

# Winter Menu

By Head Chef Anvor Fortuin

GRANDE PROVENCE  
Heritage Wine Estate  
1694  
FRANSCHHOEK • SOUTH AFRICA

## Starters

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

*Soup of the day*  
(suggested pairing, Grande Provence Chardonnay)

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

*Ox tongue tortellini*, bone broth, venison, pickled chilli, coriander  
(suggested pairing, Grande Provence Merlot)

*Wild mushroom parfait*, mushroom floss, caramalised onion, shallot jam, bergkaas, herb puff  
(suggested pairing, Grande Provence Shiraz)

*Leek Ravioli*, creamed asparagus, confit leek, labneh, truffle  
(suggested pairing, The Grande Provence White)

## Mains

*Local line fish*, prawn, burned lemon, celeriac, wakame, grape  
(Suggested Pairing, Grande Provence Amphora)

*Cider braised pork belly*, apple chutney, cider jelly, duck fat potato, botanical jus  
(suggested pairing, Grande Provence Chardonnay)

*Slow braised lamb shank*, truffle pomme, honey glazed carrots, fine beans, buttered peas, jus  
(suggested pairing, The Grande Provence Red)

*West Coast Mussels*, aerated mussel bisque, smoked mussels, charred corn  
(Suggested Pairing, Grande Provence Amphora)

*Beef Fillet*, boerewors ragu, short rib, kromeski, crusted onion, biltong, sweet potato, sauce bordelaise  
(Suggested pairing, Grande Provence Cabernet Sauvignon)

*Butternut risotto*, glazed butternut, smoked almonds, burnt boccocini, pumpkin seeds  
(suggested pairing, The Grande Provence White)

## Dessert

*Peppermint tart*, perpermint sponge, brine pineapple, amarula ice cream  
(Suggested Pairing, Nederburg Noble Late Harvest)

*Milktart panna cotta*, chocolate soil, naartjie jellie, clementine, brandy jellies, fynbos  
consomme  
(Suggested Pairing, Nederburg Noble Late Harvest)

*Chocolate fondant*, fondant crumb, twig, chocolate sphere, ice cream  
(Suggested Pairing, Nederburg Noble Late Harvest)

2-course menu - R550 per person

3-course menu - R720 per person