

MIKO

À LA CARTE MENU

Welcome to MIKO, where flavours, creativity, and award-winning wines come together to create a dining experience like no other.

At the heart of our kitchen, Head Chef Terence leads a team of passionate chefs on a journey towards fine dining perfection. Since joining us in 2022, Terence has carefully crafted a contemporary fusion menu that blends bold flavours, textures, and techniques, all while using the freshest ingredients our garden has to offer. His vision? Dishes that are not just delicious but artful, sustainable, and locally sourced. So, when you dine at MIKO, think of it as you helping the environment – one bite at a time!

Our culinary magic doesn't stop there. Terence works hand in hand with Michael, the mastermind behind Mont Rochelle's award-winning wines. Grown, harvested and bottled right here in our winery, these wines are known for their elegance, finesse, and ability to enhance flavours on your plate. Together, Michael and Terence create perfect food and wine pairings, tasting and refining dishes so every bite and sip is celebrated.

Whether you're indulging in our local specialities or tasting our twists on international cuisine, every detail is carefully considered. And when you raise a glass of Mont Rochelle wine, know that you're tasting the result of passion, craft, and teamwork.

If you'd like to know more about the origins of today's menu or have any dietary requirements, our team is more than happy to assist.

JOIN OUR WINE CLUB

At the Mont Rochelle Wine Club, we blend the magic of winemaking with the charm of the Franschhoek Valley, uncorking the finest wines for our South African residents. Join one of our three memberships for exclusive wines, members-only events, and special discounts here at MIKO and on stays at Mont Rochelle. Tempting, right? For more information, please speak to the team - they'd be delighted to share more!

Exclusively for South African residents.

MIKO

TASTING MENU | R 1,195 pp | R 1,625 pp

FIRST COURSE: Amuse-bouche

Chef's creation

CHOOSE YOUR SECOND COURSE

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

Squash Ravioli (G) (E) (M) (Ga) (V)

Pumpkin seeds, sage oil, ricotta, asparagus, squash

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

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

Substitute aubergine with trout; paired with Mont Rochelle Rosé.

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

Garden pea risotto (M) (Ga) (Sp) (V) (Mo) (Cr)

Spring vegetable fricassee, prawn, parmesan

Paired with Mont Rochelle Sauvignon Blanc

FOURTH COURSE: Palate cleanser

Chef's creation

MIKO

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 MIKO Chardonnay

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

Edamame beans, prawns, bisque, mussels

Paired with Mont Rochelle Chardonnay

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

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

Paired with MIKO Cabernet Sauvignon / Cabernet Franc

Confit pork belly (C) (M) (Sp) (Ga) (N)

Confit free-range pork belly, garden pea, tender stem broccoli, stone fruit, pickled mustard, sage oil, chicken sauce

Paired with Mont Rochelle Rouge

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

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

Paired with Mont Rochelle Chardonnay

CHOOSE YOUR SIXTH COURSE: Sweet treats

Strawberry namelaka (Vg) (Sp)

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

Paired with Mont Rochelle Straw Syrah

Belnori goat's cheesecake (M) (V) (N) (E) (G)

Garden fig, honey, thyme

Paired with Mont Rochelle Straw Syrah

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

Mascarpone ice cream, citrus, cocoa tuille

Paired with Mont Rochelle Straw Syrah

Hang tight, goodness ahead (20 minutes).

MIKO

TO START

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

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

R 195

Squash ravioli (G) (E) (M) (Ga) (V)

Pumpkin seeds, sage oil, ricotta, asparagus, squash

R 185

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

R 195

Garden pea risotto (M) (Ga) (Sp) (V) (Mo) (Cr)

Spring vegetable fricassée, prawn, parmesan

R 215

Venison carpaccio (Sp) (G) (Ga) (M)

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

R 195

Beetroot tartare (G) (Ga) (Mu) (Sp) (C)

Roasted baby beets, pickled beetroot, beet crudité, spring onion, ciabatta crisp

R 155

MIKO

TO FOLLOW

Sustainable line fish (Cr) (F) (Mo) (Sp) (Ga) (S) (Sp)

Edamame beans, prawn, bisque, mussels

R 355

Ash-cured venison (Sp) (M) (C) (Ga)

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

R 375

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

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

R 380

Confit pork belly (C) (M) (Sp) (Ga) (N)

Confit free-range pork belly, garden pea, tender stem broccoli, stone fruit, pickled mustard, sage oil, chicken sauce

R 370

Free-range chicken breast (N) (M) (Sp) (S) (Ga)

Truffle infused foraged mushroom ragout, pomme purée, corn, baby spinach, garden herbs

R 285

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

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

R 205

Roasted butternut (Vg) (Ga) (N) (Sp)

Spiced quinoa, garden herbs, black pepper labneh, cashew nuts, rooibos, butternut purée, cranberry, broccoli

R 225

Karoo lamb neck (C) (M) (Sp) (Ga) (G) (E)

Aubergine purée, ras el hanout carrot, labneh, lamb bitterballen, MIKO garden herbs, chicken jus

R 375

MIKO

ON THE SIDE

Crispy fries (Vg)

R 65

Crushed citrus and garlic potatoes (V) (M) (Ga)

R 65

Garlic buttered broccoli (M) (V) (Ga)

R 75

Maple, cranberry, almond, feta butternut (M) (Ga) (V) (Sp) (N)

R 75

Garden salad (V) (Ga) (Sp) (M) (Ss)

R 75

Roasted vegetables (Ga) (Vg)

R 80

MIKO

TO FINISH

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

Mascarpone ice cream, citrus, cocoa tuille

R 155

Hang tight, goodness ahead (20 minutes).

White chocolate bavaois (M) (E) (G) (V) (Sp) (N)

Plum, candied lemon, almond sable, meringue

R 135

Strawberry namelaka (Vg) (Sp)

Meringue, grapefruit, strawberry and lemon thyme

R 145

Milk chocolate crémeux (Vg) (N)

Banana caramel, cocoa and oat crumble, hazelnuts,
passion fruit and mango sorbet

R 145

Belnori goat's cheesecake (M) (V) (N) (E) (G)

Garden fig, honey, thyme

R 140