

Winter 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 Rose)



Soup of the day

R125

Wakame poached line fish, coriander, pak choi, bean
curd, 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



Aged beef fillet, braised beef brisket, cafe au lait, charred tender
stem broccoli, baby leek, grilled carrot, biltong, jus
(Suggested pairing, Grande Provence Shiraz)

R285

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

R290

Juniper Smoked Duck Breast, liver parfait, confit duck,
gooseberry, honey glazed turnips, carrot, jus de canard
(Suggested pairing, Grande Provence Merlot)

R290

Line Fish, squid, baby gem, courgette, grilled sweet potato,
seafood chowder, snap pea, fennel blanc
(Suggested Pairing Grande Provence White)

R270

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 @ R75

Seasonal Salad / Rustic Fries / Herb Mash

GRANDE PROVENCE

Heritage Wine Estate

1694

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