

THE VINE  
**GLENELLY**  
BISTRO

Sunday 20 November 2022

Salad of Provençal porcini mushrooms, baby leaves and parmesan crisp

West Coast oysters with lemon and mignonette

Yellowfin tuna tartare, wakame and lavash crisp with extra virgin olive oil dressing

Pan-fried veal sweetbreads, marinated aubergine, capers and lemon dressing with baby leaves

Slow cooked Lowerland beef brisket with green lentils and horseradish dressing



Yellowtail and West Coast black mussel marinière  
with steamed potatoes and spring vegetables

Bouillabaisse du Cap, rouille et croûtons

Confit pork cheeks with celeriac mousseline, roast apple and sauce diable

Roast springbok loin, root vegetables, pommes Maxim with sauce grand veneur

Braised Lowerland lamb shoulder, root vegetables, ratatouille  
and rosemary roast potatoes with thyme jus



Selection of artisanal South African and French cheeses

Strawberry semifreddo with vanilla sauce and Arlette biscuit

Warm melting chocolate biscuit  
with yoghurt Chantilly and red wine poached pear

Crème caramel

Opera cake with vanilla sauce

**R430 for 2 courses**  
*starter & main course | main course & dessert*

**R495 for 3 courses**  
*starter, main course & dessert*



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