

THE VINE
GLENELLY
BISTRO

Sunday 07 May 2023

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

Jambon persillé with Puy lentil and butter lettuce salad

Roast red pepper soup with paprika infused olive oil, chorizo and sourdough croûtons

Yellowfin tuna ceviche with sesame seed, soya and lemon dressing,
wakame and spekboom salad

Salad of poached tiger prawns and avocado with Marie Rose and chive sauce (Suppl. R50)

Venison and pistachio patè en croute with pickles and baby leaf salad



Cassoulet Toulousain made with pork belly, duck confit
and Toulouse sausage (*allow 40 minutes*)

Pan fried Kabeljou, fennel and mediterranean potatoes
with a white wine reduction

Bouillabaisse du Cap, rouille and croûtons

Roast veal sweetbread, mushroom duxelles and Parisienne gnocchi

Wagyu flank steak, roast root vegetables, wilted spinach and rosemary roast potatoes
with red wine sauce (Suppl. R50)



Paris-Brest pastry with vanilla sauce

Selection of artisanal South African and French cheeses

Crème caramel

Valrhona dark chocolate Marquise, orange compôte and yoghurt chantilly

Apple terrine with salted caramel ice-cream and butterscotch sauce

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)



the_vine_bistro



vinebistro

WWW.GLENELLYESTATE.COM

THE VINE
GLENELLY
BISTRO



the_vine_bistro



vinebistro

WWW.GLENELLYESTATE.COM