

The compositions you will experience on your plate are a unique creation of beauty and deliciousness. The Degustation menu, as well as the Cape Seafood Menu, is a reflection of our most recent creations to intrigue your taste buds. For an exciting voyage into my culinary universe, this menu is suggested for the entire table and is offered with the Sommelier's choice of wine to complement each course. An extensive wine list featuring the finest Cape wine estates, rare local vintages and international wines from our maturation cellars is available.

**HARALD BRESSELSCHMIDT** - Since September 1996 Chef & Owner of Aubergine Restaurant, Gardens - Cape Town.



Participant of the World Gourmet Summit in Singapore in 1998 to represent Africa as one of five continents participating

- Awards:
- Winner of Diners Club Merit Award 1997/98/99/2000
  - Winner of Diners Club Wine list Platinum Awards 2005/06/07/08
  - Top ten restaurants in Eat out & Wine Mag. 1997/98/99/2000/04/06/07/08
  - Top three in the Rossouw's Restaurant guide 2005/06
  - No 1 in the Rossouw's Restaurant guide 2007/08
  - Three star highest rating in the Rossouw's Restaurant guide 2009
  - Top three Restaurants in SA in Business Times 1999/2000/03/05
  - Winner of SFW- Food & Wine Challenge 1999 out of 60 restaurants
  - Platinum Award from the SA Tourism Council



**STARTER Recipe:** Ostrich Tartar with Mosselbay Wild Oyster in Mirin vinaigrette

*Serves 8 Starters*

**Ingredients :**

Ostrich Tartar :	350g ostrich fillet, cut in fine cubes 1 tblsp roasted black and white sesame seeds 2 tblsp grape seed oil 1 tsp sesame oil 1 tblsp teriyaki sauce white pepper mill, sea salt mill
Oysters :	16 wild oysters, open and remove from shell wash and dry 8 oyster shells
Mirin Vinaigrette :	all the oyster juice, passed through a strainer 1 lime rind, finely grated dash Dry Martini 2 tblsp Mirin vinegar 4 tblsp grape seed oil 2 tblsp roughly chopped sea weed salad
Garnish :	Chicory salad

**Method :** mix the ostrich fillet together with all the tartar ingredients, season to taste and refrigerate. Remember the saltiness of oysters while seasoning to taste. Open all oysters and 'wash' in their own juice, removing sand and pieces of shell. Strain the juice thereafter through a fine sieve or coffee filter and make vinaigrette by whisking in all other ingredients.

**Serving :** Place the tartar onto a deep plate using a round cutter to shape.  
Place the oysters on top and garnish with chicory.  
Add oyster shell next to it and fill with the vinaigrette.  
Your guests will then be able to pour the vinaigrette over the tartar and now...

enjoy...