



HEIRLOOM

Plant-Based Tasting Menu

Avocado

kumquat, fennel, butternut, marjoram
Sea Water Sauvignon Blanc 2023

Seaweed Tartare

cauliflower, lemongrass, saffron
De Wetshof Riesling 2020

Celeriac

tomato teriyaki sauce, smoked tomato
Rijks Touch of Oak Shiraz 2009

Quince and Buchu

honey gel, vanilla, pollen, pistachio
Beaumont Goutte D'Or

Plant-Based Tasting Menu R1200 / Wine Pairing R600
Degustation Plant-Based Menu

Avocado
kumquat, fennel, butternut, marjoram
Sea Water Sauvignon Blanc 2023

Seaweed Tartare
cauliflower, lemongrass, saffron
De Wetshof Riesling 2020

“Onion Soup”
salt crust, broth
Saxenburg Private Collection Sauvignon Blanc 2019

Morel
artichoke, garlic, orange
De Grendel Op Die Berg Pinot Noir 2022

Celeriac
tomato teriyaki sauce, smoked tomato
Rijks Touch of Oak Shiraz 2009

“Gorgonzola”
Amarena cherries, spiced brioche
Doolhof Malbec 2022

Quince and Buchu
honey gel, vanilla, pollen, pistachio
Beaumont Goutte D’Or

Degustation Plant-Based Menu R1700 / Wine Pairing R850