

Restaurant at Glen Carlou

Bella Notte

“this is the night, it’s a beautiful night & we call it bella notte”

Monday 14 February 2022

Arrival from 18:00

Bread & Amuse

Red wine bread butter, beetroot hummus, red wine aioli

Freshly shucked Saldana Bay oyster, raspberry, red onion

Recommended with Brut Blanc de Blancs 2018

or

Roasted artichoke, lemon dressing (V)

Recommended with Brut Blanc de Blancs 2018

Starter

Beetroot cured Salmon, horseradish, crème Fraiche, fennel, mint chutney

Recommended with Pinot Noir 2020

or

Chilled tomato soup, tomato gelee, confit tomato, goat’s cheese, tomato concasse (V)

Recommended with Unwooded Chardonnay 2020

Main

Fillet of beef, truffle jus, pickled wild mushrooms, Huguenot croquette

Recommended with Grand Classique 2020

or

Tofu steak, ribbons of carrot, baby marrow, potato purée (V)

Recommended with Merlot 2020

Dessert

Chocolate delice, raspberry, strawberry sorbet, lemon curd

Recommended with Chenin Blanc 2017 - Natural Sweet

Cheese

Baked Dalewood Camembert, rosemary, honey, nuts

R 450 per person

Price per person exclude wines and all beverages and gratuity