

THE VINE  
**GLENELLY**  
BISTRO

## Starter

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| Parisienne gnocchi Provençal and celeriac mousseline with baby leaves          | R125 |
| Octopus, mussels and chorizo ragù, red pepper puree with radish and herb salad | R135 |
| Vichyssoise with sorrel and smoked tuna, crème fraîche and herb crostini       | R125 |
| Jambon persillé with baby leaves and wholegrain mustard sauce                  | R125 |
| Salad of smoked duck breast, apple, toasted walnuts and balsamic dressing      | R135 |

## Main

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|--|------|
| Fillet of yellowtail marinière with steamed potatoes, petit pois and baby marrow                       | R245 |
| Bouillabaisse du Cap, rouille and croûtons   | R235 |
| Braised pork cheeks, buttered cabbage, bacon and baby onions with Dijon mustard sauce                  | R235 |
| Rack of Lowerland lamb, parsley panisse, root vegetables, sultana puree and thyme jus                  | R295 |
| Wagyu beef flat iron, tenderstem broccoli, glazed baby carrots and potato Dauphine with red wine sauce | R285 |

## Cheese and Dessert

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| Selection of artisanal South African and French cheeses                                | R125 |
| Crème caramel  | R65  |
| Gâteau Royal and almond praline with vanilla sauce                                     | R80  |
| Rum baba with fresh grapefruit and vanilla pod ice-cream                               | R80  |
| Warm melting chocolate biscuit with spiced red wine poached pear and yoghurt Chantilly | R80  |

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