

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Four West Coast oysters, lemon and mignonette	R90
Chilled tomato consommé with cucumber, herbs and Langoustine ceviche	R125
Tuna tartare with cucumber and a ginger crisp	R125
Pepper crusted springbok fillet with fresh spanspek, horseradish sauce and baby leaves	R105
Pan fried pork trotter, pickled vegetables and sauce gribiche	R95
Marinated goats cheese, ginger infused watermelon and radish salad	R95

## Main

Cape seafood bouillabaisse, rouille and croûtons	R215
Lightly cured hake and mussel mariniere, grilled baby marrow, mediterranean potatoes and glazed carrots	R195
Duck two ways, sarladaise potatoes, buttered cabbage and sauce Diable	R225
Pan fried veal sweetbreads, jardiniere de legume, parisienne gnocchi with port wine sauce	R225
Beef ribeye steak, potato wedges and root vegetables with mustard sauce	R235

## Dessert

Selection of artisanal South African cheeses	R85
Crème caramel	R65
Warm melting chocolate biscuit, spiced poached figs with chantilly yoghurt	R75
Canelé bordelais, caramelised pineapple, rooibos and fynbos honey ice cream	R70
Rum baba, fresh plums and plum coulis	R70
Floating island, vanilla sauce and toasted almonds	R75

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