

THE VINE
GLENELLY
BISTRO

Starter

Iconic French Starter of the Week

Salad Lyonnaise	R110
Vegetable beignet, lemon preserve mayonnaise and olive tapenade with radish and herb salad	R110
Traditional French onion soup au gratin	R110
Yellowfin tuna tartare, ginger pickled cucumber with extra virgin olive oil and citrus dressing	R135
Duck, pork and pistachio pâté en croûte with pickles	R120

Main

Iconic French Main of the Week

Free-range Karoo lamb navarin with spring glazed vegetables	R235
Saffron flavoured red roman and West Coast black mussel gratin with steamed potatoes and baby marrow	R235
Bouillabaisse du Cap, rouille and croûtons	R235
Roast veal sweetbreads, parsnips, tender stem broccoli, sultana puree with caper and lemon butter	R245
Wagyu beef flat iron, mushroom duxelle, cauliflower and pomme maxime with red wine sauce	R295

Cheese and Dessert

Iconic French Dessert of the Week

Rum baba with fruit salad and Chantilly cream	R70
Crème caramel	R65
Lemon curd, Italian meringue and sunflower praline with berry sorbet	R80
Royal gâteau and almond praline with vanilla sauce	R80
Selection of artisanal South African and French cheeses	R125

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)

WWW.GLENELLYESTATE.COM