LEVEL FOUR

# DESSERT

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|---|---|
| 54 On Bath Siganature Cake (D,E,G) – dark chocolate fudge, milk chocolate mousse, dark chocolate ganache | 150 |
| Burnt Basque Cheese Cake (N,D,E) - pistachio ice-cream, nut brittle, caramel | 150 |
| Mille Feuille Croustillant (D,G,E) – mascarpone mousse, tropical cremeux, cardamom ice cream | 120 |
| Crème Brulee (D,E) - burnt butter milk chocolate macaron | 120 |
| Lemon Meringue (D,E,G) – lemon curd, ginger biscuit, Italian meringue, Biscoff mousse | 120 |
| Selection of local cheese (D,N,G) – Served with baked grapes, nut brittle, lavash and preserves | 150 |

## Method Cap Classique

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|---|---|---|---|
| **L'Ormarins Vintage Brut Rose** | 2020 Western Cape | | **130 / 560** |
| **Pierre Jourdan Silk Nectar** | Franschhoek | | **150 / 560** |

## Sweet Wine

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|---|---|---|---|
| **Cederberg Winery Bukketraube** | 2024 Cederberg (semi sweet) | | **95 / 380** |
| Nederberg Noble Late Harvest | 2022 Paarl | (50ml/125ml/375ml) | 60 / 460 |
| Klein Constantia Estate Vin de Constance | 2021 Constantia | (50ml/125ml/500ml) | 320 / 3200 |

## Fortified Wine (50ml)

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|---|---|---|
| L'Ormarins Late Bottled Vintage | 2021 Paarl | 60 |
| De Krans Cape Vintage | 2020 Calitzdorp | 60 |
| Overgaauw Cape Vintage | 1998 Stellenbosch | 140 |

September 2026