

MIKO

TASTE OF MIKO MENU

First Course

MIKO Salad (V)(Sp)(Mu)

Pea pâté, pickled red onion, candied baby beets with baby leaves and marjoram dressing

Mont Rochelle Sauvignon Blanc 2018

Or

North West smoked Venison (Sp)

BBQ carrot purée with marinated “spanspek”, tomato blatjang, cos lettuce and teriyaki dressing

** Mont Rochelle Cabernet Sauvignon 2015**

Second Course

Ham Hock terrine and prune (M)(Mu)(Sp)

Horseradish emulsion, and wholegrain mustard mayo, meebos puree

Mont Rochelle Syrah 2015

Or

Franschhoek trout tartar (F)(M)(Sp)(G)

Squid ink tuiles, caper berry foam and smoked tomato, parsley sauce

** Mont Rochelle Chardonnay 2017**

Third Course

Sorbet of the day

Fourth Course

Sustainable Line fish (F)(M)(Sp)

Celeriac and potato purée, tender stem broccoli, seafood curry velouté and Saldanha Bay mussels

Mont Rochelle Miko White Chardonnay 2016

Or

Beef fillet (C)(G)(Sp)

Basil and onion crust with truffle cauliflower, short rib of beef bon bon, butternut puree and grilled artichokes, apple cider jus

** Mont Rochelle Miko Red Syrah 2010**

Fifth Course

Dark Chocolate fondant (E)(M)(G)(Sp)(N)

Hazelnut ice cream and honeycomb

Or

Baked popcorn and ginger biscuit vanilla Cheesecake (E)(M)(G)(Sp)(N)

On a butterscotch sauce and caramel popcorn

R550 per Person without wine

R850 per Person with wine

(C) Celery (Gl) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian. If you have any specific dietary requirements or food allergies please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

We favour home grown and local flavours wherever possible and so our menu has been specially created to celebrate the finest ingredients that have made a short journey from source to your fork (some so short it's just walking to the garden and back!). We work hard to reduce our food miles and we are proud to have some fantastic local specialities on our menus! And it doesn't just stop at the food; at Mont Rochelle we are in a unique position to be able to serve a wide range of high quality wines from our very own vineyard. We're all about footprints in the sand and not in carbon, so when you dine with us you can rest assured the food is sourced locally and responsibly. Think of it as you helping the environment – one bite at a time! Talk to one of the team to find out more about where the food on today's menu has come from.