

THE VINE
GLENELLY
BISTRO

Starter

Porcini Provencal salad and parmesan tuile	R110
Prawn bisque, prawn mousse with chive chantilly	R105
Franschhoek trout gravadlax, pickled vegetables and honey dill sauce	R120
Lightly cured hake rillettes, citrus, pomegranate and wakame salad	R115
Duck and pistachio galantine, baby leaf salad, pear and walnut chutney with toasted brioche	R115

Main

Bouillabaisse du Cap with rouille and croutons	R220
Lightly cured hake, glazed fennel, homemade tagliolini with a saffron sauce	R195
Braised pork cheeks, roast Jerusalem artichoke, cauliflower mousseline and wilted kale with thyme sauce	R190
Lamb loin and traditional “pofadder” sausage with anchovy butter, potato gratin dauphinois, confit tomatoes and thyme sauce	R235
Pan fried veal sweetbreads, swiss chard, potato Darphin, confit aubergine and lemon sauce	R210

Dessert

Selection of artisanal South African cheeses	R95
Crème caramel	R65
Warm melting chocolate biscuit, spicy poached pear and yoghurt chantilly	R80
Walnut cake, honey and butter roasted pears and pear sorbet	R75
Passion fruit eton mess with berry coulis	R65

021 809 6444 // bistro@glenelly.co.za // Lelie Street, Idas Valley, Stellenbosch, 7600, South Africa



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Winter Menu

Milk braised pork shoulder, grilled leek and pomegranate salad
with a citrus dressing

or

Salad of duck confit, baby leaves and walnut oil dressing

Pan fried silverfish, ratatouille niçoise, lemon and herb arancini
with a red pepper coulis

or

Braised oxtail ravioli with english spinach and a mushroom sauce

Klein Rivier raclette on rye toast and rocket salad

or

Traditional profiterole, vanilla ice cream with dark chocolate sauce

Two Course R245

Three Course R275

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