



# 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  
INCLUDING WINE PAIRING: 3 COURSE R 780 | 4 COURSE: R 880

### **Suggested 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  
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***Grande Provence Chenin Blanc***

### **Sweets**

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***