

c u v é e  
RESTAURANT



# cuvée

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## Light fare

### Vegetarian Flatbread

Grilled Aubergine, Olives, Cherry Tomatoes,  
Caramelised Onion and Bella Cheese

90

### Garlic and Herb Flatbread

50

### Meaty Flatbread

Selected Meat of the Day, Barbeque Base, Spring Onion and Mozzarella Cheese

110

### West Coast Mussels

Saffron and White Wine Cream Sauce

95

### Sage Gnocchi

Lemon-butter Sauce, Asparagus and Parmesan

75

### Roasted Pineapple Salad

Avocado, Pinenuts and Sweet chilli-mustard Dressing

70

### Boerewors

Home Baked Corn Bread and Kaapse Vonkel Mustard

85



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## MAÏNS

### Seared Tuna

Ponzu broth, Kombu pasta, Mushrooms and Spring onion

185

### Rolled Lamb Shoulder

Baked Polenta, Roasted Cherry Tomatoes and Aubergine

180

### Green Lentil Curry

Cauliflower, Carrot, Green Beans and a Home-made Roti

120

### Chicken Breast

Charred Sweetcorn Risotto, Sugar Snaps and Parmesan

160

### Beef Fillet

Potato Rosti, Wilted Baby Spinach, Caramelized Onion and Jus

210

### Burger

Choice of Prime Beef, Chicken or Vegetarian  
Matured Cheddar, Tomato Chutney, Pickled Cucumber and Hand cut Chips

135

### Sauces

Wild Mushroom Sauce 35 / Green Peppercorn Sauce 30



0,57 (Vms aalloop)

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## Decadent Desserts

6176  
1074  
1386  
827  
2938

Baked Cheesecake  
Smoked Guava and Guava Ice-Cream  
80

Crème Brûlée  
70

Chocolate Fondant  
Tonka Bean Ice-Cream  
90

Pear Crumble  
Cardamom Ice-Cream  
65

Please ask your server for our current ice-cream and sorbet of the day

Sauces  
Chocolate Sauce 15 / Salted Caramel Sauce 15

Cheeseboard  
Selection of 4 Local Cheeses, Freshly Baked Breads, Crisps and Home-made Preserves  
160

Cheese and Wine Tasting Plate  
145



Muskaat Ovaal 88



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## Wine List

Method Cap Classique

- Glass / Bottle -

Cuvée Royale - Blanc De Blancs 85/410

Kaapse Vonkel Brut 40/180

Kaapse Vonkel Brut Rosé 40/180

Kaapse Vonkel Demi Sec 40/180

## White varietal

- Glass / Bottle -

Chenin Blanc 30/95

Chenin Avec Chêne (Single Vineyard) 50/225

Sunbird Sauvignon Blanc 30/130

Chardonnay 40/150

Gewürtztraminer 35/130



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## Wine List

### Red Varietal

- Glass / Bottle -

Pinotage	40/155
Redhill Pinotage (Single Vineyard)	90/450
Labyrinth Cabernet Sauvignon	45/170
Mr Borio's Shiraz	40/155
Merindol Syrah (Single Vineyard)	90/450
Cabernet Sauvignon / Shiraz	35/120
Frans Malan	85/420
Tiara	90/450
The GSM	35/140

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## Wine List

### Sommeliers Selection

- Per Bottle Only -

Cuvée Royale 2010	500
Chenin Avec Chêne 2008	300
Chenin Avec Chêne 2014	275
Tiara 1997	650
Tiara 2002	500
Tiara 2003	500
Tiara 2005	500
Frans Malan Cape Blend 2005	650
Redhill Pinotage 2012	500
Merindol Syrah 1999	650
Merindol Syrah 2003	600
Merindol Syrah 2012	500
Pinotage 1998	250
The Garland 2009	1450





## *The Malan Legacy*

Simonsig Wine Estate is synonymous with the history of the South African wine industry, the Stellenbosch wine region, and the Malan family name.

These elements are intertwined in this family-owned farm, where the late Frans Malan produced the first bottle of our much-loved Kaapse Vonkel, South Africa's first Méthode Cap Classique made in the classic bottle-fermented style. He is also honoured for co-founding the thriving Stellenbosch Wine Route, a first in its time. Today, his legacy lives on through his sons, Francois and Johan, and grandchildren Francois-Jacques, Christelle and Michael, the 2nd and 3rd Malan generations at Simonsig Wine Estate

## *Philosophy*

This wine estate and its people are part of the living history that make up the Stellenbosch wine industry. The Malan family are guided by principles of loyalty, a sense of heritage and pride in tradition. These principles, along with a good dose of old fashioned Cape hospitality, are what makes a visit to Simonsig the experience that it is.

