



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

December 2009

This Month's Highlights as well as our Degustation Recommendation.

(Asparagus, Green Peas, Artichokes, Peaches.)

Chilled Asparagus Cappuccino, asparagus spears, goat cheese and truffle.

Green Pea Risotto, fresh peas with mint, pea shoot salad and pea sorbet.

Prawn and Calamari, summer vegetable ragout, pasta shells and herbs.

Pork Neck spiced and slow cooked, crispy belly, spinach puree and artichokes.

Cheese Selection (Supplement R65)

Poached Peach, Muscavado jelly, cassonade and lavender ice-cream.

A la Carte Menu

Starters:

Ostrich Carpaccio, ostrich skewers, herb jelly, croutons, sweet and sour reduction.

Franschhoek Trout, braised fennel, poached tomatoes, vinaigrette and black salt crumble.

Cured Sushi Grade Tuna, avocado mousse, exotic fruit and wasabi mayonnaise.

Foie Gras and Ham Terrine, pickled summer vegetables, fruit puree and toasted brioche.

Mains:

Beef Medallion, braised short rib, caramelized onion textures and potato wafer.

Skate Pan-Fried, brown butter emulsion, bell-peppers, asparagus and lemon.

Organic Duck Breast, confit duck leg cannelloni, braised lettuce, caramelized pears and Cape 5 spice jus.

Karoo Lamb Rack, lamb mince, oriental spices, chick peas, red pepper tart fin, and red pepper jus.

Desserts:

Granadilla Soufflé, granadilla frozen yoghurt and cream filled brandy snaps.

Chocolate and Strawberry Fondant, strawberry jelly, fresh strawberries and strawberry ice-cream.

Assorted South African cheeses with relishes, chutneys crackers and walnut bread.

3 Courses....R280

4 Courses....R360

5 Courses....R430

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