

Summer Lunch Menu

By Head Chef Anvor Fortuin

GRANDE PROVENCE

Heritage Wine Estate

1694

FRANSCHHOEK • SOUTH AFRICA

*3 Freshly dressed West Coast Oysters - R150
(Suggested pairing, Grande Provence Brut Rosé)*

STARTERS

Sous vide line fish, bean curd, asparagus, salted egg yolk, fish bone foam
(suggested pairing, Grande Provence Sauvignon Blanc)

Beetroot, burned chevin, cranberry, beetroot crisp, mousse
(suggested pairing, Grande Provence Chardonnay)

Smoked pork, rilette, croquette, apple, fennel, crackling, vermouth
(suggested pairing, Grande Provence Merlot)

Quail supreme, lollipop, sunflower ragu, onion and pan jus
(suggested pairing, Grande Provence Chenin Blanc)

Ceviche, blood orange, fennel, ponzu, lemon gel, caviar
(suggested pairing, Grande Provence Sauvignon Blanc)

MAINS

Beef fillet, shortrib kromeski, crusted onion, biltong, sweet potato, truffle, sauce bordelaise
(suggested pairing, The Grande Provence Red)

Local line fish, zucchini cylinder, lemon basil, yuzu, umami butter sauce
(suggested pairing, Grande Provence Amphora)

Juniper smoked duck, confit duck leg, butternut, black garlic, turnip, jus
(suggested pairing, Grande Provence Shiraz)

Baby leek risotto, jerusalem artichoke, leek, snap pea, lemon truffle
(suggested pairing, The Grande Provence White)

Sides @ R75

Seasonal Salad / Rustic Fries / Herb Mash

DESSERTS

Vanilla bavarois, lemon, honey, lavender, curd
(suggested pairing, Grande Provence Muscat)

chocolate forest, crèmeux, pearls, popping candy, micro-sponge, twig
(suggested pairing, Grande Provence Muscat)

Passion fruit cylinder, honeycomb, chocolate snow, mango, gelato
(suggested pairing, Grande Provence Muscat)

2 - course menu - R550 per person

3 - course Menu - R720 per person

3-course wine pairing menu - R1080 per person