

CAMPHORS *at*
Vergelegen



MENU

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Welcome to Vergelegen's signature restaurant which takes its name from the magnificent camphor trees planted on the Estate in 1700.

Vergelegen produces classic wine varietals which Executive Chef Michael Cooke has carefully paired with dishes that showcase balance and harmony in flavours through a unique menu approach. The menu is a reflection of seasonal inspirations and a cuisine style that shows simple restraint with complex precision whilst supporting mostly local producers.

Christo Deyzel and his team will guide you through the menu and preferred wine selections to ensure a relaxed and memorable food and wine experience.

Choose either a 2 or 3 course option from our a la carte menu or indulge your senses with a journey through our 'Tour' Menu (it is advisable for the entire table to share in the 'Tour Menu' experience).

2 courses R295 (excluding wine and beverages)
3 courses R375 (excluding wine and beverages)
'Tour' menu R585 (excluding wine)
'Tour' menu R795 (including selected wine pairings)

Please note that certain menu items may contain traces of nut, egg, soya, wheat and other allergens. We are therefore unable to guarantee the absence of the above ingredients in the menu items.

A 12.5% service charge will be added for groups of 8 or more and a reduced option a la carte menu is recommended.



'tour' menu

The Camphors Tour Menu is a sequence of dishes capturing an exciting range of flavours, textures and aromas. We seek to incorporate the Vergelegen property where possible to highlight a unique opportunity by utilising what is available to us on our doorstep. Each course is paired with our award-winning wines to ultimately provide guests with a multisensory dining experience. The dishes are aligned on a flavour profile spectrum from **light & delicate** flavours on the left, to **full & richer** flavours on the right, to provide more insight and awareness of the food and wine experience.

Stanford, Huguenot

"Cheese & Wine"

Beetroot, Hibiscus, Goats Cheese

"Schaapenberg" Reserve Sauvignon Blanc 2014

Scallop Potjie, Apple, Almond

Limited Edition Sémillon Reserve 2014

Venison, Fennel, Naartjie

G.V.B Flagship White 2012

Grapes, Verjuice, Wine

"Ice Wine"

Forest Floor Flavours

Limited Edition Chardonnay Reserve 2013

Lamb, Salsa Verde, Fynbos

Merlot Reserve 2012

Cabernet Sauvignon Reserve 2009

G.V.B Flagship Red 2011

"Milk & Honey"

Homemade Honeybush Mead

Gooseberries, Granadilla, Ginger, Sake

Vergelegen Sémillon Straw Wine 2011

Red, White, Straw

Vergelegen Wine Gums & Nougat



à la carte menu

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Starters

Beetroot, hibiscus, goats cheese, rhubarb

Tuna, crab, apple, horseradish, bergamot

Chicken, langoustine, truffle, beurre noisette

Beef tongue 'n cheek, celeriac, pear, walnut

Venison, fennel, naartjie, buttermilk, crackling

Mains

Cauliflower, date, cocoa, chestnut, rosemary

Mackerel, squid, purple pak choy, piccalilli onions, umami broth

Pork, malt & barley, cashews, parsnip, red cabbage

Duck, butternut, umeboshi plum, shitake, jasmine

Lamb, sweetbreads, salsa verde, sweet potato, fynbos

Desserts

Gooseberry, granadilla, ginger & sake

Chocolate, red wine, grape

Strawberry, hay, pistachio, garden herbs

Gorgonzola, pecan, Jerusalem artichoke