

c u v é e

RESTAURANT

Prix Fixe Menu

2 course @ R300 with wine R430

3 course @ R450 with wine R625

Starter

Tempura prawns, pineapple salsa, shaved coconut and roasted pineapple puree

Recommended with Simonsig Sauvignon Blanc 2017

or

Wild mushroom tortellini, pea velouté, red onion jam and puffed tapioca

Recommended with Simonsig Chenin Avec Chêne 2010

Mains

Sticky pork belly, charred pak choi, steamed Jasmine rice, tempura spring onion

Recommended with Simonsig Tiara 2004

or

Line fish, lemon crushed potatoes, heirloom tomato, crispy capers and beurre noisette sauce

Recommended with Simonsig Roussanne 2014

Desserts

Chocolate berry tart, berry sorbet, white chocolate cremaux and fresh berries

Recommended with Simonsig Pinotage 2015

or

Vanilla crème caramel, caramel popcorn and salted caramel ice cream

Recommended with Simonsig Straw Wine 2011



SIMONSIG
STELLENBOSCH

