



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: 4 COURSE R725 | 5 COURSE R 880
INCLUDING WINE PAIRING: 4 COURSE R1 015 | 5 COURSE: R 1 350

Starters

Fire roasted beetroot, pink beetroot puree, honeycomb walnut praline, chevin with suurvytjies dressing.

MCC Vintage Brut 2011

Heirloom tomatoes, mozzarella bavarois, basil pesto, kalamata.

Grande Provence Brut Rose NV

Ostrich tataki, cucumber, shiracha, onion rings.

Grande Provence Zinfandel 2017

Saldana bay oyster, fynbos infused kimchi, fresh plums, oyster kaiings, dune spinach

The Grande Provence Vintage Reserve 2011

Carrot risotto, heritage carrots, blue cheese, white chocolate spooma,

The Grande Provence White 2016

Mains

Springbok loin, mielie pap chakalaka puree, honey and buchu jus

The Grande Provence Red 2015

catch of the day, sweetcorn arancini, papaya, grilled gem lettuces, chilli caramel

GP Chardonnay

grilled cauliflower, sweet corn ,charred cabbage, boerenkaas ,truffle oil

GP Wooded Sauvignon Blanc 2015

Beef rib eye, cauliflower, mushroom, asparagus ,biltong powder and beef jus
The Grande Provence Red or Grande Provence Cabernet Sauvignon 2016

free -range chicken breast, stewed apricots, pickle curried onions, cream cabbage and ginger bread
jus

Grande Provence Chenin Blanc

Desserts

local artisanal cheeses, preserves, crispies, fruit, & nuts

Boplaas Port 2014

blueberry parfait, white chocolate, burned marshmallow and berry com

70% Valrhona chocolate fondant, amarulla crème, apricot with chocolate sorbet

vanilla bean pannacotta, strawberry sorbet ,meringue shards with strawberry emulsion

Glenwood Noble Late Harvest