

THE VINE
GLENELLY
BISTRO

Starter

Creamy West Coast black mussel and saffron soup	R130
Baked Foxenburg goats' cheese with red pepper coulis and melba toast <i>(Please allow 15 minutes)</i>	R135
Winter salad of heerenbone, celery, pickled shimeji, pork crackling and parsley coulis	R135
Marinated salmon trout with avocado, dill, wakame and lavash crisp	R165
Parsley and rocket salad with roast bone marrow and sourdough toast <i>(Please allow 15 minutes)</i>	R135

Main

Pan fried red Roman with fennel, vegetable tian and sauce vierge	R285
Bouillabaisse du Cap with rouille and croûtons	R260
Roast veal sweetbread with homemade tagliolini and creamy mushroom sauce	R295
Braised pork cheeks, celeriac mousseline and buttered cabbage with wholegrain mustard sauce	R265
Free range beef sirloin, pomme pavé, glazed winter vegetables, shallots and red wine 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
Warm melting chocolate biscuit, vanilla sauce and yoghurt Chantilly <i>(Please allow 15 minutes)</i>	R115
Apple tarte tartin and homemade vanilla pod ice cream <i>(Please allow 25 minutes)</i>	R115



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Iconic French Dishes

Winter 2024

Starter

- Soupe à l'oignon:** Traditional French onion soup 'au gratin' R95
- Oeuf en meurette:** Free-range poached egg in red wine with bacon, mushrooms and red wine sauce R90
- 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
- Moules-frites:** West coast black mussels cooked with white wine, shallots and parsley served with French fries and mayonnaise R235
- Cuisses de canard confit et flageolet:** Duck leg, slowly cooked in duck fat with green haricot beans R245

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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