

THE VINE
GLENELLY
BISTRO

À la carte menu with iconic dishes for the month of September

Starter

Salade de pommes de terre tièdes et saucisse: Warm potato and sausage salad	R130
Black pepper crusted springbok loin and smoked duck salad with rocket and horseradish dressing	R155
Franschhoek trout gravadlax with honey, mustard and dill sauce	R155
Lightly cured hake goujonettes with caponata and tartare sauce	R155
Goats' cheese salad with fennel, pickled beetroot, grapefruit and citrus dressing	R135

Main

Moules-frites: Mussels cooked in white wine with French fries and aioli	R250
Pan fried yellowtail with stewed leeks, garden peas, glazed baby carrots, Mediterranean potatoes and a chardonnay reduction	R265
Bouillabaisse du Cap with rouille and croûtons	R260
Braised pork cheeks, wilted spinach, buttered cabbage, soubise mash and peppercorn sauce	R265
Grilled wagyu flank steak, sautéed artichoke, braised shallots, potato wedges and chimichurri sauce	R365

Cheese and Dessert

Île Flottante: Poached meringue, caramel, toasted almonds and vanilla sauce	R105
Selection of artisanal South African and French cheeses	R125
Crème caramel	R90
Warm melting chocolate biscuit with yoghurt Chantilly	R105
Confit orange mousse cake with chocolate and fresh orange segments	R105



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Restaurant week 2023

Spring artichoke, garden pea and aubergine salad

or

Pork trotter galette, celery salad and sauce gribiche

Seafood tagliolini with fennel bulb and chives

or

Confit duck leg with green lentils, baby carrots and a thyme jus

Whipped Cremalat gorgonzola, butternut crisps
and toasted pine nuts

or

Strawberry, pineapple and passionfruit meringue with berry coulis

R345 for 2 courses

starter & main course | main course & dessert

R395 for 3 courses

starter, main course & dessert

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



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