

Séjour

COALESCENCE

Two parts become a whole, as the Pioneer and Explorer converge.

A gastronic symphony to be enjoyed and shared with loved ones.

To the adventurers and trailblazers of Johannesburg, bon séjour.

EXPLORER PLATES	WEST COAST OYSTER forbidden rice dressing 50 each
	ARTISANAL BREAD BOARD 66% whole wheat tomato sourdough, Turkish flatbread, accoutrements 75
	SOUS VIDE EGG SALAD lemon, basil & rocket pesto, black olive granola, pickled baby turnip, herbs 125
	TOSTADA tempura mussels, pickled octopus, burnt avocado & paw paw tartare, roasted prawn aioli 115
	CRISPY CALAMARI lemongrass, coconut, chilli, tomato & mustard 145
PETISCO TAPAS	CAULI STEAK truffle, cauliflower, sage beurre noisette, bagna cauda, breadcrumbs 70
	GRILLED BROCCOLINI chilli, garlic, olive oil, blue cheese sauce 80
	DAALTJIE chickpea and spinach dumpling, sweet chilli sauce 50
	RED CABBAGE X0 Dressing, crispy bacon 65
	BABY CARROTS cumin, carrot top pesto, dukkha 75
	SMOKED MASH butter, cream 65
GRILLS	FRIES black garlic mayo, parmesan 65
	500g GRASS-FED COTE DE BOEUF 445
	350g GRASS-FED SIRLOIN 280
	350g GRASS-FED HANGER STEAK 220
	600g THICK-CUT PORK CHOP 270
	250g LINE FISH FILLET 195
250g SALMON FILLET 310	
WAGYU	250g PICANHA TRI TIP FLAT IRON 585
SAUCE	WAYGU PEPPER FOREST MUSHROOM 75
	BONE MARROW CHIMICHURRI 55
PIONEER PLATES	BRAISED BEEF SHORT RIB black garlic emulsion, charred leek, beef fat onions, pommes anna 230
	CONFIT DUCK confit duck leg, smoked mash, charred orange, jus, smoked sultana 390
	BABY CHICKEN flatbread, crispy chickpeas, Elena's peri peri, feta yoghurt 270
	MUSHROOMS FOR BEETS eringi, pickled & roasted beetroot, coconut & garlic chive dressing 155
DESSERT	BOLAS DE BERLIM deep fried doughnut, almond cream 80
	TARTE AU CITRON lemon tart, vanilla ice cream 90
	MILK STOUT stout sponge, parsnip mousse, milk stout ice cream, pear 85
	CACAO & MAIZ chocolate mousse, almond feuilletine, corn custard, cornflake ice cream 115

S

bon séjour
enjoy your stay