanilla.

Our Desserts:

Muscavado and Hazelnut Soufflé, Buffalo yoghurt ice-cream.

Bakewell Tart, Poached pear, almond ice-cream and Frangelica sabayon.

Chocolate and Praline slice, Caramel ice-cream, jelly and tuile.

South African Cheese Selection, Assorted condiments and crackers.

2 Courses....**R140**

3 Courses....**R180**

4 Courses....**R250**

5 Courses....**R320**

Please note some of our food may contain traces of nuts.