

THE VINE
GLENELLY
BISTRO

Sunday 10 September

A La Carte Menu With Iconic Dishes for The Month Of September

Salade de pommes de terre tièdes et saussisse: Warm potato and sausage salad

Seafood salad with lemon and herb sauce

Franschhoek trout gravadlax with honey, mustard and dill sauce

Goats' cheese salad with fennel, pickled beetroot, grapefruit and citrus dressing

Salad of pan fried veal sweetbreads, lemon, capers and aubergine



Moules-frites: Mussels cooked in white wine with chips

Pan fried Cape salmon, ratatouille, artichoke beignet and red pepper coulis

Bouillabaisse du Cap with rouille and croûtons

Braised pork cheeks, wilted spinach, mushroom ragù, soubise mash
and peppercorn sauce

Seared springbok loin, buttered braised cabbage, cauliflower mousseline,
potato gratin Dauphinois with sauce diable (Suppl. R65)



Île Flottante: Poached meringue with caramel and toasted almonds and vanilla sauce

Selection of artisanal South African and French cheeses

Crème caramel

Warm melting chocolate biscuit with yoghurt Chantilly

Confit orange mousse cake with chocolate and fresh orange segment

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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