

Chef's Menu Sharing Experience

3 Plates R550 per person

4 Plates R650 per person



(Our menu changes regularly. This is an indicative menu of our food style. Please contact us nearer your reservation for the latest menu)

Pork Pot Sticker, Chili and Sesame Dressing

Seafood Laksa Curry, Coconut Rice, Charred Lime

Warm Green Salad, 62 degree Egg, Pistachio Gremolata, Tapioca Cracker

Pea and Mint Ricotta Agnolotti, Lemon and Caper Nage, Crispy Basil

Braised Beef Brisket, Charred Aubergine Puree, Pickled and Crispy Onions, Salsa Verde, Braising Jus

Sweet Carrot Risotto, Charred Corn, Spiced Hazelnuts, Crème Fraiche

Fire Roasted Fish, Cauliflower Cream, Chorizo Crumb, Chorizo Oil, Toasted Almonds, Pickled Pear

Gnocchi a la Putenesca

Pepper Crusted Venison Loin, Assorted Beetroots, Gastrique, Crispy Kale

Pork Belly, Nori Jam Glaze, Caramelized Onion Mousse, Burnt Onion Dust

Confit Duck Leg, Spring Onion Pancake, Fruit BBQ Sauce

Chicken Ballotine, Mushroom Puree, Pickled and Grilled Mushrooms, Chicken Jus

Blackout Sponge, Peanut and Coffee Meringue, Peanut Ganache

Miso Crème Caramel, Caramelized Pop Corn, Crystalized Chocolate

Warm Apple Cake, Candied Apples, Cinnamon and White Chocolate Cremeux, Anglaise

*Please note that a discretionary 12.5% service charge will be added to all tables.
Menu and pricing subject to change.*

Allergens: Items on the menu may contain traces of allergens, including, but not limited to nuts, shellfish, soy products, eggs, dairy and wheat. The list of allergens can be adapted to suit each individual menu item and care should be taken to the use of different products containing allergens other than those mentioned.

To make a reservation - restaurant@granderoche.co.za | 021 863 5100