

MIKO

TASTE OF MIKO MENU

First course

Green asparagus and rainbow carrot salad (N) (Sp) (G) (M)

Mushroom and pecan nut pâté with lime vinaigrette, served with bocconcini and spinach cracker

Mont Rochelle Little Rock Blanc 2018

Or

Smoked springbok and beetroot carpaccio (M) (S) (Sp) (N)

Candied walnuts, baby leaves and goat's cheese with a balsamic dressing

Mont Rochelle Little Rock Rouge 2017

Second course

Red velvet prawns (Cr) (M) (G) (Sp) (Ss)

with avocado mousse, mango and coriander salsa, sweet chilli and garlic sauce

Mont Rochelle Sauvignon Blanc 2019

Or

Beef tartare (F) (S) (Mu) (Ss) (Sp) (G) (E) (M)

with pickled mustard seeds, crispy sesame seeds cracker and a cured egg yolk

Mont Rochelle Cabernet Sauvignon 2016

Third course

Sorbet of the day

Fourth course

Pan-fried sustainable fish (F) (M) (G) (N) (Sp)

with polenta mousse, onion sauce, green asparagus and baby carrots

Mont Rochelle Miko White Chardonnay 2016

Or

Sparta beef fillet (M) (N) (C) (P) (Sp) (G)

with green peppercorn sauce, sweet potato gnocchi, peanut and pumpkin mousse and grilled baby bok choy

Mont Rochelle Cabernet Sauvignon 2006

Fifth course

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

with raspberry sauce, hazelnut and Frangelico ice-cream with vanilla crème and honeycomb pieces

Or

Matcha sponge (M) (E) (N) (G) (SP)

with chocolate soil, lemon curd and rose ice-cream

R550 per person without wine | R850 per person with wine

(C) Celery (CI) 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 homegrown 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.