

THE VINE
GLENELLY
BISTRO

Sunday 10th June

Pork tongue and trotter salad with baby leaves and salsa verde

or

Creamy mushroom soup with pine rings and morel mushrooms

Red stumpnose and west coast black mussel with a light curry sauce

or

Cape Wagyu beef daube provençale with creamy polenta

Selection of artisanal South African cheeses

or

Chocolate and sesame seed nougat glace with poached pears
and hot chocolate sauce

R350 per person

Kids (under 12 years) R170

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WWW.GLENELLYESTATE.COM