

# THE BISTRO

@ KLEIN CONSTANTIA

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Please note, a 12.5% service charge will be added to your bill. Gratuities are not included.

## CAP CLASSIQUE

	GLASS	BOTTLE
Blanc de Blancs Cap Classique 2021	R95	R390

## SAUVIGNON BLANC

Sauvignon Blanc 2024	R85	R285
Clara Sauvignon Blanc 2023	R120	R530
Perdeblokke Sauvignon Blanc 2024	R150	R550

## CHARDONNAY

Chardonnay 2023		R750
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## ROSÉ

Cuvée Anabel 2025	R95	R300
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## RED BLENDS

Red 2023	R105	R450
Anwilka 2020	R150	R485

## VIN DE CONSTANCE

Vin de Constance 2020	R250	R1750
Vin de Constance 2017	R350	R2037

## SET MENU OPTIONS

2 Course - R450 (R395 Vegetarian)

3 Course - R550 (R495 Vegetarian)

## ENTREES

### PROSCIUTTO DI PARMA AND CANTALOUPE

Cantaloupe and Parma ham salad, Grana Padano, crushed cashews, agrodolce dressing, mint, aged balsamic

### MISO BROILED FRESH HAKE

Arugula and parmesan salad, red onion dressing and pickled cucumbers

### FREE-RANGE BEEF TENDERLOIN CARPACCIO

Pickled shallots, Pecorino cheese, microgreens, caper vinaigrette, lemon zest

### CRUMBED FIOR DE LATTE

Basil oil smoked courgettes, preserved lemon, green figs, napolitana, marinated tomatoes and flowers

## SEASONAL SELECTION

### LOCAL GRASS-FED CHALMAR BEEF RUMP

Fermented garlic, braised baby leeks, goats' cheese croquette, edamame bean pesto, Szechuan cognac crème, wild mushroom  
(FILLET R60 SUPPLEMENT)

### SOUS-VIDE LAMB RUMP

Marinated French beans, minted Tzatziki, mojo Verde, grilled zucchini, whipped belnori goats' cheese, Sauvignon Blanc jus

### FISH OF THE DAY

With Saldanha mussels, spiced baby squash salad, celery, toasted walnuts, garden micro herb leaves, smoked buttermilk and parsley sauce

### HERB CRUSTED ANWILKA BUTTERNUT & MONDIAL POTATO ROULADE

Filled with edamame bean pesto, shitake chevin silky butternut and nutmeg puree, sourdough crouton

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## DESSERTS

VIN DE CONSTANCE ICE CREAM SCOOP ROCHE

SORBETS OF THE DAY

VANILLA & TONKA BEAN MOUSSE

Mixed berry coulis, honeycomb

CHOCOLATE POT DE CREME

With VDC Chantilly, chocolate soil, lime and vanilla tuile

CHEESE PLATE

(R150 SUPPLEMENT)

Homemade crackers, citrus marmalade, local  
loquat jam, Anwilka olives

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 [www.kleinconstantia.com](http://www.kleinconstantia.com)

### LEARN MORE ABOUT OUR CHEF

