



QUNU

A TASTE OF TRADITION

honouring tradition through ingredient and terroir



Leeu
PASSANT
FRANSCHHOEK

BREAD COURSE

seedloaf, dombolo, magwinya, mango atchar, bambara 'hummus',
pickled vegetables crispy chicken skin, goats' yoghurt, oxtail croquette

local sip

STARTER COURSE

ostrich egg, kalahari truffle, amasi aioli, pap crisp, aromat GF

2019 Leeu Passant Radicales Libres

SECOND COURSE

smoked tilapia, african sweet potato foam, sautéed amadumbe,
curry leaf oil GF

2023 Leeu Passant Stellenbosch Chardonnay

THIRD COURSE

pressed tongue, grilled tongue, fried mogodu, isijingi, pickled cabbage GF

2023 Leeu Passant Wellington Cinsault

PALATE CLEANSER

african horned cucumber sorbet

MAIN COURSE

braised lamb, cowpea and sorghum stew, tomato bredie, waterblommetjie GF/N

2022 Leeu Passant The Leeu Passant

DESSERT

ukhova banana bread, spiced caramel, melktert custard,
banana ice cream, marula nuts N

6 COURSE R2500 | WITH WINE PAIRING

A discretionary gratuity of 12.5% will be added to your final bill

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS
V-VEGETARIAN VE-VEGAN