



GRANDE PROVENCE

—1694—

Heritage Wine Estate

FRANSCHHOEK · SOUTH AFRICA

Heritage Tasting Menu with a focus on local fresh ingredients relating to true South African Heritage

FOOD ONLY: 3 COURSE R495 | 4 COURSE: R 595 | 5 COURSE: R 695
INCLUDING WINE PAIRING: 3 COURSE R 780 | 4 COURSE: R 880 | 5 COURSE: R 980

Starters

Malay onions, oyster cream, smoked snoek & fish kaiings

Grande Provence Chardonnay 2017

Ox tongue, sweet mustard, tagliatelle & pickled butternut

Grande Provence Cabernet Sauvignon 2016

Ostrich tataki, cucumber, shiracha, onion rings

Grande Provence Zinfandel 2017

Heirloom tomatoes, mozzarella bavarois, basil pesto, kalamata crumb

Grande Provence Brut Rose NV

Mains

Ribeye, biltong, cauliflower, asparagus, jus

Grande Provence Shiraz 2017

Grilled peri – peri tuna, avocado puree & corn salsa

Grand Provence Wooded Sauvignon Blanc 2015

Springbok rump, mielie pap, chakalaka, buchu & honey jus

The Grande Provence Red 2015

Grilled cauliflower, sweet corn, grated cheese, truffle oil

Grande Provence Chenin Blanc 2017

Tempura Kale, broccoli & Miso with ponzu dressing

Grande Provence Sauvignon Blanc 2018

Sweets

Local artisanal cheeses, preserves, crispies, fruit & nuts

Boplaas Port 2014

Pineapple cake, coconut & lime sorbet, cinnamon, oats crumb

Coffee parfait, Hazelnut praline, Cocoa nibs, Tonka bean ice cream

Glenwood Noble Late Harvest