

THE VINE
GLENELLY
BISTRO

Starter

Creamy West Coast black mussel and saffron soup	R130
Baked Foxenburgh goats' cheese with red pepper coulis and melba toast <i>(Please allow 15 minutes)</i>	R135
Gravadlax and kale salad, lavash crisp with honey, mustard and dill sauce	R165
Yellowtail ceviche with grapefruit, avocado, spekboom and Glenelly extra virgin olive oil	R165
Parsley and rocket salad with roast bone marrow and sourdough toast <i>(Please allow 15 minutes)</i>	R135

Main

Pan fried lightly cured hake with fennel, vegetable tian and sauce vierge	R245
Bouillabaisse du Cap with rouille and croûtons	R260
Roast veal sweetbread with homemade tagliolini and creamy mushroom sauce	R295
Medallion of pork fillet, Jerusalem artichokes purée, carrot mousseline and roast apple with wholegrain mustard sauce	R245
Springbok loin, chestnuts, winter vegetables, shallot compôte with brandy and black peppercorn sauce	R365

Cheese and Dessert

Selection of artisanal South African and French cheeses	R125
14-month old matured Dalewood Huguenot and spiced red wine poached pear salad	R125
Confit orange mousse cake with orange coulis	R105
Crème caramel	R90
Gâteau Royal with almond praline and homemade vanilla pod ice cream	R105



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Iconic French Dishes

Winter 2024

Starter

- Soupe à l'oignon:** traditional French onion soup 'au gratin' R95
- Oeuf mayonnaise:** Hard boiled free-range eggs with mayonnaise mousseline and salad R80
- Pâté de campagne:** Pork terrine, gherkins and salad R90

Main

- Petit salé aux lentilles:** Slow cooked salted pork with lentils, steamed potatoes and Dijon mustard sauce R230
- Matelote de poisson:** classic creamy fish casserole R230
- Boeuf Bourguignon and soubise purée:** traditional red wine and beef stew with onion and potato mash R230

Dessert

- Poire belle Hélène:** Poached Pear with vanilla pod ice cream and hot chocolate sauce and toasted almond R85
- Petit pot au café:** coffee custard pot with Chantilly cream and shortbread biscuit R80
- Salade et fromage:** 6-month matured Dalewood Simond cheese, quince paste and walnut dressing R95



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