

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 aim to 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)

Three Course Lunch

Set Menu

starter

gruyere and cauliflower soufflé, smoked cauliflower puree, cauliflower fondant, gruyere and coriander froth

recommended with The Curator's Collection Chenin Blanc

pea soup, oxtail croquette, crispy bacon, truffle vinaigrette, quail egg

recommended with Glen Carlou Sauvignon Blanc

fried baby squid, Moroccan aubergine, harissa, cumin mayonnaise, grapefruit

recommended with The Curator's Collection Viognier

mains

Franschhoek trout, bone marrow and puy lentil ragout, apple and turmeric velouté, prawn and cashew nut salsa

recommended with Quartz Stone Chardonnay

spiced pork neck, pickled mustard seeds, saffron pommes puree, lightly smoked apple sauce, bacon, brussel sprouts

recommended with Quartz Stone Chardonnay

lamb shoulder, mint sauce, peas, yoghurt, heirloom carrots, thyme polenta fries

recommended with Gravel Quarry Cabernet Sauvignon

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

apple crumble, apple gel, vanilla ice cream, cinnamon crème anglaise

Dalewood three cheese platter: whipped brie with candied kumquats, Languedoc with grapefruit oil and orange zest, Huguenot with pickled carrot

vanilla pod crème brûlée, honey mousse, cashew nut crumble, candied fennel, bread and butter pudding ice cream

R265 per person

starters

carrot: pickled carrots, carrot salad, carrot harissa, whipped tofu,
roasted carrot, rye bread crumble 55
recommended with The Curator's Collection Viognier

tongue and pickles, slow braised ox tongue, winter root vegetables,
red onion, capers, brioche 65
recommended with Quartz Stone Chardonnay

gruyere and cauliflower soufflé, smoked cauliflower puree,
cauliflower fondant, gruyere and coriander froth 65
recommended with The Curator's Collection Chenin Blanc

pea soup, oxtail croquette, crispy bacon, truffle vinaigrette, quail egg 70
recommended with Glen Carlou Sauvignon Blanc

lamb skilpadjies, pea puree, sherry vinegar and black pepper glaze 75
recommended with Glen Carlou Cabernet Sauvignon

wild mushroom velouté, duck ragout, mushroom brioche,
mushroom butter 70
recommended with Glen Carlou Pinot Noir

fried baby squid, Moroccan aubergine, harissa,
cumin mayonnaise, grapefruit 75
recommended with The Curator's Collection Viognier

mains

venison , dried fig labneh, juniper salt, red wine gastrique, red wine apple puree, cumin roasted parsnips recommended with The Curator's Collection Cabernet Franc	150
Franschhoek trout , bone marrow and puy lentil ragout, apple and turmeric velouté, prawn and cashew nut salsa recommended with Quartz Stone Chardonnay	135
guinea fowl pie , prunes, smoked cauliflower, red pepper gel, peas recommended with Gravel Quarry Cabernet Sauvignon	140
pepper crusted rib eye steak , warm braised onions, pressed pommes frites, pepper crème recommended with Glen Carlou Grand Classique	160
wild rocket and parsley vichyssoise , squash and sweet corn ravioli, slow roasted tomato, basil and sweet corn froth recommended with The Curator's Collection Chenin Blanc	100
spiced pork neck , pickled mustard seeds, saffron pommes puree, lightly smoked apple sauce, bacon, brussel sprouts recommended with Quartz Stone Chardonnay	145
lamb shoulder , mint sauce, peas, yoghurt, heirloom carrots, thyme polenta fries recommended with Gravel Quarry Cabernet Sauvignon	135
marinated tofu , egg fried rice, carrot and red cabbage kimchi, sesame, spring onion recommended with Glen Carlou Unwooded Chardonnay	100

desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

chocolate: baked chocolate ganache, chocolate fondant,
crisp chocolate mousse, orange mascarpone sorbet 85

vanilla pod crème brûlée, honey mousse, cashew nut crumble,
candied fennel, bread and butter pudding ice cream 60

apple crumble, apple gel, vanilla ice cream, cinnamon crème anglaise 70

Dalewood three cheese platter: whipped brie with candied kumquats,
Languedoc with grapefruit oil and orange zest,
Huguenot with pickled carrot 85

guava: poached guava, guava jelly, guava meringue, guava syrup,
lavender sable 65

handmade ice-cream 25

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

handmade 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, handmade tomato relish 30

green beans, almond and anchovy 30

greek salad, feta, kalamata olives 65

roasted root vegetables 30

others		
mineral water	still and sparkling 750ml	26
mixers	soda water, dry lemon, tonic water, lemonade	14
cordials	roses lime, roses kola tonic, roses passion fruit	5
sodas	coke, coke light, sprite, cream soda	16
tizers	appletiser, red grapetiser	24
BOS ice tea	peach, lemon,	20
beers	windhoek light,	20
	windhoek draught	25
	CBC pilsner	40
	CBC amber weiss	45
mocktails	rock shandy – angostura bitters, lemonade, soda	30
ciders	savanna dry, hunter’s dry	18
gin	gordon’s	12
vodka	smirnoff	12
brandy	klipdrift	12
	richelieu, KWV 10 year	16
	oude molen sgl cask	22
	oude molen reserve	28
	oude molen vov	38
whiskey	bells	18
	jameson	22
	johnny walker black	28
	glenfiddich	34
liqueurs	amarula (double)	25
coffee	filter, americano, espresso, double espresso,	16
	cappuccino, caffe latte, machiatto	20
	hot chocolate	20
tea	rooibos, english breakfast, earl grey,	14
	peppermint, green tea	