

THE BISTRO

@ KLEIN CONSTANTIA

MENU

2 Course (starter & main) R320; Veg R235 / Wine pairing (2 wines) R120
3 Course (starter, main & dessert) R425; Veg R330 / Wine pairing (3 wines) R220

Woodfired sourdough
add Smoked snoek paté R60

Anwilka Olives R30

STARTERS

Twice baked cheese soufflé
Klein Constantia Chardonnay 2016

Country pork & duck terrine, pistachio, sour cherry
Klein Constantia Riesling 2016

Pan-roasted chilli & garlic calamari, gem lettuce, lemon & lime dressing
Klein Constantia Riesling 2016

Smoked ham hock & rocket salad, avocado, mustard dressing
Klein Constantia Annabel Rosé

MAINS

Shiitake, shimeji, oyster mushroom & chèvre frais tart
Klein Constantia Block 381 Sauvignon Blanc 2014

Fish of the day
Klein Constantia Riesling 2016


Lamb rump, green beans, smoked tomatoes, olives, crispy capers, green sauce
Klein Constantia Estate Red Blend 2016

DESSERTS

Baked cheesecake
Klein Constantia Vin de Constance 2014

Local cheese platter
(R40 supplement)
Klein Constantia Vin de Constance 2014

Kindly note that a discretionary 12% service charge is added onto tables of 6 or more

 @thebistroatkleinconstantia

 @thebistroatkleinconstantia