



DELAIRE GRAFF

RESTAURANT

Plant-based Seasonal
Set Lunch Menu



WINE LIST AVAILABLE SEPARATELY



RELAIS &
CHATEAUX



DELAIRE GRAFF

RESTAURANT

FOOD PHILOSOPHY

We follow an ethos of seasonality.

Our plant-based menu explores the best ingredients in season which have been ethically farmed and are found in the region. I have fallen in love with not only the beautiful location of Delaire Graff Restaurant, but also the talented team with whom I work. Together, we create each plate to celebrate the valley around us through provenance driven dishes and our wine portfolio.



RELAIS &
CHATEAUX



DELAIRE GRAFF
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SET MENU

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R 850 per person

FIRST COURSE

GARDEN BEETROOT

radish, pea, cumin & carrot, seed crisp, vegan cheese

OR

TEMPURA GARGEN VEGETABLES

vegan miso cheese, teriyaki sauce, sesame oil

SECOND COURSE

ROASTED BUTTERNUT

orzo, tomatoes, vegan cheese, carrots, rice paper crisp

THIRD COURSE

ROASTED VEGETABLE RISOTTO

carrots, broccoli, mushroom

OR

HAZELNUT GNOCCHI

mushroom, velouté, wild mushroom

FOURTH COURSE

70% OCOA GANACHE

hazelnut, stone fruit, cherry & mint sorbet

OR

VALRHONA AMATIKA & OAT MILK CREAM

strawberry, rhubarb, almond sable



RELAIS &
CHATEAUX



DELAIRE GRAFF

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MAKE A RESERVATION

reservations@delaire.co.za

+27 (0)21 885 8160

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A discretionary R20 donation will be added to your bill in support of the FACET Foundation. Please speak to your waiter should you wish to know more information about the work FACET does, or to forgo this donation.



**RELAIS &
CHATEAUX**