

A Winter Special *With Purpose*

beyond's SLOW FOOD THIS WINTER

Come dine fireside at beyond, as we unpack our casseroles and dust off our copper pots to bring you food that takes you back to when time in the pot wasn't measured in minutes and hours but by texture and flavour. Join us for some real winter fare, created in homage to Slow Food International's ethos of Good, Clean & Fair:

Good: quality, flavoursome and healthy food

Clean: production that does not harm the environment

Fair: accessible prices for consumers and fair conditions and pay for producers.

With ingredients sourced from the best local suppliers, our winter menu has something to suit all tastes - including free range beef, pastured ducks, Iberico breed pork, organic vegetables and sustainable fish.

4 Course R395

APPETIZER

Twice baked cheese soufflé,
parmesan & grappa sauce

STARTER

Organic small farm salad *tossed with*
classic french shallot vinaigrette
& artisan bread

MAINS

Confit free range duck & smoked iberico pork sausage cassoulet

Sustainable fish bouillabaisse *with* saffron, prawn, squid, cayenne pepper
& tomatoes *served with* rouille, gruberg cheese crouton

Hand cut tagliatelle pasta *with* mushrooms & garlic, courgettes, local pecorino
cheese sauce & black truffle

DESSERT

Farm roast crème brûlée of the day

PETIT FOUR

Freshly cut marshmallow: *Granadilla*

*Excludes Saturday & Sunday lunch.
A discretionary 12.5% gratuity will be added to all the tables.*

beyond