



Restaurant@Glen Carlou

Autumn Menu

We sincerely hope you enjoy your time with us.

Please inform your waiter of any special dietary requirements prior to ordering.

Starters

Beef carpaccio, truffle aioli, shaved parmesan, wild rocket, lemon Recommended with Chardonnay or Syrah	85
Duck liver mousse, seasonal figs, crisp bacon, thinly sliced toast Recommended with Unwooded Chardonnay	80
Fried squid, radish, fennel, orange, lemon, micro herbs Recommended with Sauvignon Blanc or Petite Chardonnay	85
Cucumber gazpacho, cubed cucumber, cucumber ribbons, dill, marinated tofu (V) Recommended with Unwooded Chardonnay	70
Warm Moroccan couscous salad, roasted red pepper, pistachio, rocket, confit tomato (V) Recommended with Unwooded Chardonnay or Pinot Noir	60

Mains

Beef Sirloin 300g, topped with mushroom, chili, garlic, ginger, truffle jus Recommended with Syrah	205
Duck leg confit, mebos, green beans, spiced duck jus Recommended with Cabernet Sauvignon	190
Goats cheese ravioli, butternut, beurre noisette, raisins, honey, sage (V) Recommended with Chardonnay	165
Lamb shoulder, sweetcorn, roasted fennel, red wine jus, beetroot chutney Recommended with Cabernet Sauvignon or Merlot	190
Pan roasted Salmon, fennel, apple, lemon salad, deep fried capers Recommended with Chardonnay	195
Rolled and roasted pork belly, prune, apricot, soy crème Recommended with Pinot Noir or Chardonnay	195

Choose a side of either

Rustic fries / Orange sweet potato / Parmesan polenta batten / Lemon and Mint couscous

Side for the table

Salad, lettuce, cucumber, red onion, cherry tomatoes	35
Seasonal vegetables, please ask for the vegetables of the day	45
Rustic fries, rosemary salt, smoked tomato relish	55



Desserts (V)

Vanilla crème brûlée, candied walnuts, salt and caramel chocolate coated liquorice, orange zest	80
Trio of Sorbets, please ask for today's flavours (V)	80
Dark chocolate brownie, Brulé banana, banana puree and ice cream	95
Orange panna cotta, orange sorbet, orange and mint syrup, fresh orange	75
Baked figs, Cremona blue cheese, honey mousse, vanilla ice cream	90
Cheese plate, Brie, Camembert, Huguenot, seasonal fruit and preserve, thinly sliced toast	90

3 course set menu @ 320 / starter & main or main & dessert @ 270

vegetarian / vegan 3 course set menu @ 300 / starter & main or main & dessert @ 240 (V) / (V)

Children's menu

under 13s only

Choose a side of either

Rustic fries / Orange sweet potato / Lemon and Mint couscous / Side salad

beef burger	55	fish cake	65
fried squid	70	chicken strips	60
ice-cream/sorbet	40	chocolate brownie and ice cream	70

We endeavour where possible to source our products locally and **organically**

Proud supporter of the South African **Sustainable** Seafood Initiative – SASSI

A voluntary **R5 donation** per table will be added to your bill for STREETSMART – helping street children

Our estate is a **non-smoking** zone

We regret **no split** bills

12.5% gratuity will be added to tables larger than 8

Review and rate us on



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