

Summer A la Carte Menu

By Head Chef Anvor Fortuin

3 Fresh Dressed West Coast Oysters
With Mignonette | Asian or Ponzu R150
(Suggested pairing, Grande Provence Brut Rosé)



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

- 195

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

- 185

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

- 210

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

- 215

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

- 195



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

- 350

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

- 310

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

- 345

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

- 290

Sides @ R75

Seasonal Salad / Rustic Fries / Herb Mash



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

- 145

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

- 165

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

- 150

GRANDE PROVENCE

Heritage Wine Estate

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