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LA PARIS ESTATE
CAPE WINELANDS

Christmas Eve DINNER

Bistro/Deli offers products with peanuts, tree nuts, soy, milk, eggs, seeds and wheat. While we take steps to minimise the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with any of these allergies. Please inform your waiter of any allergies or dietary requirements. Please note prices are subject to change without notice.

R950 per person

Bubbly on Arrival

Amuse Bouche

Bread Service

Christmas Eve

DINNER



Choice of Starter

Prawn & Avo

Grilled Prawns, Avocado, Vietnamese Spring Roll, toasted Rice, Peanut Dukkah, Nuoc Cham, Green Papaya, Coriander & Mint

Spicy Tuna Wontons

Yellowfin Tuna dressed in Soy & Sesame, crispy Wonton, spicy Mayo, Avocado & pickled Vegetables

Land & Seaweed Tataki

Venison Tataki dressed in Ponzu, Wakame, Dashi Gel, Nori Aioli, local Seaweed, crispy Onion & Garlic

Tropical Belly

Crispy Pork Belly, Smokey Pineapple BBQ, Sweet Corn, Coconut, Pineapple, seasoned Sushi Rice, Crackling

Duck à l'Orange

Seared Breast, 5 Spice Leg Confit, Liver & Miso Parfait, Carcass & Orange Gastrique, fresh Orange, candied Zest, Fennel



Sorbet Refresher

Choice of Main

Seared Salmon & Tortellini

Seared Norwegian Salmon, Potato & Wasabi Tortellini, Baby Leeks, crisp Asparagus, Orange Beurre Blanc, Chive Oil & shaved Fennel

Chicken Supreme

Sous Vide Chicken Supreme, Confit Chicken Croquette, Chicken Liver Parfait, Gem Squash Tart, seasonal Vegetables, Butternut Beurre Noisette Purée, Chicken Jus & Sage

Pork Belly

Slow braised & seared Pork Belly, spiced Sweet Potato Purée, sticky Miso Aubergine, Romanesco, Smoked Walnut Crumble, Pork Demi-Glace & Crackling

Beef Sirloin & Gnocchi

seared & Butter basted 200g Beef Sirloin, Gnocchi Parisienne, Butternut & Maple Purée, seasonal Green, Truffle Oil & Carcus Jus

Braised Lamb & Phyllo

Smoked Lamb braised in Balsamic & Red Wine wrapped in Phyllo Pastry, Pomme Purée, Pea & Mint Purée, seasonal Greens, Macadamia Dukkha & Mint Jus



Cheese Course

Choice of Dessert

Malva

Malva Pudding, Old Brown Sherry Crème Anglaise, compressed Apple, Salted Date Caramel, Malvalekker, Almond Streusel & Garam Masala Ice Cream

White Chocolate, Basil & Cherries

White Chocolate Panna Cotta, White Chocolate & Basil Mousse, Cherry Gel, Compressed Cherries, Salted Shortbread, Cherry Sorbet & Basil Coconut Sauce

Sweet Potato Tart

70% Dark Chocolate Crèmeux, compressed Puff Pastry, spiced "Soet Patat" Purée, burnt Orange Ice Cream, salted Pistachio & Lavender

Night Cap

Please note that a 10% gratuity will be added to your total bill
