



FOOD & WINE PAIRING MENU

Wilde kruie flavoured goats cheese bruschetta

Wine pairing: Solms-Delta Chenin Blanc

Weskus snoek , roosterkoek and *wilde kruie* flavoured roasted *patat*

Wine pairing: Solms-Delta Rosé

Pickled *Spekboom* quiche

Wine pairing: Solms-Delta Amalie

Chicken and *Vinkel* velouté

Wine pairing: Solms-Delta Shiraz

Wilde Roosmaryn lamb
with *spinach* puree

Wine pairing: Solms-Delta Hiervandaan

Indigenous *Fynbos* Ice cream

Wine pairing: Solms-Delta Cape Jazz Shiraz

R250 per person

*GLOSSARY

Balerja - wild mint

Boegoe - an indigenous Khoe herb, can be used for both cooking and medicinal purposes

Dik Delta - our own fynbos culinary garden

Makataan konfyt - indigenous melon jam

Malva - indigenous herb

Patat - sweet potato

Piesang - Banana

Roosterkoek - traditional Khoe bread, baked on an open fire

Spekboom - an indigenous plant, also known as elephant leaf

Veldkool - indigenous wild asparagus

Vinkel - indigenous fennel

Weskus snoek - a popular Cape fish

Wilde knoffel - wild garlic

Wilde kruie - wild herbs

Wilde roosmaryn - indigenous wild rosemary

Wilde salie - wild sage

Wit Wortel pap - White carrot mash

Malva Poeding – Traditional sponge cake