

THE VINE
GLENELLY
BISTRO

WINTER MENU

Black lentil, kale and pork knuckle salad, dijon mustard dressing

or

De Denne Farm duck liver parfait with pickled
vegetables, salad and toasted brioche

Pan fried Cape line fish provençal, stewed leek and gnocchi

or

Braised beef brisket, red wine and mushroom sauce,
homemade pasta, baby carrots

Dalewood Huguenot cheese, salad, spiced poached pear
and roasted pecan nuts

or

Crêpes with orange and cointreau sauce

R195

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R215

Two Course

Three Course

021 809 6444 // bistro@glenelly.co.za

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STARTER

Home cured Norwegian salmon gravadlax, honey dill sauce	R115
French onion soup au gratin	R85
Seared pork belly, beetroot salad, sauce gribiche	R90
De Denne Farm duck confit wings and giblet, baby leaf salad, balsamic reduction	R90
Kale salad, poached duck egg, parmesan crisp, mushrooms and avocado	R85

MAIN

Bouillabaisse du cap, rouille and croûtons	R195
Fillet of Gurnard, vegetable brunoise, chive beurre blanc, crushed baby potatoes	R175
Braised karoo lamb, thyme jus, sauteed cabbage, potato galette	R195
Veal sweetbread, confit vegetables and homemade tagliolini	R210
Braised oxtail, vegetable mousseline, roasted baby onion	R195

DESSERT

Selection of artisanal South African cheeses	R85
Crème caramel	R65
Warm melting chocolate biscuit, spiced poached pear, chantilly yoghurt	R65
Canelé bordelaise, orange purée, rooibos and fynbos honey ice cream	R65
Prune and brandy ice cream, salted butter biscuit	R65

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