

THE VINE
GLENELLY
BISTRO

À la carte menu with Iconic Dishes for the Month of May

Starter

Jambon persillé with Puy lentil and butter lettuce salad	R135
Roast red pepper soup with paprika infused olive oil, chorizo and sourdough croûtons	R135
Yellowfin tuna ceviche with sesame seed, soya and lemon dressing, wakame and spekboom salad	R165
Home cured salmon trout gravlax with honey mustard and dill sauce	R155
Duck, venison and pistachio terrine with pickles and baby leaf salad	R135

Main

Cassoulet Toulousain made with pork belly, duck confit and Toulouse sausage (<i>allow 40 minutes</i>)	R250
Pan fried kabeljou, fennel and Mediterranean potatoes with white wine sauce	R265
Bouillabaisse du Cap, rouille and croûtons	R260
Veal sweetbread, mushroom duxelles and Parisienne gnocchi	R285
Wagyu flank steak, roast root vegetables, wilted spinach and gratin dauphinois with red wine sauce	R365

Cheese and Dessert

Paris-Brest pastry with vanilla sauce	R105
Selection of artisanal South African and French cheeses	R125
Crème caramel	R90
Valrhona dark chocolate Marquise, orange compôte and yoghurt chantilly	R105
Opera cake with homemade vanilla pod ice cream	R105



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