

CUVÉE

RESTAURANT

Prix Fixe Menu

2 course @ R300 with wine R430

3 course @ R450 with wine R625

Starter

Venison tartar, truffled crispy potato, wild mushroom purée and parmesan foam
Recommended with Simonsig Frans Malan 2016

or

Parmesan gnocchi with corn velouté, asparagus and baby marrow
Recommended with Simonsig Chenin Avec Chêne 2008

Mains

Osso bucco, deep-fried polenta, roasted vine tomatoes and gremolata
Recommended with Simonsig Tiara 2010

or

Line fish of the day, asian chilli risotto, pickled carrot spaghetti, marinated tofu and sea lettuce
Recommended with Simonsig Roussanne 2016

Desserts

Baked chocolate cheesecake, charred meringue, yuzu curd, citrus frozen yoghurt
Recommended with Simonsig Cape Vintage 2009

or

Coconut sago pudding, mango salsa, coconut tuile and mango sorbet
Recommended with Simonsig Straw wine 2011



SIMONSIG
STELLENBOSCH

