



Restaurant@Glen Carlou

We sincerely hope you enjoy your time with us.

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

Starters

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| Parmesan souffle, crispy smoked cauliflower and truffle (V) Recommended with Unwooded Chardonnay | 70 |
| Potato and leek soup, crisp leek, confit onion, potato hashbrown (V) Recommended with Pinot Noir | 65 |
| Fried squid, Romanesco, fresh chili, lemongrass, lemon, aioli Recommended with Sauvignon Blanc | 85 |
| Lamb rilette, apricot chutney, coconut, fresh mint dressing Recommended with Petite Classique | 80 |
| Biltong and truffle croquettes, red pepper essence, radish, biltong crumble Recommended with Merlot | 60 |

Mains

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| Roasted pork belly, apple curry crème, apple puree, cumin roasted carrot Recommended with Pinot Noir | 195 |
| Lamb neck, mint, roasted beetroot Recommended with Cabernet Sauvignon | 205 |
| Moroccan harira, coconut yoghurt, apricot and prune salsa, poppadum (V) Recommended with Syrah | 120 |
| Springbok shank, red wine jus, roasted tomato, honey glazed parsnip Recommended with Grand Classique | 190 |
| Roasted West coast sole, lemon broccoli, mushroom sauce Recommended with Chardonnay | 185 |
| Ostrich fillet, sauce soubise, celeriac puree, dried fig chutney, red wine jus Recommended with Pinot Noir or Chardonnay | 180 |

Choose a side of either

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

Side for the table

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|---|----|
| 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

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| Vanilla crème brûlée, candied walnuts, salt and caramel chocolate coated liquorice, orange zest | 80 |
| Dark chocolate pot de crème, kumquat preserve, lavender Chantilly | 80 |
| Lemon meringue: Lavender sable, lemon curd, Italian meringue, lemon sorbet | 70 |
| Amasi naartjie Malva pudding, nartjie syrup, vanilla pod ice cream, anglaise | 75 |
| Saffron poached pear, cardamom crumble, dried fruit compote (V) | 80 |
| 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 | 60 | fish cake | 65 |
| fried squid | 70 | chicken strips | 60 |
| ice-cream/sorbet | 40 | chocolate brownie and ice cream | 55 |

We undertake to source **organically** and locally grown produce

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

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