

THE VINE
GLENELLY
BISTRO

Starter

Iconic French Starter of the Week

Baked Foxenburg goat's cheese on sourdough with extra virgin olive oil and baby leaves R105

Warm mushroom terrine and parsley coulis R125

Creamy cauliflower and fennel soup, paprika infused oil and chorizo Chantilly R125

Jambon persillé with baby leaves and wholegrain mustard sauce R125

Duck liver parfait with toasted brioche, balsamic onion chutney and baby leaves R115

Main

Iconic French Main of the Week

Traditional cassoulet Toulousain with heerenbone (*allow 40 minutes*) R225

Fillet of silverfish marinière, steamed potatoes, petit pois and baby marrow R245

Bouillabaisse du Cap, rouille and croûtons R235

Rack of Lowerland lamb, parsley panisse, root vegetables, sultana puree and thyme jus R295

Wagyu beef flat iron, tenderstem broccoli, glazed baby carrots and potato Dauphine with red wine sauce R285

Cheese and Dessert

Iconic French Dessert of the Week

Île flottante and almond praline R80

Crème caramel R65

Rum baba with fresh grapefruit and vanilla pod ice-cream R80

Apple tarte Tatin and crème fraîche Chantilly R80

Selection of artisanal South African and French cheeses R125

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