

THE VINE GLENELLY BISTRO

Starter

Pâté de foie de volaille: Free-range chicken liver parfait with baby gem and brioche toast	R105
Langue de veau pochée: Poached veal tongue with baby leaf salad and gribiche sauce	R110
Cape line fish croquette, aubergine and Cape Malay sauce	R145
Smoked snoek, cucumber, crème fraîche and celery salad with olive oil, lemon, tomato and spekboom salsa	R155
Pork and pistachio pâté en croûte	R130
White bean and beef brisket soup with Jerusalem artichokes	R145
Confit pork cheeks salad with apple, celery and wholegrain mustard sauce	R140

Main

Daube de bœuf à la Provençale: Braised beef flat iron with tomatoes and black olives served with soubise mash	R240
Moules-frites: West coast black mussels cooked with white wine, shallots and parsley served with French fries and mayonnaise	R235
Cassoulet Toulousain: Traditional cassoulet made with pork belly, duck and Toulouse sausage (<i>allow 40 minutes</i>)	R240
Kabeljou with leeks, potatoes, vegetable jardinière and white wine sauce	R295
Bouillabaisse du Cap with rouille and croûtons	R320
Slow braised lamb, vegetable mousseline, cabbage and garlic jus	R285
Springbok loin with roasted vegetables and potato lyonnaise	R395
Pan fried sweetbreads, braised peas, tagliolini and thyme jus	R295



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Cheese and Dessert

Salade de chèvre chaud: Baked goats' cheese, croûtons, green salad and walnut dressing	R95
Selection of artisanal South African cheeses	R125
Profiteroles au chocolat: Choux bun with homemade vanilla ice-cream and hot chocolate sauce	R95
Passion fruit mousse cake with passion fruit sorbet	R115
Opera cake with homemade Madagascan vanilla pod ice cream and dark chocolate cream	R115
Crème caramel	R90
Tarte Bourdaloue: Warm pear and almond tart with Chantilly cream <i>(Please allow 30 minutes)</i>	R115
Canelé Bordelais, caramelised pineapples with rum and raisin ice cream	R115



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Iconic French Dishes

Winter 2025

Starter

- Pâté de foie de volaille:** Free-range chicken liver parfait with baby gem and toast and brioche toast R115
- Langue de porc pochée:** Poached pork tongue with baby leaf salad and mustard aioli Rxxx

Main

- Daube de bœuf à la Provençale et panisse:** Braised beef with tomatoes and black olives served with soubise mash R240
- Moules-frites:** West coast black mussels cooked with white wine, shallots and parsley served with French fries and mayonnaise R235
- Cassoulet Toulousain:** Traditional cassoulet made with pork belly, duck confit and Toulouse sausage (*allow 40 minutes*) R240

Dessert

- Profiteroles au chocolat:** Choux bun with homemade vanilla ice-cream and hot chocolate sauce R95
- Salade de chèvre chaud:** Baked goats' cheese, croûtons, green salad and walnut dressing R95



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