

THE VINE
GLENELLY
BISTRO

Sunday 15 January 2023

Chilled tomato consommé with basil emulsion and paprika infused olive oil

West Coast oysters with lemon and mignonette

Salad of prawns, spanspek and watermelon with balsamic vinegar dressing

Yellowtail rilette with fresh radish, spekboom and sago crisp

Slow cooked Lowerland beef brisket, green lentils and horseradish sauce



Lightly cured hake and West Coast black mussel marinière
with steamed potatoes and garden peas

Bouillabaisse du Cap, rouille and croûtons

Veal sweetbreads, sultana puree, mange tout, aubergine and capers with sauce diable

Pan-fried springbok loin, root vegetables, creamy polenta, potato Maxim
with black peppercorn sauce

Wagyu beef flat iron, potato Dauphine, tender stem broccoli, wilted spinach
with red wine and bone marrow sauce



Selection of artisanal South African and French cheeses

Chocolate marquise, brandy poached apricots with pistachio praline

Blanc manger, almond tuile with cherry and hibiscus compote

Fig semifreddo with vanilla sauce and Arlette biscuit

Crème caramel

R430 for 2 courses

starter & main course | main course & dessert

R495 for 3 courses

starter, main course & dessert

(dishes subject to change without prior notice, depending on availability)



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