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

Pancetta wrapped… salt cured foie gras and bbq eel terrine, sultana marmalade
Winemaker suggests – GP Pinot Noir

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Butter poached baby cuttlefish... sweet tomato ragoût, squid ink gel, charred vine tomatoes, pancetta shards
Winemaker suggests – GP Sauvignon Blanc

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Tuna carpaccio… avocado emulsion, yuzu caviar, ocean glass, iced baby radish salad and citrus wasabi pipette
Winemaker suggests – GP Viognier/Chenin Blanc

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Asparagus mousse... chestnut pesto, truffled pea crocchette, cured mozzarella, grapefruit caviar and micro salad (V)
Winemaker suggests – GP Sauvignon Blanc

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Smoked pork belly… brandade veloute, pork cheek guanciale, quinoa and toasted pumpkin seeds
Winemaker suggests – GP Pinot Noir

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Mains

[*Game birds*] wild pigeon and duck rillettes… sous vide guinea fowl roulade, southern fried quail lolly, textured egg and wild mushrooms

Winemaker suggests – GP Chardonnay

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Farmed white sea bass… cajun spiced soft shell crab, ocean and land asparagus, smoked caraway butter

Winemaker suggests – GP Sauvignon Blanc

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Slow braised Karoo lamb pastille... Turkish apricot jam, pickled summer root vegetables and truffled cauliflower

Winemaker suggests – GP Cabernet Sauvignon

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56 hour sous vide short rib… porcini brûleé, fava beans, tonka pomme duchesse, wagyu jus and arugula oil

Winemaker suggests – The Grande Provence Red

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Seared Franschhoek trout… beetroot carpaccio, smoked salmon roe, candied lemon, caper aioli and vineyard wood sorrel

Winemaker suggests – GP Shiraz

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Masala spiced butternut and Danish feta tortellini… tarragon beurre noisette, courgette emulsion, toasted pine nut and parmesan, micro salad

Winemaker suggests – GP Viognier/Chenin Blanc

Desserts

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

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Rose and white chocolate macaroon… caramelized white chocolate mousse, rose pearls and pipette, toasted macadamia nuts, candyfloss ice-cream

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Candied beetroot… summer berry sorbet, Italian meringue, citrus sherbet, 40 second strawberry yoghurt sponge, almond vanilla air

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[Cheese course]… tête de moine, fourme d' ambert, deconstructed waldorf salad (candied walnuts, apple crisps, celery sorbet, vanilla and caraway syrup)