



GRANDE PROVENCE

—1694—

Heritage Wine Estate

FRANSCHHOEK · SOUTH AFRICA

The Menu



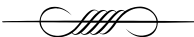
Welcome to the award-winning Grande Provence Restaurant

Our dinner menu is served with an amuse bouche, palate cleanser and a pre-dessert which the Chef, Darren Badenhorst, will fit in with your selection. Please note that the lunch à la carte menu is structured as a 3 course dining experience.

Please inform us one course in advance should you like to have a break between courses.

Lunch – R 355

Dinner – R495



Starters

Citrus ricotta cannelloni ... confit tomato, saffron and estate olive compote, textured quinoa (V)

Winemaker suggests – GP Sauvignon Blanc

Truffled garden pea and estate cured pancetta risotto ... smoked thyme and black pepper espuma (vegetarian option available)

Winemaker suggests – GP Viognier/Chenin Blanc

Buratta salad ... rosemary and parmesan shortbread, purple basil pesto, rosa emulsion (V)

Winemaker suggests – GP Viognier/ Chenin Blanc

Pulled Karoo lamb breast croquette ... barrel smoked tomato and charred harissa velouté

Winemaker suggests – GP Cabernet Sauvignon

Free range beef tartare ... caper aioli, iced radish, kataifi rolled quails egg

Winemaker suggests – GP Cabernet Sauvignon

Shitake dashi broth ... slow cooked quail thigh and langoustine dim-sum, wild mushrooms, infused bouillon

Winemaker suggests – GP Shiraz

Caraway cured quail ... crushed pearl barley, baby beets mosaic, caramelized onion soubise, celeriac purée

Winemaker suggests – GP Shiraz



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Mains

Parma wrapped slow cooked Rabbit ... palm sugar Szechuan rabbit liver brûlée,
pumpkin seed gremolata, mustard pomme purée

Winemaker suggests – GP Viognier/ Chenin Blanc

Acorn smoked pressed pork belly ... bacon wrapped king scallop, apple essence
pipette, horseradish potato, pork cheek boudin blanc, spiced beetroot apple gel

Winemaker suggests – GP Pinot Noir

Cured wagyu sirloin / Free range beef fillet ... pomme anna, tonka and onion jam,
foraged porcini soufflé, wild mushrooms, green olive salt

(Surcharge of R80 for wagyu)

Winemaker suggests – GP Cabernet Sauvignon

Sustainably farmed cob ... braised tongue stuffed patagonica, pea and coriander butter,
smoked pea purée

Winemaker suggests – GP Sauvignon Blanc

[foraged through the forest] Forest mushrooms ... pine and acorn panna cotta,
pickled wild mustard, confit tomato and cucumber tartar, essence of the forest (V)

Winemaker suggests – GP Chardonnay

Side orders – R30 each

Seasonal vegetables / Franschhoek baby leaf salad

Desserts

[galaxy of textures] Chocolate ... espresso mousse, macadamia nuts, morello cherries,
gold and silver

Pistachio mille-feuille ... 40% mousse, butternut and tonka bean curd, charred coffee
husk ice cream

[all things honey] Honey bavarois ... honeycomb crunch, hot spiced honey pot,
waffle

Hazelnut 80% valrhona fondant ... sea salt, frozen white chocolate air, sweet beetroot
gel, burnt cinnamon

Smoking époisses fondue ... molten fourme d'ambert croquette, ash dusted chèvre, iced
celery and walnut salad, ginger and fig preserve