

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

O

"Gebraaide viskoekies"

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

Main courses

Open fire grilled Lamb rump

Young Mason vegetables, tarragon & Jamestrown 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

Eike is a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone. Our menu is small, seasonal, fresh. We do appreciate advanced notice of food allergies and will always try to accommodate your needs, please notify your server about any dietary requirements. Despite the best efforts of our kitchen, dishes may contain traces including, but not limited to nuts, wheat, shellfish, soya products, egg and dairy. www.bertusbasson.com Tel: 021 007 4231 Email: info@eikerestaurant.com of allergens