

THE VINE
GLENELLY
BISTRO

Starter

Chilled gazpacho, chorizo and basil oil	R105
Cape seafood ceviche, ginger and lemon pickled watermelon with sago crisp	R125
Grilled octopus salad with chermoula and homemade piccalilli	R115
Quail and walnut salad with roast figs and a pear chutney	R120
Black pepper crusted beef fillet, horseradish mayonnaise and spanspek	R115

Main

Bouillabaisse du Cap with rouille and croutons	R220
Roasted prawns with a cucumber and beluga lentil salad with sauce vierge	R245
Yellowtail and West Coast black mussels mariniere with lemon and basil tagliolini	R205
Pork cheeks, carrot mousseline, grilled baby marrow and sauce charcutière	R195
Seared veal sweetbreads, celeriac puree and port sauce	R235
Springbok loin, parisienne gnocchi, kale and almond beurre noisette	R245

Dessert

Selection of artisanal South African cheeses	R95
Crème caramel	R65
Warm melting chocolate biscuit, spicy poached pear and yoghurt chantilly	R80
Frozen berry parfait, meringue and vanilla sauce	R80
Ill Flotante, sauce anglaise, berry coulis and caramelised almonds	R80

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