
Sakura

Sakura

The Fragility of Existence

Japan
Cherry blossoms called Sakura,
Symbolic flowers of spring,
spreading their beauty for single days,
the fleeting nature of life.

Life
Fragile and overwhelmingly beautiful,
tragically short.
Petals a timeless metaphor for human existence,
the themes of our lives...
life, mindfulness, mortality and death.

Marvel
at our own passing time on earth
with joy and passion.
Let's not neglect to revel in life
when it can end at any moment.

Graces
surrounding us everywhere:
family, friends, a stranger's smile,
a child's laugh,
new flavours on our plate
the scent of green grass...

Sakura
is signaling the beginning of spring,
a time of renewal and optimism.
hope and new dreams.

Seize
the day and wring the beauty out of life,
reflect on our own precious lives.

Chantel

Grande Dégustation

Canapés

Franschhoek Mosbolletjies
Mosbolletjies, Comté, Aniseeds

A Small Prelude

Tidal Pool
Baby Squid, Sea Lettuce, Lemon Confit

First Courses

Katonkel
Mackerel, Radish, Apple

Mitosis
Foie Gras, Mushroom, Truffle

The Alchemist's Infusion
Heirloom Beetroot, White Balsamic, Vegetable Consommé

Little Luxuries
Langoustine, Scallop, Savoy Cabbage

Remise en Bouche

Main Courses

Marché des Lices
Catch of the Day, Fennel, White Butter Beans

or

Pigeons Woodland Whispers
Pigeon, Farmed Mushrooms, Red Wine Jus

Final Finales

What Autumn Leaves Behind
Crémeux de Bourgogne, Tomme de Montagne with Truffle, Preserved Quince

Sakura
Valrhona Dark Chocolate, Cherry Mousse

Coffee, Tea and Mignardises

Grande Dégustation 220 Euro per person

Petite Dégustation

Canapés

Franschhoek Mosbolletjies
Mosbolletjies, Comté, Aniseeds

A Small Prelude

Tidal Pool
Baby Squid, Sea Lettuce, Lemon Confit

First Courses

Katonkel
Mackerel, Radish, Apple

Mitosis
Foie Gras, Mushroom, Truffle

The Alchemist's Infusion
Heirloom Beetroot, White Balsamic, Vegetable Consommé

Remise en Bouche

Main Courses

Marché des Lices
Catch of the Day, Fennel, White Butter Beans
or
Pigeons Woodland Whispers
Pigeon, Farmed Mushrooms, Red Wine Jus

Final Finales

What Autumn Leaves Behind
Crémeux de Bourgogne, Tomme de Montagne with Truffle, Preserved Quince
or
Sakura
Valrhona Dark Chocolate, Cherry Mousse

Coffee, Tea and Mignardises

Petite Dégustation 190 Euro per person

Discovery Menu

Canapés

Franschhoek Mosbolletjies
Mosbolletjies, Comté, Aniseeds

First Courses

The Alchemist's Infusion
Heirloom Beetroot, White Balsamic, Vegetable Consommé

Remise en Bouche

Main Courses

Marché des Lices
Catch of the Day, Fennel, White Butter Beans

or

Pigeons Woodland Whispers
Pigeon, Farmed Mushrooms, Red Wine Jus

Final Finales

What Autumn Leaves Behind
Crémeux de Bourgogne, Tomme de Montagne with Truffle, Preserved Quince

or

Sakura
Valrhona Dark Chocolate, Cherry Mousse

Coffee, Tea and Mignardises

Market Dégustation 95 Euro per person

Non Alcoholic Pairing

Franschhoek Mosbolletjies
Citrus Spritzer

Tidal Pool
Citrus Spritzer

Katonkel
Chilled Seaweed Lemonade

Mitosis
Grape & Elderflower

The Alchemist's Infusion
Beetroot Infusion

Little Luxuries
Orange Blossom Water

Marché des Lices
Fennel Julep

Pigeons Woodland Whispers
Mushroom Consommé

What Autumn Leaves Behind
Spiced Pear

Sakura
Cherry Bellini

Market Dégustation 15 Euro per person
Petite Dégustation 25 Euro per person
Grande Dégustation 35 Euro per person

Sommelier's Pairing

Franschhoek "Mosbolletjies"
Egly-Ouriet 'Les Prémices' NV

Tidal Pool
Egly-Ouriet 'Les Prémices' NV

Katonkel
Domaine Luneau-Papin 'Vera Cruz' 2024

Mitosis
Weinbach Gewürztraminer 'Furstentum' Grand Cru 2012

The Alchemist's Infusion
Domaine Dubreuil-Fontaine Pernand-Vergelesses Red 2020

Little Luxuries
Albert Boxler Pinot Gris 'Brand' Grand Cru 2012

Marché des Lices
A. & P. de Villaine 'Montpalais' Rully 1er Cru 2016

Pigeons Woodland Whispers
Roger Sabon 'Cuvée Prestige' Châteauneuf-du-Pape Rouge 2006

What Autumn Leaves Behind
Joh. Jos. Prüm 'Wehlener Sonnenuhr' Riesling Auslese 2003

Sakura
Niepoort 10 Year Old Tawny Port NV

Market Dégustation 55 Euro per person
Petite Dégustation 90 Euro per person
Grande Dégustation 120 Euro per person

Allergens

Canapés
Gluten, Eggs, Milk, Nuts, Seafood, Fish, Sulphites

Franschhoek Mosbolletjies
Gluten, Milk, Sulphites

Mitosis
Milk, Sulphites, Soy

Katonkel
Fish, Sulphites, Milk

Tidal Pool
Gluten, Eggs, Milk, Seafood, Sulphites, Sesame

The Alchemist's Infusion
Soy, Sulphites

Little Luxuries
Milk, Molluscs, Sulphites, Gluten, Crustaceans

Marché des Lices
Gluten, Fish, Milk

Pigeons Woodland Whispers
Gluten, Eggs, Milk, Sulphites

What Autumn Leaves Behind
Gluten, Eggs, Milk

Sakura
Eggs, Milk

Mignardises
Eggs, Milk, Nuts, Gluten