

THE VINE
GLENELLY
BISTRO

Winter Menu 2022

Lightly cured hake goujonettes
with lemon preserve mayonnaise, olive tapenade and herb vinaigrette

or

Pork broth with aromatic vegetables and carrot tortellini

Fillet of panga, butter crushed potatoes,
petit pois and wilted spinach with mixed mushroom sauce

or

Braised springbok shank, celeriac mousseline,
crispy bacon and baby onions with red wine sauce

Dalewood Boland cheese, toasted hazelnuts,
baby leaves and red wine syrup

or

Petit pot au café with arlette biscuit

Two Courses R265
Three Courses R295

021 809 6444 | bistro@glenelly.co.za
Lelie Street, Ida's Valley, Stellenbosch, 7600, South Africa

 [the_vine_bistro](https://www.instagram.com/the_vine_bistro)  [vinebistro](https://www.facebook.com/vinebistro)  [thevinebistro](https://www.twitter.com/thevinebistro)

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Lady May Dinner
05 August 2022

Glenelly Estate Reserve Chardonnay 2016

Gruberg cheese gougères

Mini goat's cheese and confit tomato tarts

Cape seafood ceviche

Black pepper crusted springbok and sago crisp
with horseradish sauce

Sassicaia 2016 | Ridge Monte Bello 2016

Château Ducru-Beaucaillou 2016 | Lady May 2016

Quail and truffle casserole with glazed winter vegetables

Cheval des Andes 2016 | Al maviva 2017 | Lady May 2017

Roast saddle of Karoo lamb, potatoes Anna
and Mediterranean vegetable tian with thyme jus

Lady May 2009

Selection of artisanal French and South African cheeses with walnut bread

Coffee and petit fours

R3650 per person

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