

THE VINE  
**GLENELLY**  
BISTRO

## Starter

Chilled tomato consommé with cucumber salsa	R105
Mediterranean vegetable terrine with red pepper coulis and basil pesto	R105
Salad of prawns, spanspek and watermelon with balsamic vinegar dressing	R135
Home-cured Franschhoek trout gravadlax, honey mustard and dill sauce with sesame seed tuile	R135
Pan-fried veal sweetbreads with confit aubergine and sauce diable	R135

## Main

Pan-fried fillet of silverfish, baby marrow, garden peas and steamed potatoes with Champagne sauce	R205
Bouillabaisse du Cap, rouille and croûtons	R225
Confit duck leg, carrot chips, Heerenbone and celery salad with parsley coulis	R225
Red wine braised pork cheeks, cauliflower and carrot mousseline, fine green beans with Dijon mustard sauce	R225
Springbok rump, vegetable tian and creamy polenta with wild mushroom sauce	R260

## Cheese and Dessert

Selection of artisanal South African and French cheeses	R125
Crème caramel	R65
Apricot crème brûlée	R80
Opera cake and vanilla sauce	R80
Canelé de Bordeaux and caramelized pineapple with rum and raisin ice-cream	R75

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