

## Welcome to Restaurant @ Glen Carlou

As with our wines, we aim for consistency, expertise and a commitment to always deliver beyond expectation with every plate of food at Restaurant @ Glen Carlou. Chef Johan has created innovative dishes inspired by the season. Relax and enjoy whilst taking in the breathtaking landscape.

Glen Carlou is a proud supporter of Streetsmart South Africa, where a R5 donation is made on each tables behalf. 100% of monies raised go to local children's charities.

We are proudly 100% non smoking, but we do have a dedicated smoking area outside the Visitor Centre.

We only source SASSI (South African Sustainable Seafood Initiative) Green List fish for our dishes. This is the most sustainable choice from the healthiest and most well-managed populations of seafood available and we proudly serve H2O purified water.

Please notify your waitron of any allergies or dietary requirements prior to ordering.

We hope you enjoy your time with us.

You can follow us on



[glen\\_carlou](https://www.instagram.com/glen_carlou)



[/glencarlou](https://www.facebook.com/glencarlou)



[@glencarlou](https://twitter.com/glencarlou)

Starter & Main R190

Starter & Dessert R125

Main & Dessert R185

Starter, Main & Dessert R255

# Cheese supplement R40

## starters

<b>springbok terrine</b> , wild mushroom puree, kumquats, malay dressing recommended with Quartz Stone Chardonnay 2013	70
<b>gruyere and cauliflower soufflé</b> , spinach crème, mint, coriander, walnuts recommended with Glen Carlou Unwooded Chardonnay 2014	65
<b>pear tartlet</b> , gorgonzola, hazelnut dressing, goats cheese, parma ham recommended with The Curator's Collection Chenin Blanc 2013	65
<b>smoked hake brandade</b> , labneh, fresh vegetable slices, orange and grapefruit dressing recommended with Glen Carlou Chardonnay 2014	75
<b>ostrich neck baklava</b> , coriander and chilli yoghurt, pickled winter vegetables recommended with Gravel Quarry 2009	70
<b>slow roasted butternut soup</b> , orange, duo of pepper, pressed Danish feta and truffle cubes recommended with Glen Carlou Chardonnay 2014	50
<b>johan's salad</b> , smoked free range chicken, homemade bacon, brioche, anchovy, glen carlou dressing, crispy onions recommended with Glen Carlou Unwooded Chardonnay 2014	70

Starter & Main R190  
Starter & Dessert R125  
Main & Dessert R185  
Starter, Main & Dessert R255  
#cheese R40 supplement

## mains

<b>moroccan harira</b> , chickpeas, tomato, lentils, tamarind recommended with Quartz Stone Chardonnay 2013 or Glen Carlou Cabernet Sauvignon 2013	75
<b>whole grain mustard glazed ostrich fillet</b> , biltong croquette, bordelaise recommended with The Curator's Collection Malbec 2011	125
<b>slow roasted lamb shank</b> , red wine gastrique, cauliflower puree, roasted parsnips recommended with Glen Carlou Cabernet Sauvignon 2013 or Gravel Quarry 2009	145
<b>masala roasted sea bass</b> , spinach and dhal lentils, cardamom, saffron and coconut cream, pickled cucumber, carrot and fennel salad recommended with Glen Carlou Quartz Stone Chardonnay 2013	135
<b>duck and szechuan pepper pie</b> , pea custard, red capsicum drizzle, braised cabbage recommended with Glen Carlou Grand Classique 2011	115
<b>beef sirloin</b> , oxtail and smoked bone marrow croquette, celeriac puree, poached pear, celeriac and hazelnut dressing recommended with Glen Carlou Grand Classique 2011	150
<b>pork belly</b> , suckling pig croquette, sweet potato, earl grey prunes, soy, brandy apple jus recommended with Glen Carlou Cabernet Sauvignon 2013 or Quartz Stone Chardonnay 2013	140

Starter & Main R190  
Starter & Dessert R125  
Main & Dessert R185  
Starter, Main & Dessert R255  
#cheese R40 supplement

## desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc 2013

**boeber**, guava mousse, guava sorbet, welder poached guava 50

**cape brandy pudding**, iced coffee ice cream, pistachio crumble, buttermilk gel, brandy jelly 65

**valhrona petit pot au chocolat**, honey mousse, roasted dates, rum and raisin ice cream 75

**baked granny smith apple**, mincemeat stuffing, spiced mascarpone, sweet toasted seeds, anglaise 65

**vanilla crème brûlée**, local roasted pear, masala cream, orange zest 55

**handmade ice-cream** 25

**cheese platter**, a selection of five cheeses with handmade lavash and preserves # 95

Starter & Main R190  
Starter & Dessert R125  
Main & Dessert R185  
Starter, Main & Dessert R255  
#cheese R40 supplement

**children's menu** (under 13's only...sorry mums and dads!)

**homemade fishcakes**, tartare sauce, chips, salad 55

**kiddies steak**, potato wedges, ketchup 55

**crumbed chicken strips**, salad, fries, lemon aioli 55

**handmade ice-cream**, please ask for today's flavours 25

**sides**

**salt roasted beetroot**, aioli, chorizo 30

**potato wedges**, smoked tomato relish 30

**green beans**, almond and anchovy 30

**greek salad**, feta, kalamata olives 65

**roasted root vegetables** 30

<b>others</b>		
<b>mineral water</b>	still and sparkling 750ml	24
<b>mixers</b>	ginger ale, soda water, dry lemon, tonic water, lemonade	12
<b>cordials</b>	roses lime, roses kola tonic, roses passion fruit	5
<b>sodas</b>	coke, coke light, sprite, cream soda	15
<b>tizers</b>	appetiser, red grapetiser	17
<b>BOS ice tea</b>	peach, lemon,	18
<b>beers</b>	windhoek light,	18
	windhoek draught	25
	CBC pilsner	35
	CBC amber weiss	39
<b>mocktails</b>	rock shandy – angostura bitters, lemonade, soda	30
<b>ciders</b>	savannah dry, hunter’s dry	18
<b>gin</b>	gilbey’s, gordon’s	12
<b>vodka</b>	smirnoff	12
<b>brandy</b>	klipdrift	12
	richelieu, KWV 10 year	16
	oude molen sgl cask	22
	oude molen reserve	28
	oude molen vov	38
<b>whiskey</b>	j&b	12
	bells	18
	jameson	20
	johnny walker black	25
	glenfiddich	28
<b>liqueurs</b>	amarula (double)	25
<b>coffee</b>	filter, americano, espresso, double espresso,	16
	cappuccino, caffe latte, machiatto	18
	hot chocolate	18
<b>tea</b>	rooibos, english breakfast, earl grey,	14
	peppermint, green tea	