



COOPMANHUIJS

★★★★★
Helena's
RESTAURANT
DINNER

TO START

Soup and bread of the day R110

Duck liver pâté, Chenin Blanc jelly R135

Pistachio nuts, homemade black olive jam, toasted brioche

Twice baked gem squash and biltong soufflé R135

Creamed corn sauce

Creamy smoked tomato gnocchi R145

Fresh basil, burrata, kidney beans

Pulled pork crumpets R145

Pickled red cabbage, horseradish cream, honey soy dressing

MAIN COURSES

Butterbean & roasted Mediterranean veg cannelloni R225

Ricotta cheese, avocado and cucumber salsa

Risotto with fresh wild mushrooms from the Hemel-en-Aarde Valley R225

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

Seafood bisque & lightly toasted ciabatta R245

Line fish, prawns, light curry, ginger, lemongrass, coconut cream

Crispy pork belly R245

Red cabbage, whole grain mustard mash potato, sticky apple, fennel jus

Slow cooked beef short rib R245

Spinach, parmentier potatoes, creamy wild mushroom & brandy sauce

Pan fried line fish of the day R285

Steamed west coast mussels, saffron rice, fine beans, beurre blanc

Ostrich fan fillet R285

Chickpea and cauliflower tagine, sweet potato, carrot and ginger puree, date chutney, red wine jus

Swartland lamb noisettes R295

Tomato a la provençale, carrot & raisin cous cous, cumin & thyme jus

Dhuka spiced beef fillet R325

Caramelized shallots, celeriac cream, Jansson's Temptation, béarnaise sauce

~Where the familiar is made spectacular~

