

THE VINE
GLENELLY
BISTRO

Starter

Porcini Provençal, parmesan crisp and baby leaves	R125
Gazpacho with prawns and chorizo	R115
Seared yellowfin tuna, red pepper puree, fine green beans, confit tomatoes and salsa verde	R125
Ox tongue, green lentils, pickled candy beetroot and wholegrain mustard cream	R105
Springbok pastrami, apple and pear chutney with celery salad	R115

Main

Pan-fried lightly cured hake, artichoke and baby marrow beignet with sauce vierge	R205
Bouillabaisse du Cap, rouille and croûtons	R225
Veal sweetbreads, Soubise mash, garden peas, roast baby onions with port sauce	R195
Confit duck leg and pan fried duck breast with Heerenbone and balsamic vinegar sauce	R235
Grass-fed beef rump, Pont Neuf potatoes and mushroom duxelles with red wine and bone marrow sauce	R265

Cheese and Dessert

Selection of artisanal South African and French cheeses	R125
Crème caramel	R65
Raspberry crème brûlée	R70
Opera cake and vanilla sauce	R80
Canelé de Bordeaux and caramelized pineapple with rum and raisin ice cream	R80

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