

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Salad of pan fried porcini mushroom provençal	R125
Franschhoek salmon trout gravadlax, pickled vegetables, roasted beetroot and dill dressing	R105
Tuna tartare, ginger and lemon marinated watermelon with sourdough toast	R115
Duck and pistachio galantine, duck liver parfait, apricot and almond chutney with toasted brioche	R110
Seared veal sweetbread, celeriac mousseline and truffle jus	R130

## Main

Bouillabaisse du Cap with rouille and croutons	R220
Pan fried yellowtail, roasted prawn, ratatouille niçoise, mediterranean potatoes, fennel and sauce vierge	R210
Seared duck breast, confit duck leg, tenderstem broccoli, thyme potatoes and sauce diablé	R245
Pork cheeks and trotter, carrot mousseline, roast parsnips and sauce charcutière	R195
Karoo lamb trio, butternut salsa, cucumber salad with chimichurri sauce	R235

## Dessert

Selection of artisanal South African cheeses	R95
Crème caramel	R65
Warm melting chocolate biscuit, spicy poached pear and yoghurt chantilly	R80
Apricot mille feuille with vanilla ice cream	R80
Passion fruit bavarois with a coconut, lime and spanspek salad	R75

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