

THE VINE
GLENELLY
BISTRO

Starter

Porcini Provençal, parmesan crisp and baby leaves	R125
Gazpacho with prawns and chorizo	R115
Home cured Franschoek trout gravlax, honey mustard and dill sauce with sesame seed tuile	R120
Ox tongue, green lentils, pickled candy beetroot and wholegrain mustard cream	R105
Springbok pastrami with fresh spanspek, horseradish sauce and baby leaves	R115

Main

Pan fried fillet of yellowtail marinere with steamed potatoes, baby marrow and turnips	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 cheeses	R115
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
Caramelized pear mille feuille with vanilla and caramel sauce	R80

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



WWW.GLENELLYESTATE.COM