



# JEAN

RESTAURANT

Allow us to bring you food from the heart.

Food that is not overly pretentious but beautiful bringdown-the-house-food.

We would love to surprise you with our take on ordinary food, comfort you with familiar nostalgic flavours, yet, we still want to move boundaries by cooking outside of our wire fences.

We plan to share Mother Nature's seasonal cycles as well as our wine, beautiful view and stories with you



Two Course Menu - R350

Four Course Menu - R680

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## FIRST COURSE

### SPRING ROOTS & GOATS CHEESE

Salt crusted woodfired beetroot, hibiscus honey pickled carrots, lavache, twice baked goats cheese soufflé & micro salad

*Suggested wine pairing: Mariann Roos Rosé*

### B'BOS TROUT MISOYAKI

Misoyaki glazed trout, pineapple jam, black sesame rice, ponzu mayo, ginger pickled cabbage & lime coriander coconut salad

*Suggested wine pairing: Jéan Sauvignon Blanc*

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## SECOND COURSE

### PUMPKIN & HAZELNUT RISOTTO

Textures of pumpkin & tonka bean risotto, hazelnut streusel & nasturtium

*Suggested wine pairing: Unwooded Dear Diary Chardonnay*

### QUAIL & SORGHUM

Sous vide quail breast, 'sausage roll', sorghum risotto, shiitake, hunter's sauce, sundried pear ketchup

*Suggested wine pairing: Limited range Chenin Blanc*



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MAIN COURSE

CAULIFLOWER

Textures of cauliflower, sage roasted, smoky puree, pickled with pecorino crumb, buttered shiitake, herebone sautee and porcini potato foam

*Suggested wine pairing: Nicol Merlot*

'NICOISE'

Seared yellowfin tuna, devilled egg potato, pickled red onion, nicoise green beans, sundried tomato emulsion, smoked fish gelee

*Suggested wine pairing: Jean Sauvignon Blanc*

CONFIT DUCK

Pancetta & confit duck roulade, maple miso sweet potato, puree, ginger honeyed pak choi, citrus jus

*Suggested wine pairing: Homage Chenin Blanc*

TASTING OF BEEF

Free range beef short rib, Branston pickle, ox tongue jus, seared Chalmar beef sirloin, parmesan onion puree, broccolini

*Suggested wine pairing: Johan Cabernet Sauvignon*

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DESSERT

LEMON POPPY 'TINKIE'

White chocolate namalake, curd, lavender meringue crumb, blueberry

PASSIONFRUIT MACARON ICE CREAM SANDWICH

White chocolate crumb, passionfruit, raspberry