

THE BISTRO

@ KLEIN CONSTANTIA

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 2022	R150	R550

CHARDONNAY

Chardonnay 2024	R150	R650
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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

AFRICAN CHERMOULA SEARED YELLOWFIN TUNA

Toasted sesame seeds, radish, miso mayo, puffed vermicelli, citrus ponzu

FREE-RANGE BEEF TENDERLOIN CARPACCIO

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

CREAMED BURRATA AND YOUNG BROAD BEANS

Broad beans, basil, in-house herbaceous preserved lemon, melba, confit almonds

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)

ORGANIC LAMB RUMP

Milk mayo, snow peas, onion sprouts, asparagus, pea purée, white wine mint jus

FISH OF THE DAY

Grilled broccoli and lime leaf sambal, shellfish and saffron broth, slow-fried onions, bok choy, dill oil

ZA'ATAR ROASTED CAULIFLOWER

Herb Crust, toasted pistachios babaganoush, grilled zucchini, pickled egg yolk

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DESSERTS

VIN DE CONSTANCE CRÈME BRÛLÉE

Infused with cardamom, elderflower Chantilly, beurre
noisette phyllo almond pastry

SILKEN PASSIONFRUIT MOUSSE

Madagascan vanilla ice cream, shortbread crumble, toasted
coconut shavings, baked frangipane tuile, mango coulis

VALRHONA CHOCOLATE DÉLICE

Crème fraîche sorbet, candied hazelnut and Belgian chocolate
aero, tonka cream

CHEESE PLATE

(R150 SUPPLEMENT)

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

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The Bistro@Klein Constantia

 www.kleinconstantia.com

LEARN MORE ABOUT OUR CHEF

