

## *Summer Easter Lunch Menu*



### *Amuse Bouche*



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

*Or*

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

*Or*

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

*Or*

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



### *Chef Taster*



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

*Or*

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

*Or*

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

*Or*

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



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

*Or*

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



*Sides @ R70*

*Seasonal Salad / Rustic Fries / Broccoli & Feta*

*2- Course R580 Per Person*

*3-Course R750 Per Person*

GRANDE PROVENCE

Heritage Wine Estate

1694

FRANSCHHOEK · SOUTH AFRICA