



THE OAK

GRANDE PROVENCE

OUR STORY

Long before the vines covered the Franschhoek valley, this land was shaped by the people, traditions and stories that became part of its rich heritage.

Grande Provence carries the legacy of the French Huguenots who settled in the Cape in the late 17th century, bringing with them a deep tradition of farming, winemaking and hospitality.

Today, The Oak celebrates that heritage through a modern South African dining experience. Inspired by the flavours of the Cape, our cuisine brings together local ingredients, traditional influences and contemporary craftsmanship. Named for the magnificent oak trees that form part of our landscape, The Oak is a place where heritage meets the present, and every meal becomes part of the story.

Welcome to The Oak.

BY ALEX ZINHANGA

3-Course Menu - R750pp

4-Course Menu - R925pp

Freshly Dressed Oysters

R150

Mignonate / Asian / Ponzu

Bread

A Whisper From The Kitchen

STARTERS

Linefish Ceviche...smoked snoek, citrus, danya, curry leaf, coconut

(Wine suggestion Gp Chardonnay)

Heirloom Tomato...labneh, fynbos, basil

(Wine suggestion AT Rose)

INTERMEDIATE

Beetroot...ghoeboenjies, bokmelk, sourfig

(Wine suggestion TGP Amphora)

Ostrich Tataki...tomato chutney, avocado, fermented pepper, beef drippings

(Wine suggestion GP Merlot)

MAINS

Kingklip...curry leaf, baby gem, pickled chilli, wakame

(Wine suggestion TGP White)

Blesbok...umfino, chakalaka, carrot, jus

(Wine suggestion Gp Cabernet sauvignon)

Karoo Lamb...confit neck, boerenboontjies, pea, stem broccoli, coriander bone marrow jus

(Wine suggestion TGP Red)

Grandmother Under The Blanket...root vegetables, wild mushroom, braised onion, umami jus

(Wine suggestion Gp Melot)

DESSERTS

Milktart Panna Cotta...naatjie, brandy, fynbos consome

Granadilla White Chocolate Mousse...jelly, cotton candy, amasi ice cream

(Wine suggestion Nederberg nlh)

Artisanal Cheese

(Wine suggestion Gp Shiraz)

Petit Fours