

# Winter A la Carte Lunch Menu

By Head Chef Anvor Fortuin

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



## Soup of the day

**Wakame poached line fish**, coriander, pak choi, bean  
curd, vermicelli & lime sauce  
(Suggested pairing, Grande Provence Chenin Blanc)

R175

**Ox-Tongue tortellini**, smoked venison, celeriac,  
horseradish, biltong, jalapeño, pickled onion & bone broth  
(Suggested pairing, Grande Provence Cabernet Sauvignon)

R185

**King oyster mushroom**, asparagus, herb potato, marinated  
aubergine, grilled cauliflower & garlic velouté  
(Suggested pairing, Grande Provence Sauvignon Blanc)

R170



**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

**Lamb shank**, truffle pomme puree, buttered peas, carrot,  
chimichurri, fine beans, red wine jus  
(Suggested pairing, The Grande Provence Red)

R285

*Confit duck leg*, smoked duck breast, buttered sweet potato puree, root cassoulet, gooseberry jus  
*(Suggested pairing, Grande Provence Chardonnay)*

**R280**

*Line fish*, fennel, pepper, baby marrow, prawn lollipop, coriander & pearl barley  
*(Suggested pairing, Grande Provence Chenin Blanc)*

**R255**

*Corn Risotto*, buttered sweetcorn, smoked cheese, popped sorghum, lemon truffle  
*(Suggested pairing, Grande Provence Chardonnay)*

**R225**



*Frozen Honeycomb Parfait*, Chocolate Twig, Lemon Curd, White Chocolate Snow, Passion Fruit Gelato  
*(Suggested pairing, Grande Provence Muscato)*

**R130**

*70% Valrhona dark chocolate fondant*, caramelized white chocolate mousse, sesame vanilla bean popsicle pistachio gelato  
*(Suggested pairing, Grande Provence Muscato)*

**R140**



**Sides @ R70**

Seasonal Salad / Rustic Fries / Herb Mash

**GRANDE PROVENCE**

Heritage Wine Estate

1694

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