



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.

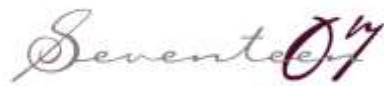
Being in the magnificent scenery of the Hottentots Holland expanse, Seventeen07 has the opportunity to showcase all it's worth through our delicious meals prepared meticulously for you, our guest.

2 Course R285pp

Choose from Starter and Main or Main and Dessert

3 Course R385pp

All items & prices are subject to availability and change



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 & lemon stuffed, tempura, confit tomato, black bean aioli, veld slaai

Duck Pastrami

Smoked, foie gras mousse, fig dressing, celeriac puree, potato chip, sago cracker

Seared Scallops

Burned orange gel, cauliflower & bacon crumble, Thai pesto, satay dressing, lemon grass foam, iced flower



MAINS

Chanterelle Risotto (V)

Pickled, asparagus, truffle zest, crispy leeks, herb oil

Rib-Eye Steak

Bone marrow puffs, mustard, mushroom custard, roasted beets, onions, bordelaise jus

Crayfish

Slow poached, crab dumpling, smoked aubergine, burned corn, pickled radish, miso bisque

Sea Bass

Smoked potato & truffle velouté, Swiss chard, mussel salsa Verde, coconut foam

DESSERTS

Banana Sunday

Vanilla ice cream, banana, chocolate, bubble-gum

Chocolate Sphere

Hazelnut mousse, toasted almond, orange curd, Turkish Delight, orange salad

Raw Honey Ice Cream

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

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VEGETARIAN OPTIONS

Amuse Bouche

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MAINS

Chanterelle Risotto (V)

Pickled, asparagus, truffle zest, crispy leeks, herb oil

DESSERTS

Banana Sunday

Vanilla ice cream, banana, chocolate, bubble-gum

Chocolate Sphere

Hazelnut mousse, toasted almond, orange curd, Turkish delight, orange salad

Raw Honey Ice Cream

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

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