



# The Eaves

Fine Dining at Granny Mouse

*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*

*The Tasting Menu    R650pp with wine / R450pp without wine*

### **(V) Stewed Pear**

Camembert, Rocket & Radish Salad, Candied Cashew Crumb, Fresh Raspberries  
**Hartenberg Riesling**

### **Grilled Monk Fish**

Black Cherry Tomatoes, Sweet Corn Puree, Sautéed Garlic Baby Leaf Spinach, Monk Fish Butter  
Cream  
**Rijks Touch Of Oak Chenin Blanc**

### **(V) Moroccan Lentil & Couscous**

Spiced Hummus, Prune & Apricot Compote, Coriander Pesto  
**Mullineux Kloof Street Rouge**

### **Palate Cleanser**

Flavour per the Chef

### **Coffee Beef Fillet**

White Pumpkin Puree , Cranberry Herb Pesto, Sweet Potato, Crispy Spinach  
*(Chefs Preference Is Medium Rare)*  
**Doolhof Dark Lady Pinotage**

### **Cinnamon Sponge**

Sweet Coconut Cream, Caramelized Peaches, Mint & Dark Chocolate Truffles  
**Glen Carlou "The Welder"**

5 coarse tasting menu only available to the entire table

Some dishes may contain traces of nuts / Automatic 10% gratuity will be added to tables of 8 persons or more



# À la Carte Menu

## **(V) Soup of the day**

Served with Garlic Roll  
R60

## **(V) Grilled Brinjal**

Smoked Tomato Pesto, Sweet Pela Peppers & Macadamia Nut Ragout, Crispy Baby Marrow Chips, Fresh Basil  
R95/R125

## **(V) Stewed Pear**

Camembert, Rocket & Radish Salad, Candied Cashew Crumb, Fresh Raspberries  
R95/R130

## **(V) Moroccan Lentil & Couscous**

Spiced Hummus, Prune & Apricot Compote, Coriander Pesto  
R75/R110

## **Squid Ink Fettuccini**

Clams, Lemon, Garlic & Chilli Butter  
(Mild) R60/R105

## **Rooibos & Red Wine Ostrich**

Rainbow Carrots, Portabellini Mushrooms, White Bean Puree  
R105/R190

## **Coffee Beef Fillet**

White Pumpkin Puree , Cranberry Herb Pesto, Sweet Potato, Crispy Spinach  
(Chefs Preference Is Medium Rare)  
R105/R190

## **Asian Pork Belly**

Pork Consommé, Tatsoi, Noodles  
R60/R95

## **Flame Grilled Lamb Loin**

Rosemary Oil, Sautéed Celery, & Carrots, Garlic Mushroom Risotto  
R105/R190

## **Grilled Monk Fish**

Black Cherry Tomatoes, Sweet Corn Puree, Sautéed Garlic Baby Leaf Spinach, Monk Fish Butter  
Cream  
R95/R185

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# *Dessert Menu*

## **Cinnamon Sponge**

Sweet Coconut Cream, Caramelized Peaches, Mint & Dark Chocolate Truffles  
**R80**

## **Ginger & Spiced Carrot Pudding**

Cranberry Compote, Red Velvet Macarons  
**R85**

## **Amaretto & Coffee Panna cotta**

Toasted Almonds, Apricot & Mixed Spiced Biscotti Raspberry Compote  
**R90**

## **South African Cheese Selection**

Preserves & Biscuits  
**R90**

## **Alcoholic Ice Cream Trio**

Please ask your Waitron as to alcoholic flavours of the day  
**R50**

## **Sorbet Trio**

Please ask your Waitron as to flavours of the day  
**R50**

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