

# CUVÉE

## RESTAURANT

### *Prix Fixe Menu*

*2 course @ R300 with wine R430*

*3 course @ R450 with wine R625*

### *Starter*

Deconstructed caprese salad

*Recommended with Simonsig Chenin Blanc 2017*

Or

Chefs twist on ratatouille

*Recommended with Simonsig Chardonnay 2016*

### *Mains*

Venison loin, textures of butternut and a smoked hazelnut and blueberry compote

*Recommended with Simonsig Merindol Syrah 2006*

Or

Linefish, squid ink linguine, steamed mussels and a saffron cream

*Recommended with Simonsig Chenin Avec Chêne 2010*

### *Desserts*

Irish whiskey soufflé, espresso gel, espresso ice cream

*Recommended with Simonsig Cape Vintage 2014*

Or

Carrot cake, candied walnuts, spiced sour cream ice cream

*Recommended with Simonsig Kaapse Vonkel 2007*



**SIMONSIG**  
STELLENBOSCH

