



QUNU

SUNDAY LUNCH

Le Duc

SALMON

salt cured, vodka green apple mayonnaise **GF**

TARTARE

wagyu beef fillet, sous vide egg yolk, garlic aioli, pickled mustard, radish, parmesan cracker **GF**

CARROT

baked pumpkin, smoked carrot, coconut labneh, carrot and vanilla soil, saffron **VE**

ZUCCHINI

bottarga salad

ORZO PASTA

tomato fondue, fine herbs, parmesan, rocket **V**

DUCK

cured duck breast, strawberry and cherry purée, asparagus, honey glazed carrots, baby onion, crispy red cabbage, jus **GF**

TUNA

tuna steak, pepper sauce **GF**

LANGOUSTINE

ginger butter

SAXON SUNDAY ROAST

yorkshire pudding, roast vegetables served with your choice of – pasture raised beef sirloin, lamb roast or baby chicken and truffle butter

TAGLIATELLE PASTA

confit garlic and herb cream, grilled courgettes, shimeji mushrooms, black truffle **V**

FLOATING ISLAND

poached meringues, vanilla anglaise

CHOCOLATE

hazelnut guanaja chocolate mousse, frangelico foam, coffee ice cream **N**

BERRY TART

shortcrust, raspberry mousse, frangipan, blackcurrant ice cream **N**

CHEESE

klein rivier gruberg 12, 6, 3 months, quince jelly, candied kumquat

3 COURSE R1250 | 4 COURSE R1450

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