



AT HAZENDAL

Avant-Garde, which refers to new and experimental ideas and methods in art, music or literature, is also finding expression in the kitchen of Hazendal's fine dining restaurant with Chef Michéle Theron at the helm. Avant-Garde Restaurant is pushing boundaries through its contemporary and creative interpretation of South African and Russian recipes, and the fusion of these two cultures to create culinary art. We focus on the quality and seasonality of the ingredients and place a strong emphasis on using local sustainable and ethical sourced produce.

## R U S S I A N   G L O S S A R Y

Borscht: A quintessential Russian beetroot soup served with sour cream.

Golubtsi: Authentic Russian stuffed cabbage rolls.

Koulibiak: Russian baked pastry dish consisting of flaked fish.

Pampushki: Small buns made from potato or yeasted dough.

Pelmeni: Traditional dough dumplings.

Sharlotka: Light and fluffy Russian apple cake.

Shashlik: Skewered and grilled cubes of meat.



## STARTERS

Asparagus, apple and Valley Blue cheese salad, pickled cucumber	110
<i>Borscht</i> , quail egg, dill and sour cream mousse	110
Lightly smoked fish and potato <i>pampushki</i> , curried sweet potato, dried Turkish apricots and herb cream	115
Octopus terrine, roast potato, dehydrated tomato, salsa verde and BBQ watermelon glaze	125
Wild boar and Springbok <i>pelmeni</i> ramen-style, roast pork belly, mushroom and kombu broth	125
Grass-fed beef tartare, cured egg yolk emulsion, salmon trout roe	135

# M M A I N S

Pumpkin, roast mushroom and black truffle velouté, seed granola (vegan option available)	185
Sustainably caught fish of the day, squid ink tagliatelle, smoked mussels, paprika and sweet corn	220
<i>Koulibiak</i> inspired cured salmon trout, cashew risotto, herb cream (vegan option available)	220
Roast duck, apple and onion tart fine, potato and thyme foam	220
Roast beef and garlic <i>golubtsi</i> , braised cabbage, mushroom ketchup	220
Karoo lamb, barley and mushroom porridge, hazelnut wafer, parsnip milk (vegan option available)	230

## S I D E S

Green vegetable bowl	65
Barley, mushroom and hazelnut bowl	65
Aubergine, black lentil and turmeric bowl	65



DESSERTS

Apple <i>sharlotka</i> , apple and thyme sphere, white chocolate hazelnut crunch, burnt honey ice cream	95
Anna Pavlova, cream cheese custard, pistachio sable, milk rocks, fior di latte gelato	95
Fabergé chocolate egg inspiration, seasonal ice-cream	125
Dark chocolate and sesame tart, caramel whipped ganache, candied orange, halva gelato	125
Sweet Selection	
<i>Milk chocolate and citrus nougat</i>	55
<i>Hazendal fudge</i>	55
<i>Russian honey cake truffles</i>	55

CHEESE

Dalewood Boland fondue, tomato and rooibos tea compote, brown butter financier	125
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Corn and cheese crumpets with bacon and syrup	65
<i>Shashlik</i> , chicken kebab, roast hasselback potato and sweet potato, honey-mustard mayo	85
Beef bolognaise, <i>pelmeni</i> -style, home-made tomato sauce and cheese	85
Fish and potato croquettes, roast hasselback potato and sweet potato, lemon and herb mayo	85

## S W E E T T O O T H

Vanilla ice cream	45
DIY cookie frosting kit, home-made butter cookies, fun frosting and sweet decorations	65
Triple chocolate brownie, Moro gelato	65
Sugar cone, two scoops of Moro gelato <i>(Please enquire about today's flavour)</i>	75
Waffle, caramel fudge crumble and chocolate sauce	75