

cuvée

RESTAURANT

Cocktails:

R70

Simonsig Kaapse Vonkel Brut Rosé, berries and lavender
Simonsig Sauvignon Blanc, homemade ginger beer and raisins

starters

Grilled "Boerewors" with homemade Kaapse Vonkel mustard and homemade chakalaka R70
Enjoy with Simonsig Kaapse Vonkel Brut

Cuvée's Caesar salad with grilled cos lettuce, poached egg, anchovy, bacon and parmesan croutons R75
Enjoy with Simonsig Chenin Avec Chêne

Roasted butternut salad with candied pumpkin seeds, feta and avocado R75
Enjoy with Simonsig Sunbird Sauvignon Blanc

Arancini stuffed with mozzarella cheese, aubergine purée and pickled cabbage R60
Enjoy with Simonsig Chardonnay

mains

Line fish of the day SQ

Braised pork belly served with herbed mash, crackling, caramelized apples and jus R170
Enjoy with Simonsig GSM

Chicken roulade, grilled baby marrow, maize and sweetcorn R160
Enjoy with Simonsig Chenin Blanc

Tagliatelle with basil, grilled tomato, whipped chevin and pinenuts R160
Enjoy with Simonsig Sunbird Sauvignon Blanc



SIMONSIG
STELLENBOSCH



c u v é e

RESTAURANT

From the grill

Served with a choice of sweet potato chips, green salad or hasselback potato with garlic butter

Cuvée Beef Burger (180g), red onion marmalade and Emmental cheese served on a brioche bun R135

Fillet 250g R200

Rib-eye 250g R190

Sauce

Wild mushroom R35

Pepper R30

Dessert

Vanilla panna cotta with Kaapse Vonkel Brut Rosé sorbet and textures of berry R75
Delicious with Simonsig Kaapse Vonkel Brut Rosé

Crème Brûlée of the day with biscotti R75
Delicious with Simonsig Straw Wine

Banana and chocolate soufflé served with banana ice cream R80
Delicious with Simonsig Redhill Pinotage

Traditional malva pudding with homemade rosemary ice cream R75
Delicious with Simonsig Gewürtztraminer

Cheese plate for two with homemade preserves and crisps R160
Delicious with Simonsig Straw Wine

Homemade caramel sauce/chocolate sauce R20

Homemade ice cream/sorbet R25



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