

LEVEL FOUR

DESSERT

A selection of signature creations from pastry chef Yvette Kirsten and her pastry team.

54 On Bath Signature Cake (D,E) – dark chocolate fudge, milk chocolate mousse, white chocolate ganache	R150
Lemon brulee (D,E) – biscof & ginger macaron	R125
Warm tropical rum 'Baba' (D,E,G) – syrup of rum & citrus, pink peppercorn cream, compressed pineapple	R125
Dark Chocolate Fondant (D,E) – caramel crunch centre, raspberry gel, coconut crumb, vanilla ice-cream	R125
Burnt Basque Cheese Cake (N,D,E) – pistachio ice-cream, nut brittle, caramel	R150
Cheese (D,N,G) – a selection of local boutique cheeses from farms such as Langbaken cheese in the Karoo and Stonehouse Dairy in the heart of the Overberg. Served with baked grapes, nut brittle, crackers and fruit preserves	R300

Method Cap Classique

Delaire Graaf Sunrise Brut	NV Stellenbosch/Elgin	220 / 995
L'Ormarins Vintage Brut Rose	2020 Western Cape	150/ 600
Paul Rene Vintage Nectar	2020 Robertson	190 / 850

Sweet Wine

Cederberg Winery Bukketraube	2024 Cederberg (semi sweet)	120 / 400
Simonsig Vin de Liza Noble Late Harvest	2019 Stellenbosch	100 / 230 / 690
Nederberg Noble Late Harvest	2022 Paarl	60 / 140 / 460
Klein Constantia Estate Vin de Constance	2021 Constantia	320 / 800 / 3200

Fortified Wine (50ml)

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