



PICTURE COURTESY OF ANITA OCKERS

food

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travel

Enjoy a family Easter feast with a choice of options from the Liz McGrath Collection. Make it a holiday getaway at the sea with the Marine Hotel in Hermanus – perfectly positioned on Hermanus' famous cliff path, the ultimate location for whale watching or enjoy something more inland at The Cellars-Hohenort in Constantia boasting rooms with breathtaking views of Table Mountain.



lifestyle

Franschhoek welcomes newly opened, Abe Opperman Gallery – as a deeply philosophical thinker, Abe's art reveals a sensitive understanding of human nature, an appreciation of the mundane as well as the profound and an observation of the unobvious. Abe's work serves to remind us to look again, to pause, to experience the moment with all our senses, and to find beauty in everyday occurrences.



FOOD & DRINK

Grande Provence Releases New Heritage Tasting Menu



Grande Provence, the landmark 1694 Heritage Wine Estate in Franschhoek, has gone back to its culinary roots with a new Heritage Tasting Menu.

Prepared by Marvin Robyn, the passionate young head chef who is bringing new energy to The Restaurant at Grande Provence, the Heritage Tasting Menu is available exclusively to dinner guests. The menu offers a wide selection of fresh, local ingredients expertly prepared with Chef Marvin's own twist on South African heirloom recipes.

With dishes such as Malay onions, smoked snoek & fish kaiings; ox tongue with sweet mustard & pickled butternut; lamb rump, morogo & rooibos jus; and springbok rump with mielie pap, chakalaka, buchu & honey jus, the menu is a collection of true South African heritage food.

Grande Provence celebrates its 325 year heritage in every facet of its operations, from the 17th century buildings to The Gallery focusing on local artists using age-old techniques with a contemporary vision.

Chef Marvin, who cut his culinary teeth helping his grandmother produce trays of herzoggies for her catering business, graduated with distinction from the acclaimed Institute of Culinary Arts (ICA) in his home town of Stellenbosch. Before joining the Grande Provence team towards the end of 2018, he gained valuable experience working with leading chefs in a number of top winelands restaurants including Delaire Graff, Cuvée at Simonsig, Equus at Cavalli and finally Makaron at Majeka House.

At Grande Provence, Marvin has shown tremendous leadership ability despite his young age and is an enthusiastic mentor to the rest of the kitchen brigade with endless good energy and new ideas. He describes his cooking style as refined South African classics, bringing new inspiration and modernity to local heritage food.

The Restaurant at Grande Provence is open daily for lunch and dinner. The new dinner Heritage Tasting Menu is priced at R495 for four courses and R595 for five courses. An à la carte menu is available for lunch. Both menus offer pairing suggestions for every dish from the wide range of elegant Grande Provence wines.

To book your table, call 021 876 8600 or email reservations@grandeprovence.co.za

