

THE VINE  
**GLENELLY**  
BISTRO

## Sunday 8th July

Cape linefish and langoustine ceviche with guacamole  
and sourdough toast

or

Pan fried brisket salad with horseradish and pickled vegetables

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Bouillabaisse du Cap with ratatouille and croutons

or

Roasted kudu rump, fondant potatoes, root vegetables  
and port sauce

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Selection of artisanal South African cheeses

or

Confit orange and cointreau charlotte with orange salad  
and chocolate ice cream

R350 per person

Kids (under 12 years) R170

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021 809 6444 // [bistro@glenelly.co.za](mailto:bistro@glenelly.co.za) // Lelie Street, Ida's Valley, Stellenbosch, 7600, South Africa



[WWW.GLENELLYESTATE.COM](http://WWW.GLENELLYESTATE.COM)

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This Winter

Three dishes with a story - Only twelve seats

Chef's Lunch Table for Twelve

Rustic, Country Cooking with Truffles.  
Saturday 4 August R750 pp incl. Wine

Please ask your waiter for details

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