

# D E V I E R

S T E L L E N B O S C H

## OUR STORY

We have lived the majority of our married life with a dream of having a restaurant of our own. Our concept was based on only having four dishes, consisting of beef, chicken, seafood and a vegan dish.

The concept was further developed by adding four small plates to enjoy as appetizers. Our four mains are beautifully curated dishes, accompanied by a choice of four delicious sides. Naturally, we needed to have dessert, so added four desserts.

Our stoep snacks come from the culture of sitting on a veranda enjoying something to nibble on while sipping on a fine wine.

*Stoep /stu:p/*

*"a small porch" comes from the Dutch word stoep, meaning step/sidewalk, pronounced the same as the English word "stoop".*

The menu was refined by a private chef, who we have been inspired by, time and time again, Wynand Van Rooyen.

Our wine list is curated by our favourite wine sommelier and industry expert, Charles Pohl.

Our restaurant name: The Four.

Then we found this beautiful space you're sitting in and because of Stellenbosch's rich Dutch heritage, we thought it would be fitting to give our restaurant a name that resonates with the town's culture and heritage; and so, De Vier was born.

We hope you enjoy your dining experience with us.

Werner & Candice

## **STOEP SNACKS**

Wagyu beef biltong  
95  
Crispy fried salted potatoes with spicy mayo  
75  
Olives  
70  
Basil and tomato baked camembert with grilled sourdough  
105

## **APPETIZERS**

Small plates

### **BEEF**

Sliced chalmar beef sirloin strips with chimichurri  
125

### **CHICKEN**

Crumbed chicken pops with a spicy mayo dip  
95

### **SEAFOOD**

Hoisin fried crispy calamari  
95

### **VEGAN**

Herb sautéed mushrooms, grilled aubergine and fresh tomato on grilled sourdough  
90

## **MAINS**

*One side included*

### **BEEF**

250g chalmar beef sirloin steak on an exotic mushroom and brandy sauce  
289

### **CHICKEN**

Tender chicken thighs, in a rich tomato sauce with a swirl of herb pesto  
205

### **SEAFOOD**

Beer-battered hake with peas and chef's tartare  
215

### **VEGAN**

Curried aubergine bowl with crispy potato  
189

## **SIDES**

Fresh iceberg lettuce, De Vier's vinaigrette, parmesan shavings, toasted cashews and dried pear  
70

Garlic sautéed green beans and broccolini  
70

Hand-cut fries

60

Wholegrain mustard mash

65

## **DESSERT**

Deconstructed cheesecake  
65

Chocolate panna cotta  
70

Carrot cake  
65

Selection of fruit sorbet  
55

### **CAP CLASSIQUE & CHAMPAGNE**

Villiera Brut  
75 | 298  
Kleine Zalze Brut Rosé  
390  
Steenberg 1682 Chardonnay Cap Classique Brut  
550  
Veuve Cliquot Brut Champagne  
1430  
GH Mumm Grand Cordon Brut Champagne  
1590  
Dom Perignon Blanc 2012  
4550

### **CRISP & LIVELY**

Kleine Zalze Sauvignon Blanc 2023  
178  
Neil Ellis West Coast Sauvignon Blanc 2022  
55 | 195  
Springfield Life From Stone Sauvignon Blanc 2022  
310  
Diemersdal Reserve Sauvignon Blanc 2022  
85 | 345  
David Niewoudt Ghost Corner Sauvignon Blanc 2022  
550

### **FRESH & JUICY**

Kleine Zalze Bush Vine Chenin Blanc 2022  
55 | 178  
A.A. Badenhorst Secateur Chenin Blanc 2022  
245  
Kaapzicht Kliprug Chenin Blanc 2022  
405

Donkiesbaai Steen 2022  
498  
Ken Forrester Dirty Little Secret  
2300

### **FULL & VIGOROUS**

Hartenberg Doorkeeper Unwooded Chardonnay 2022  
215  
Glenelly Glass Collection Chardonnay 2021  
75 | 270  
Groot Constantia Chardonnay 2021  
590  
Neil Ellis Whitehall Chardonnay 2021  
155 | 605

### **INTERESTING BLENDS**

Buitenverwachting Buiten Blanc 2022  
180  
Terra del Capo Pinot Grigio 2022  
215  
Cape of Good Hope Riebeeksrivier Caroline  
350  
Haute Cabrière Chardonnay Pinot Noir  
95 | 380

### **FRESH & PINK**

Neil Ellis Wildflower Cinsaut Rosé 2022  
190  
Delheim Pinotage Rosé 2022  
220  
Kleinood Tamboerskloof Rosé 2022  
69 | 255  
L'Avenir GlenRose Single Block Rosé 2021  
460

### LIVELY REDS

Kleine Zalze Merlot 2022  
55 | 185  
Rustenberg Merlot 2021  
290  
Rainbow's End Merlot 2020  
430  
Thelema Merlot 2019  
120 | 460  
Overgaauw Merlot 2020  
590

### SPICY & JUICY

Saronsberg Provenance Shiraz 2021  
70 | 275  
DeMorgenon Syrah 2020  
290  
Neil Ellis Groenekloof Syrah 2021  
95 | 320  
Alto Shiraz 2018  
515  
Swartland Mullineux Syrah 2019  
795  
Boekenhoutskloof Syrah 2020  
845

### FULL & ROBUST

The Big Easy Cabernet Sauvignon 2021  
68 | 260  
Glenelly Glass Collection Cabernet Sauvignon 2020  
82 | 310  
Alto Cabernet Sauvignon 2018  
520  
Le Riche Estate Cabernet Sauvignon 2020  
630  
Rust en Vrede Estate Cabernet Sauvignon 2021  
195 | 770

### DEEP & OPULENT

Kanonkop Kadette Cape Blend 2020  
275  
The Goose Wines Expression 2014  
395  
Vilafonté Seriously Old Dirt 2021  
160 | 560  
Overgaauw Triacorda  
950  
De Toren Fusion V 2019  
1390  
De Toren Book 17 2014  
5800

### LIGHT REDS

Paul Cluver Village Pinot Noir 2022  
295  
Kaapzicht Pinotage 2020  
100 | 385  
Rainbow's End Cabernet Franc  
550  
Donkiesbaai Suiderkruis 2019  
630

### STICKY SWEET

Jakkalsvlei White Hanepoot 2022 - Glass  
35  
Ken Forrester T Noble Late Harvest 2020 - Glass  
70  
Klein Constantia Vin de Constance 2019 - Glass  
185

*Corkage limited to one bottle per two persons  
50 per bottle*

**Ask us about our De Vier Private Collection wine  
Only 60 individually numbered bottles available  
1150**

D E V I E R

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19 Mark Street, Stellenbosch

[www.devier.co.za](http://www.devier.co.za)

BOOKINGS VIA DINEPLAN

[bookings@devier.co.za](mailto:bookings@devier.co.za)

+27 (0) 21 891 0145