

EIKE

Dear Guest.

3th February 2021

Welcome to EIKE. We would like to assure you that every precaution has been taken to ensure your safety and comfort. In contr adiction to what you would expect, our service team will have as little contact with you as possible. The dish explanations on the menu will take you on a South African journey with us. We wish you an exceptional dining experience.

Peuselhappies

Marmite & Huguenot cheese éclair
Ostrich tartar with pickled pumpkin

Mosbolletjies & positkers

Homemade butter with suur vygie

Baking bread at home is a big part of South African culture, we all baked bread with our grandmothers growing up

Starters

Melon, mango & crisp pork belly

Fresh spanspek & Mango with fried pork belly & garlic
Or

“Gebraaide viskoekies”

Pea’s, Usana free range poached egg with garden herbs

Main courses

Open fire grilled Lamb rump

Young Mason vegetables, tarragon & Jamestown Kale
Or

Tamarind glazed Yellowtail

Butterbean & tomato pot with welded lettuce
Or

Spiced rub sirloin

Chalmar sirloin, pumpkin puree, mushrooms & first growth Jamestown onions

Desserts

Chocolate fondant

Almond praline parfait
Or

“Apple Pie”

Our take on an old classic
Melktert

Cheese course

Dalewood cheese selection, onion marmalade, green figs and Melba Toast R 95

Price per person R540 for three courses.

Five course chef’s menu R 640 for the whole table only