

THE VINE
GLENELLY
BISTRO

Sunday 14 April 2019

Prawn bisque with prawn mousse and chive chantilly

or

Fior de late, grilled leek and baby leaf salad with citrus dressing

Homemade tagliolini with octopus, West Coast black mussels and dill sauce

or

Pan fried beef fillet, vegetable mousseline, butter poached cauliflower with
red wine and bone marrow sauce

Selection of artisanal South African cheeses

or

Profiterole with vanilla ice cream and hot chocolate sauce

R375 per person

Kids (under 12 years) R170

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WWW.GLENELLYESTATE.COM