



## STARTERS

Vintage avocado ritz. – 115

Saldanha Bay mussels. – 110

Roasted marrow bones with brie toast. – 95

Butternut, avocado, papaya, macadamia, lime, coriander,  
coconut and charred corn stack. – 87

Wild forest mushroom soup with truffle. – 120

Bistro snails. – 92

Dressed leaf, tomato and baby root salad. – 70

## MAIN COURSES

Roast kingklip with a lemon thyme and hazelnut crust.  
Served with citrus pan juices, spinach, broccolini and fennel-seeded plum  
tomatoes. – 185

Roast rack of “Calvinia” lamb with a charred scrub-herb and mustard crust. Served  
with a cauliflower, truffle mash, greens, caramelised pear and a red onion wine  
sauce. – 179

Hout Bay harbour bouillabaisse with prawns, fish, mussels and squid. Served with  
aioli and rouille crouton. – 220

Wood-roasted crispy duck. Served with creamed mushrooms and burnt sage, all  
spice, young greens and a Cape gooseberry and pinotage sauce. – 195

Medallions of seed-spice encrusted loin of Springbok, rested on roasted sweet  
potato rounds, wilted sorrel and an apple sauce. – 182

Broccoli, roasted baby carrots and cumin, marinated peppers with a coriander and  
cardomom couscous. Served with a young green coconut curry sauce. – 145



## DESSERTS

Pink rose, pistachio, apricot, date, pomegranate, fig and toasted sesame frozen nougat. Served with candied fennel seeds. – 87

Seventy percent cocoa content, dark Lindt chocolate mousse ganache cake. Served with homemade hazelnut praline ice cream. – 105

Warm, soft centered dark chocolate pot, with cream. – 90

The Barn's dark malva pudding, with van der hum custard. – 69

Pear and almond tart with lemon curd. – 82

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