



Chef Kyle Norris is known for his inimitable flair and contemporary take on favourites.

His cuisine is inspired by the garden, with many of the ingredients grown on the property – expect the plentiful citrus and herbs to find their way to your plate.

He ensures interesting flavour combinations, using ingredients that are carefully prepared from scratch.

Infinite care is taken to source the best produce locally.

Colourful and playful, Kyle's cuisine is always innovative and excellent.

## *Starters*

### **DUCK LIVER PARFAIT**

Jeripego gel | Pickled grapes | Rye crackers

### **"ANCHOVY TOAST"**

White bouquornes | Hand-cut roast chipotle salsa verde | Barley toast

### **CITRUS POACHED TROUT**

New potato 'baltic salad' | Pickled fennel chimichurri | Aioli

### **VEAL "SKILPADJIE"**

Black truffle duxelles | Brandy crema | Braised leek

### **SAFFRON HALVA**

Pistachio | Grilled artichoke | Pickled marrow ribbons | Pomegranate molasses

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# The Main Event

## RECEDING SHORE

Fresh oyster | Pickled mussel | Lightly smoked mackerel |  
Seared catch of the day | Squid ink tagliatelle | Bouillabaisse | Sea lettuce

## BLACK FOREST DUCK

Homemade gnocchi | Duck confit | Black cherry | Kirsch jus | Poached radish

## HUNTERS BOUNTY

Venison loin | Rooibos demi-glace | Split marrow | Crispy blood pudding |  
Sweet potato purée | Poached shallots

## BUTCHERS CUT

Slow aged | Pinotage demi | Tarragon compound butter |  
Confit root fondants (black garlic oil confit) | Potato | Turnip celeriac | Carrot

## KAROO LAMB BELLY

Miso dauphinoise | Edamame gastrique | Date caviar

## BLACK RICE RISOTTO

Cauliflower & fermented garlic texture | Cauliflower bahji |  
Roasted kimchi cauliflower

# Dessert

## SIMPLY BALINESE

Balinese meringue | Coconut | Ginger and turmeric | Lime

## WHISKEY & DARK CHOCOLATE MILLE FEUILLE

Whiskey caramel | Dark chocolate burnt orange mousse |  
Honey macadamia crumb | Peanut butter ice cream

## HERITAGE JAN ELLIS PUDDING

Jan Ellis pudding | Brandy | Apricot textures | Vanilla cremeux |  
Walnut praline

## GREEN GODDESS

Lemon verbena panna cotta | Lemon curd | Crispy mint |  
Mint & cucumber sorbet | White chocolate gianduja | Candied almonds

## SAVOURY "CHEESECAKE"

Indezi cheesecake | Pistachios | Wild honey | Malted lavash

# Friandise

"When the pastry chef is left unsupervised - magic happens!  
A sweet selection of bite-sized morsels to end your meal."

~ Chef Kyle Norris ~

Two courses: R690      with wine R820

Three courses: R840      with wine R1 050