

MIKO

A LA CARTE MENU

WELCOME

MIKO favours 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! Feel free to talk to our team if you'd like to know more about where the food on today's menu has come from.

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.

MIKO

TASTING MENU | R 750 pp / R1395 pp

FIRST COURSE: AMUSE-BOUCHE

Chef's creation

CHOOSE YOUR SECOND COURSE

Textures of mushroom (C) (N) (S) (G) (Ga) (Vg)

BBQ mushroom steak, duxelles, almond crumble, pickled shimeji, herb oil

Paired with Mont Rochelle Cabernet Sauvignon

Miso glazed locally farmed Franschhoek trout (F) (G) (S) (Ss) (Sp) (C) (Ga)

Seared trout, soba noodles, wakame broth, toasted sesame, spring onion, mange tout, baby corn

Paired with Mont Rochelle Chardonnay

CHOOSE YOUR THIRD COURSE

Roasted tomato risotto (M) (Ga) (Sp) (V)

Blistered tomato, blue cheese crumble, crispy basil, parmesan

Paired with Mont Rochelle Sauvignon Blanc

Venison carpaccio (Sp) (Ga) (M)

Pickled shimeji mushroom, onion, 12-month Gruberg cheese, rocket

Paired with Mont Rochelle Syrah

FOURTH COURSE: PALATE CLEANSE

Chef's creation

CHOOSE YOUR FIFTH COURSE

Sustainably caught fish (Cr) (F) (Mo) (Ga) (S) (Sp)

Edamame beans, prawns, bisque, mussels

Paired with Mont Rochelle MIKO Chardonnay

Grass-fed beef fillet (Ga) (C) (Sp) (M)

Roasted onion purée, baby onion, onion soil, baby leek, bordelaise sauce

Paired with Mont Rochelle MIKO Syrah

CHOOSE YOUR SIXTH COURSE

70% dark chocolate fondant (E) (G) (M) (V)

Tonka bean ice cream, lime poached pear, tuille

Paired with Mont Rochelle Straw Syrah

Dalewood brie brûlée (M) (V) (N) (E) (G)

Candied almonds, citrus, brioche

Paired with Mont Rochelle MIKO Chardonnay

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VEGAN TASTING MENU | R 650 pp / R1150

FIRST COURSE: AMUSE-BOUCHE

Chef's creation

CHOOSE YOUR SECOND COURSE

Textures of mushroom (C) (N) (S) (G) (Ga) (Vg)

BBQ mushroom steak, duxelles, almond crumble, pickled shimeji, herb oil

Paired with Mont Rochelle Chardonnay

Butternut tabbouleh salad (Sp) (Ga) (N) (Vg)

Spiced quinoa, butternut, garden herbs, cranberry, broccoli, toasted almond

Paired with Mont Rochelle MIKO Chardonnay

CHOOSE YOUR THIRD COURSE

Miso glazed aubergine (G) (S) (Ss) (Sp) (C) (Ga)

Glazed aubergine, soba noodles, wakame broth, toasted sesame, spring onion, mange tout, baby corn

Paired with Mont Rochelle Sauvignon Blanc

Textures of beetroot tartare (Ga) (G) (Sp) (Vg)

Roasted beets, pickled beets, beet crudites, pumpkin seeds, onion, dill cucumber, garlic mayo, MIKO garden herbs, porcini purée, ciabatta

Paired with Mont Rochelle Cabernet Sauvignon

FOURTH COURSE: PALATE CLEANSE

Chef's creation

CHOOSE YOUR FIFTH COURSE

Cauliflower steak (Vg) (N) (Sp) (Ga)

Pickled cauliflower, raisin purée, toasted almonds, masala velouté, cauliflower crudité, angel-hair chilli

Paired with Mont Rochelle MIKO Chardonnay

Roasted butternut (V) (Ga) (N) (Sp) (M)

Quinoa, butternut crudité, black pepper labneh, cashew nuts, garden herbs, rooibos, butternut purée

Paired with Mont Rochelle Syrah

CHOOSE YOUR SIXTH COURSE

Strawberry namelaka (Vg) (Sp)

Meringue, grapefruit gel, grapefruit, strawberry and lemon thyme sorbet

Paired with Mont Rochelle Straw Syrah

Coffee crèmeux (Vg) (N)

Cardamom caramel, cocoa and oat crumble, hazelnuts, coconut ice cream

Paired with Mont Rochelle Chardonnay

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STARTERS

Textures of mushroom

(C) (N) (S) (G) (Ga) (Vg) **R 175**

BBQ mushroom steak, duxelles, almond crumble, pickled shimeji, herb oil

Pulled pork tortellini

(Sp) (Ga) (E) (M) **R 180**

Roasted onion velouté, chorizo, crispy leeks, tobacco onion, apple

Miso-glazed locally farmed Franschhoek trout

(F) (G) (S) (Ss) (Sp) (C) (Ga) **R 185**

Seared trout, soba noodles, wakame broth, toasted sesame, spring onion, mange tout, baby corn

Roasted tomato risotto

(M) (Ga) (Sp) (V) **R 125**

Blistered tomato, blue cheese crumble, crispy basil, parmesan

Venison carpaccio

(Sp) (Ga) (M) **R 180**

Pickled shimeji mushroom, onion, 12-month Gruberg cheese, rocket

Grass-fed beef tartare

(G) (Ga) (Mu) (Sp) (C) **R 185**

Egg yolk jam, pickled beetroot, onion, chimichurri beef tallow aioli, ciabatta crisp

Butternut Tabbouleh salad

(Sp) (Ga) (N) (Vg) **R 110**

Spiced quinoa, butternut, garden herbs, cranberry, broccoli, toasted almond

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MAINS

Sustainably caught fish

(Cr) (F) (Mo) (Ga) (S) (Sp) **R 295**

Edamame beans, prawns, bisque, mussels

Ash-cured venison

(Sp) (M) (C) (Ga) **R 375**

Potato fondant, roasted baby beets, mange tout, beetroot, cranberry jus

Grass-fed beef fillet

(Ga) (C) (Sp) (M) **R 365**

Roasted onion puree, baby onion, onion soil, baby leek, bordelaise sauce

Duck terrine

(C) (M) (Sp) (Ga) (N) **R 375**

Confit free-range duck, blackened leek, warm-spiced butternut purée, baby carrots, hazelnut, jus gras

Free-range chicken breast

(N) (M) (Sp) (Ga) **R 265**

Quinoa and tree nuts, broccoli, baby spinach purée, jus gras

Cauliflower steak

(Vg) (N) (Sp) (Ga) **R 185**

Pickled cauliflower, raisin purée, toasted almonds, masala velouté, cauliflower crudité, angel-hair chilli

Roasted butternut

(V) (Ga) (N) (Sp) (M) **R 185**

Quinoa, butternut crudité, black pepper labneh, cashew nuts, garden herbs, rooibos, butternut purée

Karoo lamb rack

(C) (M) (Sp) (Ga) **R 375**

Pea purée, baby carrots, pomme puree, red wine jus, MIKO garden herbs

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SIDES

Crispy fries

(Vg) **R 55**

Crushed citrus and garlic potatoes

(V) (M) (Ga) **R 65**

Garlic buttered broccoli

(M) (V) (Ga) **R 75**

Maple, cranberry, almond, feta butternut

(M) (V) (Sp) (N) **R 75**

Garden salad

(V) (Ga) (Sp) (M) (Ss) **R 75**

Roasted vegetables

(Vg) **R 80**

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SWEET TREATS

70% dark chocolate fondant

(E) (G) (M) (V) **R 130**

Tonka bean ice-cream, lime poached pear, tuille

Malva pudding

(M) (E) (G) (V) **R 115**

Rooibos crème anglaise, Bacchus and orange ice cream

Strawberry namelaka

(Vg) (Sp) **R 130**

Meringue, grapefruit gel, grapefruit, strawberry and lemon thyme sorbet

Coffee crémeux

(Vg) (N) **R 125**

Cardamom caramel, cocoa and oat crumble, hazelnuts, coconut ice cream

Dalewood brie brûlée

(M) (V) (N) (E) (G) **R 125**

Candied almonds, citrus, brioche