

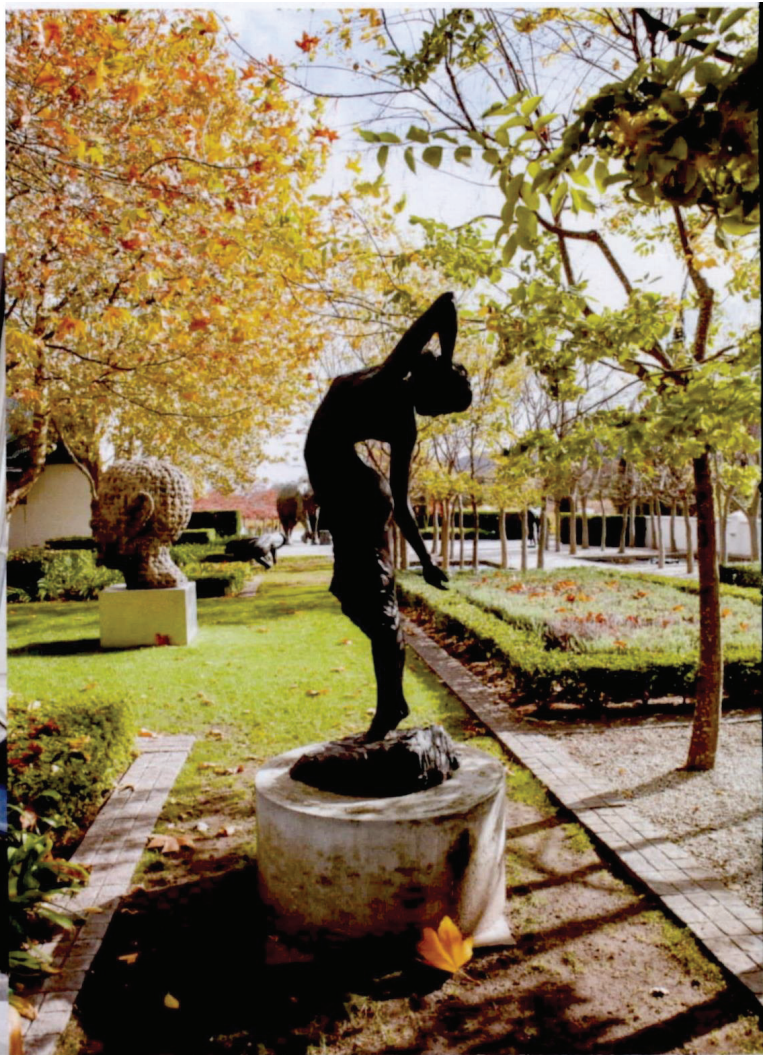


## RESTAURANT AT GRANDE PROVENCE

The multiple award-winning Restaurant at Grande Provence has launched its spring menu. As always, the new menu is firmly tied to its locale, with executive chef Darren Badenhorst regularly venturing out onto the estate to forage for wild mushrooms, flowers and local herbs to give his dishes an unmatched authenticity and depth of flavour.

The menu is a nod to international trends such as lacto fermentation, hot and cold smoking, curing and pickling, while at the same time maintaining Badenhorst's fondness for Asian textures and acidity. "With this menu I've tried to include as many cooking techniques as possible to give dedicated foodies a truly varied culinary experience," he said.

The nostalgia of his Durban childhood is often



echoed in his food with his memories of eating licorice on the way home from school and picking sun-warmed mulberries reimagined in a glorious combination of frozen mulberry yoghurt parfait, wild berry jam, licorice glazed beets and basil custard with vanilla chard.

Diners can look forward to a starter of masala quail, porcini and smoked vanilla macaroon, foie gras mousse, blood orange marmalade and fig pearls, followed by pancetta-wrapped warm terrine of hot smoked pork, slow braised ox tongue carpaccio, spiced citrus apple, mustard crème brûlée dome and a truffled pistachio brioche.

*Main Rd, Franschhoek, 021 876 8600. [grandeprovence.co.za](http://grandeprovence.co.za)*

– BRONWYN NORTJE