

# 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

