



## **LUNCH TASTING WINTER 2019**

16 May 2019

**Coconut cooked beef cheek doughnut with paprika and apricot jam**

- Kleine Zalze MCC Brut and Rosé NV

**Fennel cured and smoked trout with horseradish and Vichyssoise**

- Kleine Zalze Barrel Fermented Chenin Blanc 2017

**Braised shoulder and grilled rack of Karoo lamb “au jus” with Fregola, pickled mustard seeds, peas and bagna cauda**

- Kleine Zalze Whole bunch Syrah 2017

**Pistachio soufflé with milk ice cream and vanilla caramel**

**Poached pineapple, scented Catalan Crème with vanilla and saffron ice cream**

**Crunchy hazelnut centred “Cutie Pie” with coffee ice cream**

- Stellenrust Chenin d’ Muscat Noble Late Harvest 2015