

# THE RESTAURANT

The Skotnes Restaurant is the culinary arm of the Norval Foundation. Named after legendary South African artist and teacher Cecil Skotnes, the restaurant is naturally at home in the world of art.

Overlooking the foundation's serene wetland and Sculpture Garden, the Skotnes seamlessly integrates nature and architecture. The menu pays homage to classical South African cuisine, while updating its flavours and distilling its ingredients to their simplest possible presentation.

# CORPORATE PACKAGE

For bookings larger than 20 guests

Special offering includes the following extras in addition to the menu options:

- Welcome drink on arrival (Cruxland Premium Craft G&T)
- Skotnes wines at a discounted rate of R100.00 per bottle (Sauvignon Blanc, Chardonnay, Petit Verdot, Red Blend)
- Custom Menus available
- All professional waitering and bar staff included
- Corkage reduced to R40.00 per bottle
- Exclusive use of the Bar for arrival drinks and post-dinner festivities
- Parking included
- 5% discount on final bill if bookings are secured with a deposit before the end of July 2019
- Reduced entry fee into the Gallery and Sculpture Gardens



## TRADING HOURS

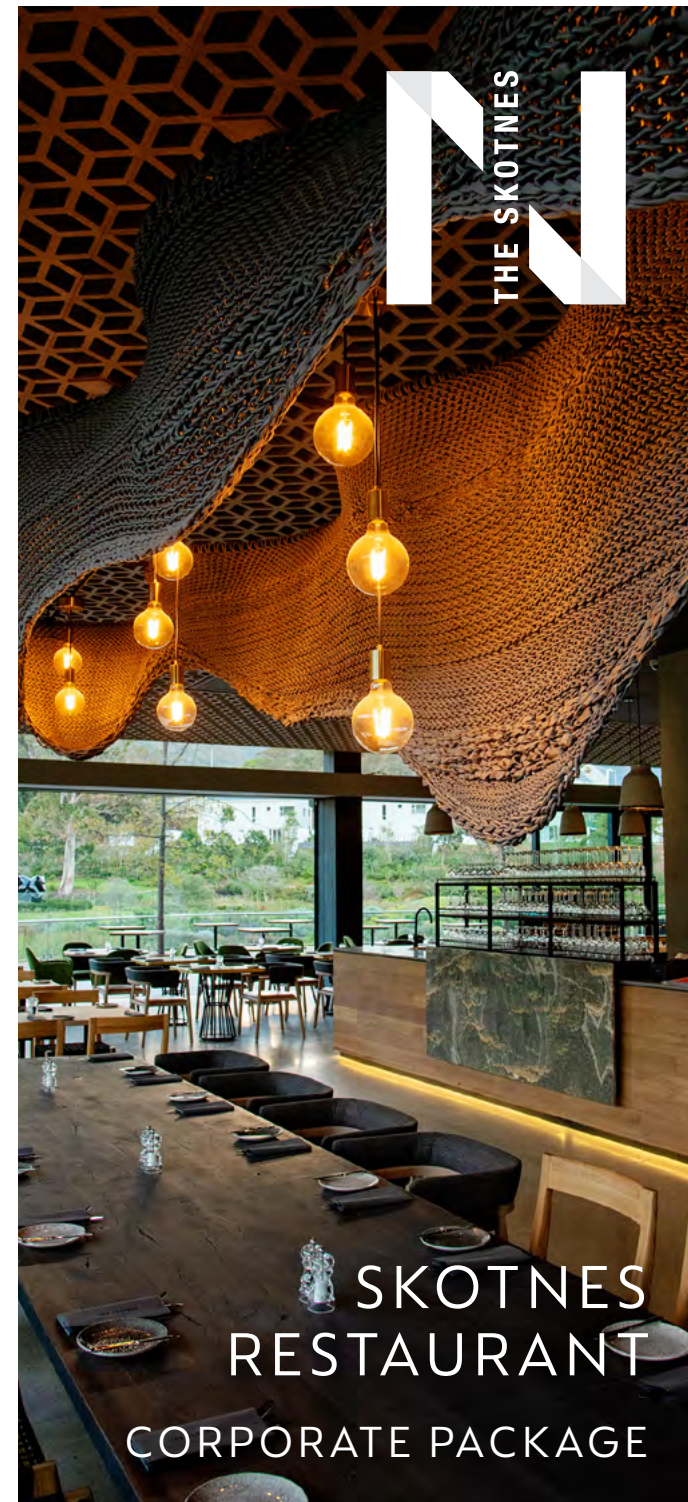
WINTER HOURS (1 JUNE - 31 AUG)	Sun - Wed	8:00 - 18:00
	Thurs - Sat	8:00 - 22:30
	Tues	Closed
REST OF THE YEAR HOURS	Mon - Sat	8:00 - 22:30
	Sun	8:00 - 19:00
	Tues	Closed

## FIRST THURSDAYS FREE

Every first Thursday of the month  
Free museum admission  
Open 10:00 - 20:00

## CONTACT US

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[www.norvalfoundation.org](http://www.norvalfoundation.org)



# MENU

## THE SKOTNES

### OPTION 1

R495

*BREAD ON ARRIVAL*

#### STARTERS

GRILLED CALAMARI AND CRISPY TENTACLES  
SWEETCORN MIELIEPAP, CHAKALAKA AND RADISH

OR

CHEESE CROQUETTES, CHUTNEY, GREMOLATA  
AND A CRISPY SALAD

#### PALATE CLEANSER

SORBET OF THE DAY

#### MAINS

MARKET FISH, CREAMED KALE, CITRUS, GINGER AND  
SPRING ONION OIL

OR

PORK BELLY, HASSELBACK POTATO, SOUR CREAM  
AND BACON CRUMBLE

OR

HERBED ORZO, ROASTED VEGETABLES AND  
TAHINI DRESSING

#### DESSERTS

PASSION FRUIT ICE CREAM BAR, TEXTURES OF  
HAZELNUT AND CARAMELIZED WHITE CHOCOLATE

# MENU

## THE SKOTNES

### OPTION 2

R545

*BREAD ON ARRIVAL*

#### STARTERS

PORK CORQUETTES  
WITH SOET MOSTERT PICCALILLI

OR

QUINOA SALAD, BASIL PESTO, CHICKPEAS, BEETROOT  
SPAGHETTI, AVOCADO, APPLE AND FETA CHEESE

#### PALATE CLEANSER

SORBET OF THE DAY

#### MAINS

BRAISED OXTAIL BALLENTINE, MASHED POTATO,  
GREEN BEANS AND PARSLEY PESTO

OR

MARKET FISH, CAULIFLOWER TEXTURES, CARROTS  
AND BURNT BUTTER

OR

ARANCINI, TOMATO SMOOR, GREMOLATA  
AND BOERENKAAS

#### DESSERTS

MALVA PUDDING CANELÉ, IDEAL MILK ICE CREAM  
AND BURNT BUTTER CUSTARD

# MENU

## THE SKOTNES

### OPTION 3

R620

*BREAD ON ARRIVAL*

#### STARTERS

WEST COAST MUSSELS  
WITH SPICED TOMATO SMOOR

OR

MIXED EXOTIC MUSHROOMS, SOFT MAIZE  
AND CHAKALAKA

#### PALATE CLEANSER

SORBET OF THE DAY

#### MAINS

BEEF FILLET, MASHED POTATO, PEPPER SAUCE  
AND ROASTED BONE MARROW

OR

GRILLED ARGENTINAIN PRAWNS, ATCHAR,  
YOGHURT AND TORTILLAS

OR

ROASTED BUTTERNUT RISSOTO, CRISPY SAGE,  
PUMPKIN SEEDS AND BOERENKAAS

#### DESSERTS

DARK CHOCOLATE KATAIFI CIGAR  
WITH GREEN ROOIBOS ICE CREAM