



***Experience a taste journey of unforgettable flavours***

Our flagship Restaurant, Seventeen07, offers an intimate dining experience with a Table d'hôte Menu delicately prepared by our Executive Chef Stefan Bekker and his dedicated team of chefs.

Fresh seasonal produce from the fertile surrounding farmlands provides an ever changing source of inspiration and the menu offers wholesome, quality seasonal fare which is deliciously uncomplicated, all complemented with award winning wines from the adjoining Cape Winelands.

The restaurant is steeped in historic prominence and is named to commemorate the historic date 1707. The date stands out in the Helderberg history as this was when the estate was liberated from the original governor's estate, Vergelegen, after the sanctimonious demise of Willem Adrian van der Stel after he was ordered back to the Netherlands by the Dutch East Indian Trading Company.

Being in the magnificent scenery of the Hottentots Holland expanse, Seventeen07 has the opportunity to showcase all it's worth through our delicious meals prepared meticulously for you, our guest.

**2 Course R285pp**

Choose from Starter and Main or Main and Dessert

**3 Course R385pp**

*All items & prices are subject to availability and change*

Seventeen<sup>17</sup>

### **Amuse Bouche**

A playful and delicate beginning to your tasting experience, the amuse bouche, Prepared expertly by our talented Chef Stefan Bekker and his team, introducing your taste buds to the flavourful adventure ahead.

## STARTERS

### **Zucchini Blossom (V)**

Smoked mozzarella and lemon stuffed, tempura, creamed tomato, crispy rice paper, quinoa salad

### **Smoked Duck**

Smoked, duck liver, corn chutney, grape gel, black berries, black bean aioli

### **Scallops**

Ponzu marinated, green apple gel, cauliflower puree, kale salad, satay dressing



## M A I N S

### **8 Hour Sweet Onion (V)**

Bulgur wheat, almond pesto, red pepper cremeux, onion puree, herb oil

### **Wagyu Beef Steak and Egg**

Croquet, white carrots, crispy onions, mustard, cured egg yolk, smoked custard

### **Crayfish and Octo**

Black fennel gel, black rice, caramelized turnips, celeriac puree, ash, carrot and ginger bisque

### **Norwegian Salmon**

Potato and truffle Velouté, chorizo, gingered pok choy, chanterelles mushrooms

## D E S S E R T

### **Milk Tart**

Rooibos, spiced pastry, black berries

### **Strawberries and Cream**

Ruby chocolate dome, strawberry mousse, strawberry salsa, strawberry dust

### **Raw Honey Ice Cream**

Honey comb, bee pollen, milk chocolate, ginger and lime Anglaise



## VEGETARIAN OPTIONS

### **Amuse Bouche**

A playful and delicate beginning to your tasting experience, the amuse bouche, Prepared expertly by our talented Chef Stefan Bekker and his team, introducing your taste buds to the flavourful adventure ahead.

## STARTER

### **Zucchini Blossom (V)**

Smoked mozzarella & lemon stuffed, tempura, creamed tomato, crispy rice paper, quinoa salad

## MAINS

### **8 Hour Sweet Onion (V)**

Bulgur wheat, almond pesto, red pepper cremeux, onion puree, herb oil

## DESSERTS

### **Milk Tart**

Rooibos, spiced pastry, black berries

### **Strawberries and Cream**

Ruby chocolate dome, strawberry mousse, strawberry salsa, strawberry dust

### **Raw Honey Ice Cream**

Honey comb, bee pollen, milk chocolate, ginger & lime Anglaise