

Summer A La Carte Lunch Menu



3 Fresh Dressed West Coast Oysters With
Mignonette | Asian Or Ponzu
(Suggested Pairing *GP Brut Rosé*)

R150

Franschhoek Trout, Smoked Trout, Miso Horseradish,
Avocado, Cucumber
(Suggested Pairing *Grande Provence Sauvignon Blanc*)

R185

Confit Heirloom Tomato, Fresh Tomato, Tomato
Emulsion, Basil Crisp, Aerated Basil, Bocconcini
(Suggested Pairing *Grande Provence Angel Tears Rose*)

R170

Chicken Liver Parfait, dukka, onion jam, fried chicken
lolly, crispy pancetta, smoked cauliflower, parmesan
(Suggested Pairing, *Grande Provence Chenin Blanc*)

R175



Line Fish, Squid, Baby Gem, Courgette, Grilled
Sweet Potato Snap Pea, Fennel Blanc
(Suggested Pairing *Grande Provence White*)

R245

Sous Vide Rack Lamb, turkey ballotine, Buttered Vegetables,
Green Chutney, Roasted Buckwheat, Mushroom, Jus
(Suggested Pairing *Grande Provence Red*)

R285

Aged Beef Fillet, Braised Beef Brisket, Cafe Au Lait, Charred
Tender stem Broccoli, Baby Leek, Grilled Carrot, Biltong, Jus
(Suggested Pairing Grande Provence Shiraz)

R275

Corn Risotto, Buttered Sweetcorn, Smoked Cheese,
Popped Sorghum, Lemon Truffle
(Suggested Pairing Grande Provence Chardonnay)

R225



Vanilla Bean Panna Cotta, White chocolate cremeaux,
Fresh Raspberry, Meringues MCC Strawberry Consommé
(Suggested Pairing Grande Provence Muscat)

R130

Chocolate Forest Valrhona Chocolate Terrine, Cherry,
Matcha White Chocolate, Sphere, Yuzu, Passion Fruit
Cremeaux, Popping Candy Chocolate Sorbet
(Suggested Pairing Grande Provence Muscat)

R140



Sides @ R75

Seasonal Salad / Rustic Fries / Broccoli & Feta

GRANDE PROVENCE

Heritage Wine Estate

1694

FRANSCHHOEK • SOUTH AFRICA