



MICHELIN STAR

Nick Honeyman

AMUSE BOUCHE

Oyster & Nam Jim / Sensei & Soy Espuma

5, 7, 13



1st COURSE

Trout / Ponzu / Nasturtium / Wasabi

5, 13



2nd COURSE

Hand Dived Scallop / Vin Jeune / Soy Beurre Blanc

5, 7, 13



3rd COURSE

Pintard / Cep / Chanterelles

4, 7



MAIN COURSE

“Biltong Beef” / Black Garlic Jus / Beetroot Granola

7



DESSERT

Fermented Honey / Chocolate / Hazelnut

2, 4, 7, 10



CAP ST GEORGES



ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy
8. Mollusk 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide