

# JORDAN restaurant

*with Martinus Ferreira*

## LUNCH SAMPLE MENU

*Freshly baked bread, butter and salad*

### **STARTERS**

#### **Fried Polenta**

Butternut purée, pine nut & sultana beurre noisette and crispy kale

#### **Butter Poached Prawn**

Smoked Duck, lentil & corn fricassee, poached quail egg and tarragon velouté

#### **Trout Pastrami**

Beetroot bresaola, oyster coulis, cucumber ketchup and horseradish sauce

### **MAINS**

#### **Roasted Linefish**

Wilted spinach, smoked fish arancini, mussel fritter and mussel velouté

#### **Sous Vide Springbok Loin**

Pickled beets, spiced pumpkin labneh, broccoli, quinoa croquette and venison jus

#### **Jerusalem Artichoke Risotto**

Toasted sunflower seeds, pickled mushroom, porcini dust and Jerusalem artichoke chips

### **DESSERTS**

#### **Sticky Toffee Pudding**

Carrot caramel and amaretto ice cream

#### **Smoked Goat**

Smoked meringue, grape jam, port gel and Belnori goat cheese snow

#### **Franck's Chocolate Marquise**

Caramelized miso fudge sauce, chocolate pearls and milk ice cream

#### **Cheese Trolley**

*(R200 as a dessert supplement, R300 as an additional course)*

#### *Menu prices*

4-course menu R795

4-course menu with wine R1240

*Our menus change with the seasons and ingredient availability. We will always try to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, egg, and dairy. Please notify your server about any **dietary requirements**.*

## TASTING SAMPLE MENU

*Freshly baked bread, butter and salad.*

### **Trout Pastrami**

*Jordan The Outlier Sauvignon Blanc 2023*

*Ken Forrester Silver Rose 2023*

### **Butter Poached Prawn**

*Jordan Inspector Perinquey Chenin Blanc 2023*

*Abingdon Viognier 2022*

### **Roasted Linefish**

*Jordan Barrel Fermented Chardonnay 2018*

*Tesselaarsdal Chardonnay 2022*

### **Or**

### **Sous Vide Springbok Loin**

*Jordan Long Fuse Cabernet Sauvignon 2018*

*The High Road Director's Reserve Red Blend 2015*

### **Smoked goat**

*Jordan Timepiece Riesling 2022*

*Overgauw Cape Vintage 1998*

### **Franck's Chocolate Marquise**

*Jordan Mellifera Noble Late Harvest 2021*

*Groot Constantia Grand Constance 2017*

Tasting menu	R1150
Exclusive wine pairing	R850
Wine pairing	R650
Non-alcoholic pairing	R350

## **OPERATING TIMES**

*Lunch service: Wednesday to Sunday from 12h00.*

*Dinner service: Friday and Saturday from 18h30.*

*A discretionary 12.5% gratuity will be added to your bill.*

*The tasting menu is only available to the whole table. Orders are taken between 12 noon and 13h00 for lunch, and from 18h30 until 19h30 for dinner. No orders will be taken after 19h30.*

*Jordan restaurant is a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone.*

*Menu & prices are subject to change without notice.*