



Mont Marie

WINE FARM • STELLENBOSCH



A LA CARTE MENU

STARTERS

SOUP DISH, KHACHAPURI Chilled carrot and ginger soup served with Khachapuri	R115
FISHCAKE Fried pantagonian squid, chorizo, pickled fennel, bouillabaisse	R145
ROASTED BUTTERNUT & SAGE GNOCCHI Garlic émulsion, parmesean crisp, buerre noisette	R125
OYSTERS 6 West Coast oysters, soy glase, pickled red onion crispy leeks	R195
VENISON TARTARE Beetroot, anchovies, crispy capers, melba toast	R155
CHICKEN LIVER PARFAIT Date puree, lavash, naartjie mermalade, grand brie	R140

MAINS

PORK BELLY Soya reduction, pickled daikon radish, Cabbage-pineapple salad, apple sauce	R215
MUSHROOM AND SMOKED BRISKET LINGUINI Fried mushroom and briskit in napolitana sauce	R155
FISH OF THE DAY Pea risotto, asparagus, lemongrass and thyme beurre blanc	R255
PAN FRIED SOLE Cauliflower mash, steamed green veg, lemon and garlic butter, side salad	R285
HAKE AND CHIPS Beer battered hake, tartar sauce, mushy peas, mango atchar, chips and side salad	R185
AUBERGINE PARMIGIANA Basil cream, honey toasted sesame seeds, pine nuts, Parmesean, miso basted aubergine, sweet potato shards	R175
OFFAL (TRIBE) Slow cooked lamb offal, creamy polenta, pumpkin fritters, grilled vegetables and chutney	R225

SALADS & BOWLS

CAPRESE Bocconcini mozzarella, pine nuts, basil pesto, roma tomatoes, balsamic reduction	R145
BULGAR WHEAT AND PICKLED BEETROOT Baby marrow, red onion, peppers, chickpeas romaine lettuce, whole grain mustard dressing	R135
CLASSIC GREEK SALAD Olives, cucumber, feta, tomatoes, peppers, onion, deep fried capers, salsa verde	R115
CHICKEN & GRILLED BUTTERNUT description	R130
POKE BOWL Sushi rice, edemame beans, pickled ginger, nori, avo, kimchi, radish, nuoc cham dressing	R195
CHINESE CHICKEN BOWL Tempura chicken breast, roasted cashew nuts, broccoli, honey soy dipping sauce	R175

DESSERTS

CINNABON ROLLS Cream cheese frosting, lemon and lime ice cream	R90
CRÈME BRULÛLÉ Ginger crumble, peppermint ice cream	R90
LEMON POPPYSEED SOUFFLÉ Served with home made ice cream	R95
APPLE CRUMBLE Brûléed Italian meringue, cashew nut parfait	R90
BELGIUM AND ORANGE FONDANT Butterscotch sauce, vanilla and cardamom shortbread	R90
ICE CREAM AND CHOCOLATE SAUCE	R60
CAKE OF THE DAY	R65
DOM PEDRO	R70
CHEESE PLATTER Local cheese, seasonal fruits, melba toast, preserves nuts, honey comb	R185