

MIKO

A LA CARTE MENU

WELCOME

MIKO favours home grown and local flavours wherever possible and so our menu has been specially created to celebrate the finest ingredients that have made a short journey from source to your fork (some so short it's just walking to the garden and back!). We work hard to reduce our food miles and we are proud to have some fantastic local specialities on our menus.

And it doesn't just stop at the food; at Mont Rochelle we are in a unique position to be able to serve a wide range of high-quality wines from our very own vineyard.

We're all about footprints in the sand and not in carbon, so when you dine with us you can rest assured the food is sourced locally and responsibly. Think of it as you helping the environment – one bite at a time! Feel free to talk to our team if you'd like to know more about where the food on today's menu has come from.

If you have any specific dietary requirements or food allergies please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

MIKO

TASTING MENU | R 850 pp / R1450 pp

FIRST COURSE: AMUSE-BOUCHE

Chef's creation

CHOOSE YOUR SECOND COURSE

Textures of mushroom (C) (N) (S) (G) (Ga) (Vg)

BBQ mushroom steak, duxelles, almond crumble, pickled shimeji, herb oil

*Paired with Mont Rochelle Cabernet Sauvignon

Miso glazed locally farmed Franschhoek trout (F) (G) (S) (Ss) (Sp) (C) (Ga)

Seared trout, soba noodles, wakame broth, toasted sesame, spring onion, mange tout, baby corn

*Paired with Mont Rochelle Sauvignon blanc

CHOOSE YOUR THIRD COURSE

Roasted tomato risotto (M) (Ga) (Sp) (V)

Blistered tomato, blue cheese crumble, crispy basil, parmesan

*Paired with Mont Rochelle Sauvignon Blanc

Venison carpaccio (Sp) (Ga) (M)

Pickled shimeji mushroom, onion, 12-month Gruberg cheese, rocket

*Paired with Mont Rochelle Syrah

FOURTH COURSE: PALATE CLEANSER

Chef's creation

CHOOSE YOUR FIFTH COURSE

Sustainably caught fish (Cr) (F) (Mo) (Ga) (S) (Sp)

Edamame beans, prawns, bisque, mussels

*Paired with Mont Rochelle Miko Chardonnay

Grass-fed beef fillet (Ga) (C) (Sp) (M)

Roasted onion purée, baby onion, onion soil, baby leek, bordelaise sauce

*Paired with Mont Rochelle Miko Cab Sauv/Cab Franc

CHOOSE YOUR SIXTH COURSE

70% dark chocolate fondant (E) (G) (M) (V)

Toasted croissant ice-cream lime poached pear, tuille

*Paired with Mont Rochelle Straw Syrah

Strawberry namelaka (Vg) (Sp)

Meringue, grapefruit gel, grapefruit, strawberry and lemon thyme sorbet

*Paired with Mont Rochelle Straw Syrah

MIKO

VEGAN TASTING MENU | R 750 pp / R1250

FIRST COURSE: AMUSE-BOUCHE

Chef's creation

CHOOSE YOUR SECOND COURSE

Textures of mushroom (C) (N) (S) (G) (Ga) (Vg)

BBQ mushroom steak, duxelles, almond crumble, pickled shimeji, herb oil

***Paired with Mont Rochelle Cabernet Sauvignon**

Butternut tabbouleh salad (Sp) (Ga) (N) (Vg)

Spiced quinoa, butternut, garden herbs, cranberry, broccoli, toasted almond

***Paired with Mont Rochelle Sauvignon Blanc**

CHOOSE YOUR THIRD COURSE

Miso glazed aubergine (G) (S) (Ss) (Sp) (C) (Ga)

Glazed aubergine, soba noodles, wakame broth, toasted sesame, spring onion, mange tout, baby corn

***Paired with Mont Rochelle Sauvignon Blanc**

Textures of beetroot tartare (Ga) (G) (Sp) (Vg)

Roasted beets, pickled beets, beet crudites, pumpkin seeds, onion, dill cucumber, garlic mayo, MIKO garden herbs, porcini purée, ciabatta

***Paired with Mont Rochelle Cabernet Sauvignon**

FOURTH COURSE: PALATE CLEANSER

Chef's creation

CHOOSE YOUR FIFTH COURSE

Cauliflower steak (Vg) (N) (Sp) (Ga)

Pickled cauliflower, raisin purée, toasted almonds, masala velouté, cauliflower crudité, angel-hair chilli

***Paired Mont Rochelle Chardonnay**

Roasted butternut (V) (Ga) (N) (Sp) (M)

Quinoa, butternut crudité, black pepper labneh, cashew nuts, garden herbs, rooibos, butternut purée

***Paired with Mont Rochelle Syrah**

CHOOSE YOUR SIXTH COURSE

Strawberry namelaka (Vg) (Sp)

Meringue, grapefruit gel, grapefruit, strawberry and lemon thyme sorbet

***Paired with Mont Rochelle Straw Syrah**

Coffee crèmeux (Vg) (N)

Cardamom caramel, cocoa and oat crumble, hazelnuts, coconut ice cream

***Paired with Mont Rochelle Straw Syrah**

(C) Celery (Cl) Cereals with gluten (CR) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur dioxide (V) Vegetarian (Vg) Vegan

MIKO

STARTERS

Textures of mushroom

(C) (N) (S) (G) (Ga) (Vg) R 185

BBQ mushroom steak, duxelles, almond crumble, pickled shimeji, herb oil

Crustacean Ravioli

(Cr)(G)(E)(M)(Ga) R 215

Pea fricassee, prawn oil, buttermilk, angel-hair chili

Miso-glazed locally farmed Franschoek trout

(F) (G) (S) (Ss) (Sp) (C) (Ga) R 185

Seared trout, soba noodles, wakame broth, toasted sesame, spring onion, mange tout, baby corn

Roasted tomato risotto

(M) (Ga) (Sp) (V) R 125

Blistered tomato, blue cheese crumble, crispy basil, parmesan

Venison carpaccio

(Sp) (Ga) (M) R 180

Pickled shimeji mushroom, onion, 12-month Gruberg cheese, rocket

Beetroot tartare

(G) (Ga) (Mu) (Sp) (C) R 135

Roasted baby beets, pickled beetroot, beet crudite, spring onion, ciabatta crisp

MIKO

MAINS

Sustainably caught fish

(Cr) (F) (Mo) (Ga) (S) (Sp) R 325

Edamame beans, prawns, bisque, mussels

Ash-cured venison

(Sp) (M) (C) (Ga) R 375

Potato fondant, roasted baby beets, mange tout, beetroot, cranberry jus

Grass-fed beef fillet

(Ga) (C) (Sp) (M) R 365

Roasted onion puree, baby onion, onion soil, baby leek, bordelaise sauce

Duck terrine

(C) (M) (Sp) (Ga) (N) R 375

Confit free-range duck, blackened leek, Carrot puree, baby carrots, pickled carrots, hazelnut, jus gras

Free-range chicken breast

(N) (M) (Sp) (Ga) R 290

Truffle infused foraged mushroom ragout, baby spinach, garden herbs

Cauliflower steak

(Vg) (N) (Sp) (Ga) R 185

Pickled cauliflower, raisin purée, toasted almonds, masala velouté, cauliflower crudité, angel-hair chilli

Roasted butternut

(V) (Ga) (N) (Sp) (M) R 225

Spiced quinoa, garden herbs, black pepper labneh, cashew nuts, rooibos, butternut purée, cranberry, broccoli

Karoo lamb rack

(C) (M) (Sp) (Ga) R 395

Pea purée, baby carrots, pomme puree, red wine jus, MIKO garden herbs

MIKO

SIDES

Crispy fries
(Vg) R 65

Crushed citrus and garlic potatoes
(V) (M) (Ga) R 65

Garlic buttered broccoli
(M) (V) (Ga) R 75

Maple, cranberry, almond, feta butternut
(M) (V) (Sp) (N) R 75

Garden salad
(V) (Ga) (Sp) (M) (Ss) R 75

Roasted vegetables
(Vg) R 80

MIKO

SWEET TREATS

70% dark chocolate fondant

(E) (G) (M) (V) R 140

Toasted croissant ice-cream, lime poached pear, tuille
(Allow 20 minute wait)

Malva pudding

(M) (E) (G) (V) R 115

Rooibos crème anglaise, Bacchus and orange ice cream

Strawberry namelaka

(Vg) (Sp) R 130

Meringue, grapefruit gel, grapefruit, strawberry and lemon thyme sorbet

Coffee crémeux

(Vg) (N) R 130

Cardamom caramel, cocoa and oat crumble, hazelnuts, coconut ice cream

Dalewood brie brûlée

(M) (V) (N) (E) (G) R 130

Candied almonds, citrus, brioche