



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

We whole heartedly endorse environmentally friendly farming practices as well as humane free range animal rearing and much of our produce used reflects this.

Wherever possible, myself and the team will always try to accommodate special requests and/or dietary requests. Vegetarians are entitled to imaginative good food and cooking as well.

PS: The further in advance we are forewarned, the more we are able to satisfy.

Bon Appétit.....

Chef Leigh Trout

This Month's Highlights as well as our Degustation Recommendation.

Cured Foie Gras

Roasted Quince and Granny Smith Apple, Pickled Quince, Ginger Biscuit Crumbs

Kingklip

Braised Fennel, Sweet Potato Gnocchi, Orange & Miso

Smoke Tomato, Chick Pea and Aubergine Ragout

Red Pepper and Paprika Purée, Sundried Tomatoes and Aubergine Caviar

Crispy Duck Breast

Risotto, Tonka Bean Glazed Baby Carrots, Deep Fried Parsnip Ice Cream

Tiramisu

Mascarpone Mousse, Coffee and Savoirdi Biscuit Ice Cream, Marsala Sabayon

A la Carte Menu

Starters:

Mange Tout Minestrone

Cannellini Beans, Homemade Pasta, Roasted Plum Tomatoes

Open Mushroom Lasagne

Cheese Fondue, Shamiji Mushrooms, Toasted Pine Kernels

West Coast Crayfish Cannelloni

Orange Segments, Coconut and Pepper Dew Sauce

Brandy Sautéed Sweet Breads

Pickled Cauliflower, Raisins, Toasted Brioche, Peanut Butter "Soil"

Mains:

Grilled Kabeljou

Celeriac Purée, Roast Potatoes, Champagne and Bacon Velouté

Local French Reared Guinea Fowl

Braised White Cabbage, Pomme Anna, Lentil and Van der Hum Jus

Thai Inspired Chicken Curry

Jasmine Rice, Seasonal Vegetables

Braised Beef Short Rib

Garlic Mash, Pickled Golden Beets, Ox Tongue Jus

Desserts:

Soufflé of the Day

Alfio`s Duet

White Chocolate Panna Cotta, Oreo and Blueberry Compote

Peppermint Parfait

Ginger Meringue and Chilled Sweet Melon

The Vineyard Cheese Platter

A Selection of French Cheeses, Farm Bread and Condiments

3 Courses....R280

4 Courses....R360

5 Courses....R430

Please note some of our food may contain traces of nuts.