

# Helena's

## RESTAURANT

at Coopmanhuijs Hotel

### TO START

#### Seafood bisque

Kingklip, prawns, light curry, ginger, lemon grass, coconut cream, lightly toasted ciabatta

90

#### Risotto with fresh wild mushrooms from the Hemel-en-Aarde Valley

Shimeji, shiitake and king oyster mushrooms, Grana Padano, white truffle oil

95

#### Duck liver pâté

Pistachio nuts, toasted brioche, homemade black olive jam

115

### MAIN COURSE

#### Beef ox-tail tagliatelle, roasted red pepper ragout

Tomato, baby carrots, celery, spicy plum chutney

175

#### Pan-seared Kingklip, grilled garlic prawns

Tender stem broccolini, sweet corn, tomato and red pepper quinoa

180

#### Slow-cooked *Swartland* Lamb neck with thyme and cumin jus

Herbed baby potatoes, roasted patty pans, lamb fat confit garlic clove

180

#### Beef fillet with Dukkha spice, red wine and bone marrow jus

Baby corn, beetroot-stained carrots, Hasselback potatoes, charred cauliflower purée

190

#### French-trimmed Rack of Lamb

Fried polenta, roasted garlic raita, grilled courgettes, baby carrots, lamb jus

190

### DESSERTS

#### Malva pudding with crème anglaise, rooibos apricot compote

80

#### New York style cheesecake, cherry coulis, homemade honey comb

85

#### Dark chocolate fondant with a pure heart, honeycomb, homemade caramel ice cream

90

~WHERE THE FAMILIAR IS MADE SPECTACULAR~