

# 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

