



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 contemporary restaurant with Chef Michéle Theron at the helm. Avant-Garde Restaurant is pushing boundaries through its 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

<i>Golubtsi</i>	Authentic Russian stuffed cabbage rolls.
<i>Okroshka</i>	Tangy and herbaceous cold soup.
<i>Pelmeni</i>	Traditional dough dumplings.
<i>Sharlotka</i>	Light and fluffy Russian apple cake.
<i>Pavlova</i>	A meringue-based dessert named after the famed Russian ballerina Anna Pavlova.
<i>Tvorog</i>	Slavic relative of cottage cheese made from curdling milk with sour cream or kefir.
<i>Khrenovina</i>	Fermented tomato and horseradish salsa, used as a soup condiment.
<i>Kasha</i>	Sweet or savoury porridge with toasted buckwheat, reminiscent of risotto.
<i>Fabergé</i>	A Russian goldsmith known for creating a series of jewelled and enamelled Easter eggs for European royalty (1846-1920).
<i>Zakuski</i>	Russian-inspired tapas-like food, ideal for sharing and for tasting a variety of different flavours and textures.
<i>Zavarka</i>	The concentrated tea brew made especially for our Russian Tea Ceremony. This tea concentrate is usually made in a small teapot that sits upon a samovar (a Russian tea urn).

Two prices are indicated on the menu. The first denotes the price of a smaller, Zakuski portion and the latter a full portion.

C O L D

Tomato, bocconcini, strawberry gazpacho, basil-infused olive oil	85 110
Beef tartar, cured yolk, trout roe, mustard, fermented berry powder	110 125

S A L A D

Asparagus, green melon, artichoke and Valley blue cheese	85 110
Grilled baby cos, farmed prawn, charred sweet corn and house pickles	110 135

H O T

Smoked snoek terrine, roast chicken velouté, sweet onion relish	110 135
Wild boar <i>Pelmeni</i> , shitake and kombu broth	110 135

P O R R I D G E

Toasted barley and buckwheat *Kasha*, hazelnut and truffle, chicken roulade 135 | 210

S O U P

Okroshka, pickled radish, turnip, kale and potato 98 | 135

Mushroom soup and *Khrenovina* with horseradish 98 | 135

F I S H A N D S E A F O O D

Sustainable fish of the day, salsa verde cream, activated charcoal gnocchi 110 | 220

Lightly smoked mussels, curried potato, mango and coriander 125 | 210

Octopus, BBQ watermelon glaze, charred onion, spiced sausage 110 | 185

M E A T A N D P O U L T R Y

Duck, roast apple and mushroom, Gruyère crème 110 | 220

Karoo lamb *Golubtsi*, house sauerkraut, potato and *Tvorog* 110 | 220

Ox tongue pie, pickled cucamelon and horseradish 100 | 195

VEGETABLES

Seasonal green vegetable bowl, sesame and lemon	65
Toasted barley, buckwheat and mushroom <i>kasha</i>	65
Curried new potatoes and coriander	65

DESSERT

<i>Fabergé</i> -inspired white chocolate egg, sea buckthorn, ginger honeycomb and buttermilk gelato	125
Valrhona Isabelo After Eight tart, mocha sponge and mint opalines	125
Raspberry <i>Pavlova</i> , rose cheesecake, raspberry whipped ganache, lemon oil sponge cake	110
Apple <i>Sharlotka</i> , cream cheese mousse, hazelnut praline, thyme ice cream	110

SWEET SELECTION

Milk chocolate and citrus nougat	55
Hazendal fudge	55
Vodka jellies	55

G E L A T O A N D S O R B E T

Tiramisu gelato	75
Blonde chocolate and salted lime gelato	75
Raspberry sorbet	75
Passionfruit sorbet	75

C H E E S E

Local cheese selection with preserves and pickles	165
Dalewood Boland fondue, tomato, rooibos, and <i>Zavarka</i> tea compote, brown butter financier	125