

HERITAGE LE TELFAIR PRESENTS



M E N U

KANONKOP KADETTE PINOTAGE ROSE 2022

Spicy tuna Tataki, crisp with frozen grapefruit and flower

KANONKOP KADETTE CAPE BLEND 2020

Sliced roasted beef, tanic dressing with cocoa, tamarin and cinamon compote, young crispy salad leaves from our garden Kilometer zero

KANONKOP PINOTAGE 2019

Wild salmon filet with spicy crust, butternut squash and Madagascar, braised goji berries

KANONKOP PAUL SAUER 2019

Smoked lamb rack with filao and rosemary, cayotte and nutmeg gratin, green leave carpaccio “plum sauce”

KANONKOP CABERNET SAUVIGNON 2017

Chamarel coffee’s “agapes and volutes”, soil from 7 colors ashes