

MIKO

À LA CARTE MENU

Welcome to MIKO, where flavours, creativity, and award-winning wines come together to create a dining experience like no other.

At the heart of our kitchen, Head Chef Terence leads a team of passionate chefs on a journey towards fine dining perfection. Since joining us in 2022, Terence has carefully crafted a contemporary fusion menu that blends bold flavours, textures, and techniques, all while using the freshest ingredients our garden has to offer. His vision? Dishes that are not just delicious but artful, sustainable, and locally sourced. So, when you dine at MIKO, think of it as you helping the environment – one bite at a time!

Our culinary magic doesn't stop there. Terence works hand in hand with Michael, the mastermind behind Mont Rochelle's award-winning wines. Grown, harvested and bottled right here in our winery, these wines are known for their elegance, finesse, and ability to enhance flavours on your plate. Together, Michael and Terence create perfect food and wine pairings, tasting and refining dishes so every bite and sip is celebrated.

Whether you're indulging in our local specialities or tasting our twists on international cuisine, every detail is carefully considered. And when you raise a glass of Mont Rochelle wine, know that you're tasting the result of passion, craft, and teamwork.

If you'd like to know more about the origins of today's menu or have any dietary requirements, our team is more than happy to assist.

JOIN OUR WINE CLUB

At the Mont Rochelle Wine Club, we blend the magic of winemaking with the charm of the Franschhoek Valley, uncorking the finest wines for our South African residents. Join one of our three memberships for exclusive wines, members-only events, and special discounts here at MIKO and on stays at Mont Rochelle. Tempting, right? For more information, please speak to the team - they'd be delighted to share more!

Exclusively for South African residents.

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

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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

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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

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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

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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

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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