

# EXPERIENCE

## Wine Tasting Options

### CONSTANTIA GLEN FLAGSHIP TASTING (4 Wines)

Constantia Glen Sauvignon Blanc 2025, Constantia Glen TWO 2023, Constantia Glen THREE 2022 and Constantia Glen FIVE 2022

R190

### CONSTANTIA GLEN FULL HOUSE TASTING (7 Wines)

Constantia Glen Sauvignon Blanc 2025, Constantia Glen TWO 2023, Constantia Glen THREE 2022 and Constantia Glen FIVE 2022, Constantia Saddle White 2025, Constantia Saddle Rosé 2025 and Constantia Saddle Red 2022

R230

### VAN WYK FAMILY WINES TASTING (4 Wines)

Chenin blanc 2025, Rachel Rose 2024, Rebecca May 2024, Syrah 2023

R140

### FULL RED WINE OR FULL WHITE WINE TASTING (5/6 Wines)

If you only drink red or white wine, taste only the colour you enjoy.

R200

*\* If you purchase wine by the bottle to the value of R1500, one wine tasting fee will be waived.*

# FOOD TO SHARE

## PLATTERS

### CHARCUTERIE | R 290

Prosciutto, Coppa and salami, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.

### PROSCIUTTO | R 330

Prosciutto, olives, gherkins & Peppadew® pâté. Served with a baguette and smoked rooibos butter.

### BILTONG AND DROË WORS | R 330

Served with a baguette, smoked rooibos butter and Peppadew® pâté.

### CHEESE | R 440

La Petite France Brie, Gorgonzola, Gay's Guernsey Prince Albert Regal Mature Cheddar, Klein River Gruberg Vintage, grape jelly, seasonal fruit and nuts. Served with a baguette and smoked rooibos butter.

### CHEESE & CHARCUTERIE FOR TWO | R 660

Fine cheeses, cured meats, seasonal fruit, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olives and nuts, served with a large baguette.

## FLAMM KUCHEN

*Thinly rolled flatbread baked in a wood-fired oven*

### CLASSIC | R 190

Alphen Speck, crème fraîche, mozzarella, leeks, red onions and chives.

### ARTICHOKE | R 190

Artichokes, crème fraîche, mozzarella, leeks, olives and chives.

### LAMB | R 250

Slow roasted lamb, crème fraîche, mozzarella, roasted tomatoes, feta & rocket with chimichurri sauce.

### VEGAN | R 290

Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil.

### CAPRESE | R 330

Buffalo mozzarella, slow-roasted tomatoes and basil pesto.

### WILD MUSHROOM | R 350

Truffle oil, crème fraîche, grated pecorino, roasted wild mushrooms & onion.

*\* A discretionary 15% service charge will be added to groups of 6 or more.*

# DINE

## STARTERS

### POACHED PEAR SALAD

Served with mixed leaves, blue cheese and almond flakes.

R140

### BEEFROOT SALAD

Roasted beetroot, goats cheese, lettuce and walnuts, served with a balsamic reduction.

R150

### SPRINGBOK CARPACCIO

Served with rocket and pecorino shavings.

R160

### FALAFEL SALAD

Falafel balls, mixed leaves, pecorino shavings, rosa tomatoes, olives, cucumber and red onion, served with the house dressing.

R180

### KATAIFI GOATS CHEESE

Baked goats cheese wrapped in shredded phyllo pastry accompanied by red wine fig compote, toasted almond flakes and drizzled with black truffle honey.

R180

### OYSTERS

6 fresh West Coast oysters served with lemon, horseradish creme and red onion mignonette.

R290

## DESSERT

### AFFOGATO | R 65

Vanilla ice-cream topped with a shot of espresso coffee.

### ICE-CREAM | R 80

2 Scoops of our homemade crème frâche ice-cream.

### CRÈME BRÛLÉE | R 80

Rooibos infused baked custard with caramelised sugar topping.

### AUSTRIAN PLUM & ALMOND TART | R 90

Shortcrust pastry baked with a vanilla custard filling and fresh plums, served with whipped cream.

### DON PEDRO | R 100

Amarula/Coffee Liqueur/Whisky/Frangelico and vanilla ice cream.

### CHOCOLATE FONDANT | R 120

Baked chocolate dessert topped with a cherry coulis and served with homemade crème frâche ice-cream.

## MAINS

### GRILLED CHICKEN PAILLARD

Served with baby leaves, rosa tomatoes, pecorino shavings and balsamic reduction.

R180

### VEGAN BURGER \*

Plant based vegan patty with lettuce, tomato and gherkin salsa, caramelized onions on a vegan bun with onion rings.

R180

### WAGYU BEEF BURGER \*

Served with mature cheddar, lettuce, tomato and gherkin salsa, caramelized onions on a Brioche bun with onion rings.

R220

add truffle mayo | R 40

### TROUT ROTI

Potato rosti served with oak smoked trout ribbons and crème frâche.

R230

### KING KLIPE \*

Beer battered and served with salad and tartare sauce.

- or grilled and served with tamarind herb butter.

R290

### SEARED BEEF FILLET \*

Served with salad and béarnaise sauce.

R330

### SEARED TUNA

Seared tuna on a bed of baby greens, topped with crispy onions and a light Umami dressing.

R340

### LOBSTER ROLL \*

A lobster tail with lettuce, avocado salsa, cocktail sauce and pickled cucumber on a Brioche roll.

R800

\* Served with a choice of potato fries or sweet potato fries

During busy periods please expect a 45 minute waiting time for mains.

# WINE

## CONSTANTIA GLEN WINES

CONSTANTIA GLEN SAUVIGNON BLANC 2025	R 75   R 275
A classic, unwooded Constantia Sauvignon Blanc.	
CONSTANTIA GLEN TWO 2023	R 120   R 465
A lightly wooded white blend of 64% Sauvignon Blanc and 36% Sémillon. <i>Platter's Guide 5 stars (95 points)</i>	
CONSTANTIA GLEN THREE 2022	R 135   R 525
A red blend of 54% Merlot, 28% Cabernet Sauvignon and 18% Cabernet Franc.	
CONSTANTIA GLEN FIVE 2022	R 235   R 930
Our flagship red blend of 28% Cabernet Franc, 28% Cabernet Sauvignon, 21% Merlot, 14% Petit Verdot and 9% Malbec. <i>Platter's Guide 5 stars (97 points)</i>	

## CONSTANTIA SADDLE WINES

CONSTANTIA SADDLE WHITE 2025	R 165
A refreshing and flavourful unwooded Sauvignon blanc and Sémillon.	
CONSTANTIA SADDLE ROSÉ 2025	R 175
This rich, full-flavoured dry Rosé is made from all five Bordeaux red grape varieties grown on the estate.	
CONSTANTIA SADDLE RED 2022	R 240
A blend of 38% Petit Verdot, 30% Malbec, 20% Merlot and 12% Cabernet Franc, matured in barrel in 16 months.	

## VAN WYK FAMILY WINES

CHENIN BLANC 2025	R 115   R 440
A lightly wooded Chenin Blanc from Stellenbosch. Barrel-fermented and matured for 8 months.	
RACHEL ROSE 2024	R 90   R 350
A skin-contact white blend of 43% Chenin Blanc, 29% Roussanne and 28% Viognier. Matured in barrels for 14 months.	
REBECCA MAY 2024	R 95   R 375
A southern-Rhone inspired light-bodied red blend of 72% Cinsaut, 14% Grenache and 14% Syrah. Matured in French oak barrels for 9 months. <i>Platter's Guide 5 stars (95 points)</i>	
SYRAH 2023	R 105   R 400
A medium bodied 100% Syrah from Elgin. Matured in French oak barrels for 16 months. <i>Platter's Guide 5 stars (95 points)</i>	

## SPECIAL WINE OFFERINGS

ROSEMARIE & FUNA BRUT ROSÉ CAP CLASSIQUE	R 450
A blend of Pinot Noir and Chardonnay, kept on the lees for 2 years before disgorgement.	
CONSTANTIA GLEN THREE 2020	R 615
65% Merlot, 25% Cabernet Sauvignon, 10% Cabernet Franc.	
CONSTANTIA GLEN FIVE 2017	R 1500
32% Cabernet Sauvignon, 24% Merlot, 17% Cabernet Franc, 17% Petit Verdot and 10% Malbec.	

## BEVERAGES

Still/Sparkling water	R 32	Cappuccino/Latte	R 45
Non-alcoholic Mojito	R 50	Americano/Cortado	R 40
Sanpellegrino sparkling fruit drinks	R 55	Single espresso/ Double espresso	R 38
Inverroche Gin & Tonic ( <i>Amber or Classic</i> )	R 80	Selection of Tea	R 30
Darling Brew Beers ( <i>Slow Beer, Roque Pony or Bone Crusher</i> )	R 70	Hot Chocolate	R 50
Darling Brew non-alcoholic Beers ( <i>Ginger Bomb, Just Naked non-alcoholic beer</i> )	R 45	Irish Coffee - with Whisky, Coffee Liqueur, Amarula or Frangelico	R 100
Constantia Saddle Frosé ( <i>Frozen rosé cocktail</i> )	R 85	Oat or Almond Milk	R 20