



CHEF SCOTT
RESTAURANT TAKE OVER

R695 PER PERSON

6 AUGUST 19:00

ENTREES - FOR THE TABLE

POIREAUX VINAIGRETTE

WARM LEEKS, GRAIN MUSTARD DRESSING, HERBS FINE

PARFAIT de FOIE DE VOLAILLE

CHICKEN LIVER PARFAIT, MANDARIN, BITTER LEAVES

TARTARE de BOEUF

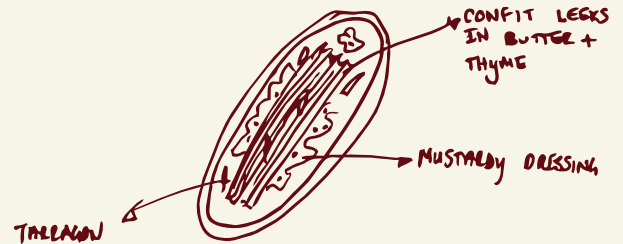
BEEF TARTARE, CORNICION, ONION, POTATO

ADDITIONAL COCKTAIL PAIRING

FIRST IMPRESSIONS

145

GIN, ELDERFLOWER, LILLET BLANC, VANILLA

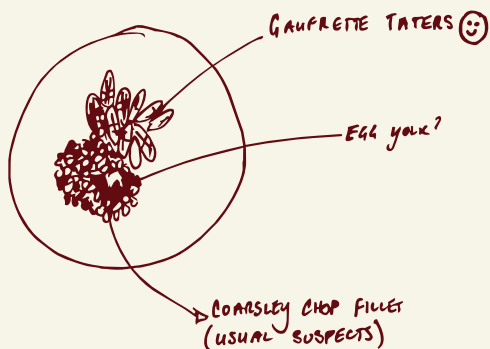


ADDITIONAL COCKTAIL PAIRING

GOLDEN COURSE

125

HENNESSY VS, COINTREAU CIZZANO, VANILLA



PLATS - CHOOSE ONE

GNOCCHI aux CHAMPIGNONS

GNOCCHI, WILD MUSHROOMS, HERBS

POULET ROTI FARCI

ROAST STUFFED CHICKEN, LEEK, LARDONS, TARRAGON

NAVARIN d'AGNEAU

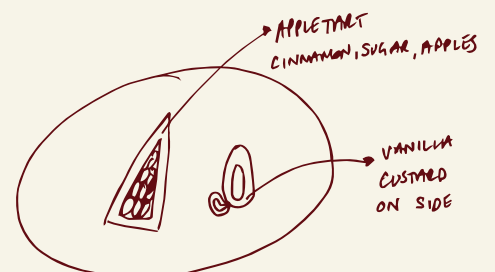
KAROO LAMB, YOUNG CARROTS, TURNIPS, PEAS

ADDITIONAL COCKTAIL PAIRING

ORCHARD FINALE

155

CALVADOS, COINTREAU, ORANGE



DESSERTS - CHOOSE ONE

TARTE aux POMMES

APPLE TART, VANILLA CUSTARD

CREPES SUZETTE

CREPE, BITTER ORANGE, CREME FRAICHE GELATO.