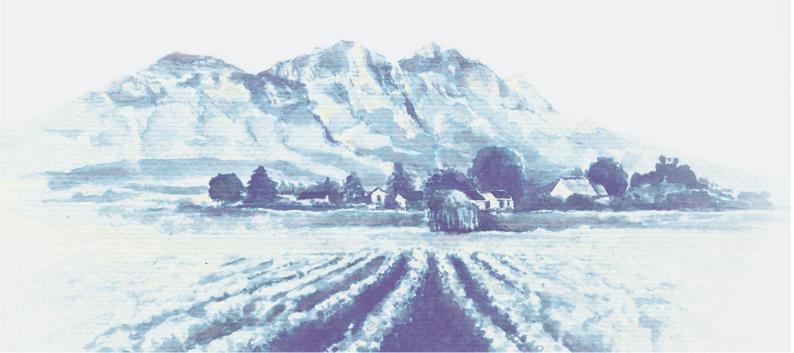# cuvée

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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Mains

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**

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Decadent Desserts

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

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Wine List

Method Cap Classique
– Glass / Bottle –

Cuvee 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
Gewürztraminer	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

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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.