

THE VINE
GLENELLY
BISTRO

Sunday 13 January 2019

Lemon risotto, lemon verbena and cured egg yolk

or

Homemade lamb and kidney pofadder sausage, falafel and spicy peanut
chutney salad

Lightly cured hake, vinegar crushed potatoes, chilli lime mussels and
cauliflower with mariniere sauce

or

Seared springbok loin, celeriac mousseline, grilled baby marrow, confit
tomato and red wine sauce

Selection of artisanal South African cheeses

or

Saint Honoré, crème chiboust and almond praline

R375 per person

Kids (under 12 years) R170

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WWW.GLENELLYESTATE.COM