



Remaining portion of the farm Waterkloof 378 J.R, Pretoria, South Africa

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Example of a “RAMONA’S MENU”

Starters

Black ink and saffron duo	180
<i>Crayfish tail in a saffron sauce with roast cherry tomatoes and calamari tubes in black ink infused with garlic and lemon</i>	
Beef Carpaccio	92
<i>Seasoned beef fillet thinly sliced and served with a lemon preserve. Crispy capers, parmesan shavings and rocket lettuce</i>	
Tempura Courgette Flowers	78
<i>Courgette flowers filled with robiola cheese coated with a light tempura batter and shallow fried in olive oil. Served with a roast garlic mayonnaise</i>	
Millefoglie of pasta and porcini	90 main course 135
<i>Homemade egg pasta interlaced with porcini mushrooms, toasted pine kernels and a rich white wine and parmesan sauce infused with nutmeg</i>	
Snails Bourguignon	89
<i>Six snails oven roasted in their shells with butter, garlic, white wine and parsley</i>	
Smoked salmon risotto	78 main course 140
<i>Gently cooked with mint parsley lemon and green peas. Finished with butter and salmon ribbons</i>	
Peppers and salciccia	99
<i>An artisanal pork sausage cured with red wine garlic and fennel. Slow roasted in tomato and herbs. Served with a grilled polenta wedge</i>	
Ricotta and spinach gnocchi	97 main course 142
<i>Each dumpling is hand made with spinach and ricotta, served in a spicy tomato and pancetta bacon sauce</i>	

Main course

Salmon Mornay	200
<i>Grilled Norwegian salmon fillet. Served on wilted spinach and draped with a creamy white wine sauce with parmesan and nutmeg</i>	
Prawn trio	SQ
<i>Nine large prawns. Three with a red bell pepper and chilli puree. Three with lemon and thyme preserve and three with a roast garlic and potato cream.</i>	
Duck l'Orange	190
<i>A seared duck breast with the classic fresh orange sauce flamed in orange liquor</i>	
Coq au vin	165
<i>Sous vide chicken with brandy red wine and mushrooms served with soft polenta</i>	
Roast butternut and mushroom bake	110
<i>Mixed mushroom with butter nut and fresh herbs, poached garlic cloves. Finished with white truffle oil and toasted bread crumbs</i>	
Veal loin	200
<i>A grilled veal steak with garlic and herb butter</i>	
Sirloin Gorgonzola	192
<i>Sous vide 300g of aged sirloin. Grilled and topped with gorgonzola, finely chopped chilli garlic fondant and shaved pancetta</i>	
Castle Fillet	225
<i>250g beef fillet grilled and served with a mushroom bordelaise sauce. Accompanied by a tower of roasted bone marrow.</i>	

Dessert

Chocolate soufflé	65
Trio of gelato	79
Pistachio, strawberry and chocolate	
Zabaglione	62
<i>An egg yolk custard with Marsala wine sugar and cinnamon. Served with puff pastry biscuits'</i>	
Poached Pear	65
<i>Sous vide pear in red wine. Served with lemon scented mascarpone</i>	

** Seasonal salads are also available