

THE VINE
GLENELLY
BISTRO

Starter

Gratinated French onion soup	R90
Franschhoek trout gravlax with honey dill sauce	R120
Lightly cured hake goujons, roasted pepper puree, olive tapenade and a herb salad	R105
Confit duck leg, creamy polenta, baby leaves and sauce diable	R115

Main

Fillet of silverfish, vegetable jardinière, steamed potatoes, onion beignet and a white wine sauce	R195
Bouillabaisse du Cap, rouille and croûtons	R225
Roast veal sweetbreads, tagliolini, baby marrow and nasturtium julienne with a mushroom sauce	R235
Red wine braised pork cheeks, Jerusalem artichoke mousseline, grand-mère with a wholegrain mustard sauce	R205
Grass fed beef rump steak, rosemary roasted potatoes, wilted spinach, mushroom duxelle with a red wine and bone marrow sauce	R245

Cheese and Dessert

Selection of South African cheese with preserve	R110 R195
Mont blanc	R80
Crème caramel	R65
Opera cake with vanilla sauce	R80
Warm, melting chocolate biscuit with spicy poached pear and yoghurt chantilly	R85

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