

It always starts with a sketch before production...

Our Menu is an ever evolving work in progress, wherever possible focussing on the finest seasonal ingredients available.

Being Fine Dining fare, please note that portions are set as you receive them due to richness, quality and having you savour every moment as such.

The further in advance we are forewarned as to your dietary requirements

The more we are able to satisfy.

Bon Appétit...

Executive Culinary Artist Wayland Green

Degustation Menu R650pp with wine / R450pp without wine

Goats Cheese, Spring Onion & Lentil Bake

Sundried Tomato Ragout, Olive Tapenade & Micro Herbs

Louisvale Rose

Squid Ink Risotto

Pan seared Prawns, Paprika Crumbed Calamari Tentacles, Parsley & Lemon Pesto

Vellirea Jasmine

Springbok Carpaccio

Pistachio Cream Cheese, Portabellini Mushrooms with Vodka infused Strawberries & Micro Greens

Sophie Te'Blanche

Palate Cleanser

Flavour per the Chef

Grilled Beef Fillet

Sweet Pea Puree, Mixed Mushrooms Mousse, Fondant Potato, Crackling Port & Red Wine Reduction

(Chefs Preference Is Medium Rare)

De Toren Delicate

Textures of Chocolate

Dark Chocolate Foam, Ruby Chocolate Ganache

Gold Chocolate Cremeux, Pistachio & Milk Chocolate Soil

Rustenburg Straw Wine

The
Eaves

Fine Dining at Granny Mouse



À la Carte Menu

(V) Soup of the Day

Vegetable Soup
Served with Garlic Roll
R60

Goats Cheese, Spring Onion & Lentil Bake

Sundried Tomato Ragout, Olive Tapenade, Micro Herbs
R85/R105

(V) Basil Infused Linguine

Slow Roast Gourmet Tomato & Tomato Consommé & Bocconcini
R65/R95

(V) Chilled Ginger & Mango Soup

Coconut Cream & Coriander
R40/R65

Squid Ink Risotto

Pan Seared Prawns, Paprika Crumbed Calamari Tentacles Parsley & Lemon Pesto
R100/R135

Confit Kingklip

Smoked Rosemary Pela Pela Hollandaise, Broccoli, Bacon & Radish
R105/155

Springbok Carpaccio

Pistachio Cream Cheese, Portabellini Mushrooms with Vodka infused Strawberries & Micro Greens
R105/175

Smoked Duck Ice Cream

Blueberry Puree, Bacon Thyme Crumb, & Orange Zest
R95/R125

Beef Fillet

Sweet Pea Puree, Mixed Mushrooms Mousse, Fondant Potato, Crackling & Port Red Wine reduction'
(Chefs preference is Medium Rare)
R105/R155

Grilled Lamb Loin

Parsnip Puree, Mint Jus, Grilled Peaches, Parmesan Crust
R105/135

Pork Wonton

Lemon Grass, Chilli Broth & Ponzu
R65/R105



Dessert Menu

Textures of Chocolate

Dark Chocolate Foam, Ruby Chocolate Ganache, Gold Chocolate Cremeux, Pistachio & Milk
Chocolate Soil
R75

French Almond Wafer

Raspberry Crème Patisserie, Lemon Macaroon, & Candied Lemon Peel
R65

Passion Fruit & Tequila Sherbet

Kiwi Gel, Toasted Coconut Shavings & Orange Caviar
R65

Cardamom Orange Parfait

Pear Compote & Ginger Snap
R65

South African Cheese Selection

Preserves & Biscuits
R95

Alcoholic Ice Cream Trio

Please ask your Waitron as to alcoholic flavours of the day
R60

Sorbet Trio

Please ask your Waitron as to flavours of the day
R60

*If more of us valued food and cheer and song above hoarded
gold, it would be a merrier world. " -J.R.R. Tolkien*