

THE VINE
GLENELLY
BISTRO

Starter

Yellowtail and katonkel ceviche with tomato salsa and sea lettuce	R115
French onion soup au gratin	R80
Apple and fennel salad, celeriac remoulade and bacon crisp and pan fried veal sweetbreads	R95
Parisian gnocchi with roasted cauliflower and bagna cauda	R85
Joostenbergvlakte spring asparagus with sauce mousseline	R95

Main

Cape seafood bouillabaisse, rouille and croûtons	R215
Line caught Gurnard, ratatouille, pomme Darphin and fennel with cumin sauce	R175
Grass fed beef rump steak, mushroom sauce, potato wedges and roast root vegetables	R225
Karoo lamb, roast mediterranean potatoes and spring vegetables	R215
Braised pork cheeks, sweet potato, glazed baby carrots and red wine jus	R180

Dessert

Selection of artisanal South African cheeses	R85
Crème caramel	R65
Warm melting chocolate biscuit, spiced poached pear with chantilly yoghurt	R65
Canelé bordelais, caramelised pineapple, rooibos and fynbos honey ice cream	R65
Strawberry parfait, meringue and strawberry and mint salad	R65
Paris - Brest and vanilla sauce	R65

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