

B A C C O

Cicchetti-Style Dishes

Jerusalem artichoke soup,
winter truffle & parmesan palmier, burnt scallion oil (V)
R160,00

Roasted carrot risotto,
honey spiced walnut crumb, crispy sage (
R160,00

Gnocchi noodles, Lacette & Compté cream,
chilli crack, prosciutto lardons
R170,00

Salmon mousse raviolo, burnt red pepper
& mascarpone, crispy leeks
R180,00

Chicken Milanese, fried egg
green peppercorn cream, olives & capers
R180,00

Pork belly & apple tart tatin,
pickled poached pear, Marsala jus
R190,00

**VG-Vegan *V-Vegetarian *GF-Gluten Free
For all Allergens and dietary requirements
please do not hesitate to ask our staff.*

M E N U

August Menu