

THE VINE
GLENELLY
BISTRO

Starter

Smoked Franschoek trout mousse, cucumber and melba toast	R95
Consommé with beef brisket, cabbage and ginger dumplings	R90
Pan fried sweetbread, crispy bacon, apple and kale salad	R85
Duck and pistachio galantine, pickled vegetables and baby leaf salad	R95
Creamy polenta, wild mushroom sauce and parmesan crisp	R95

Main

Red stumpnose with roasted fennel, mediterranean potatoes and a bouillabaisse sauce	R195
Fillet of silverfish with jardinière de légumes, white wine and mushroom sauce	R185
Braised pork cheeks, chorizo sausage, white beans and grilled baby marrow	R195
Pan fried duck breast, glazed vegetables, pommes Anna and an orange sauce	R225
Cape Wagyu topside beef steak, gratin dauphinois, green beans and glazed baby carrots with bordelaise sauce	R245

Dessert

Selection of artisanal South African cheeses	R85
Crème caramel	R65
Traditional Paris Brest	R75
Chocolate and sesame seed nougat glacé with fig, apple and walnut compote	R80
Confit orange and cointreau charlotte	R80
Apple tarte tatin, calvados and apple sorbet with chantilly (Please allow 20 minutes waiting period)	R70

Chef's Lunch Table for Twelve

Four lunches - Three dishes with a story - Only twelve seats

26th May R495 | 23rd June R420 | 4th August R750 | 1st September R650
Including Wine

Please ask your waiter for the details.

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Winter Menu

Warm baby potatoes, duck and pistachio sausage salad

or

Creamy celeriac and beluga lentil soup

Cape seafood vol-au-vent with sautéed rapeseed greens and garden carrots

or

Homemade pappardelle with a rabbit and mushroom casserole

Dalewood Boland cheese, spicy poached pear and salad

or

Pineapple and passionfruit Eton Mess

3 Course R245 per person

2 Course R210 per person

Chef's Lunch Table for Twelve

Traditional Dehousse Family Sunday Lunch on a Saturday. Sat 26 May R495 pp incl. wine

Winter in the South West. Sat 23 June R420 pp incl. wine

Rustic, Country Cooking with Truffles. Sat 4 August R750 pp incl. wine

A Spring lunch. From Champagne to Cap Classique. Sat 1 September R650 pp incl. wine