WINES

WINE COCKTAILS

Mule Spritz	R95
Red-a-Rita	R95
Napoleon Bomb	R195

	GLASS	BOTTLE
CAP CLASSIQUE		
Blanc de Blancs Cap Classique 2023	R150	R585
SAUVIGNON BLANC		
Sauvignon Blanc 2026	R85	R280
Clara Sauvignon Blanc 2024	R125	R490
Perdeblokke Sauvignon Blanc 2025	R180	R720
CHARDONNAY		
Chardonnay 2025	R215	R850
ROSÉ		
Cuvée Anabel 2026	R85	R280
RED BLENDS		
Red 2024	R150	R585
Anwilka 2021	R180	R710
VIN DE CONSTANCE		
Vin de Constance 2023	R295	R1950
Vin de Constance 2017	R375	R2490
Vin de Constance 2014	R445	R2970

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@kleinconstantia
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Klein Constantia

www.kleinconstantia.com

LEARN MORE ABOUT OUR CHEF

DESSERT

Please note, a 13% service charge will be added to your bill. Gratuities over and above are welcome.

TIRAMISU VIN DE CONSTANCE
Tonka-infused mascarpone, Vin de Constance caramel, biscuit cuillère and caviar de chocolat

YOGHURT & KC OLIVE OIL PANNA COTTA
Oat crumble, rooibos gelato, honeycomb, mixed berry gel

VIN DE CONSTANCE ICE CREAM
Silky aromatic ice cream infused with Klein Constantia's iconic Vin de Constance

CHEESE PLATE
A curated selection of fine cheeses, homemade orange marmalade, crisp artisanal crackers, toasted nuts

DRINKS

COFFEE

	CLASSIC	AVANT GARDE
Espresso	R30	R39
Double Espresso	R40	R49
Americano	R45	R54
Cappuccino	R50	R59

TEA

Fruit Infusion	R40
Cederberg Rooibos	R40
Black Tea	R40
Ceylon	R35
Rooibos	R35
Green Tea	R35

SOFT DRINKS

Coke	R35
Coke Zero	R35
Appletiser	R40
Grapetiser	R40
Stoney Ginger Beer	R40
Juice (Enquire with Waiter)	R40

BEER

Devil's Peak Lager	R45
Devil's Peak Hero (non-alcoholic)	R45
Sweet Mary Jane	R94

THE BISTRO
1685

ENTRÉE

SET MENU OPTIONS

2 Course - R580
3 Course - R690

TIGER PRAWN RÖSTI
Prawn rémoulade, finger lime aioli, pea shoots,
edible flowers, chives, mango dashi sorbet

WATERMELON ELDERFLOWER & LIME
Belnori goat's cheese truffle, sliced fennel, olive oil,
toasted fennel seeds, mint

FRESH YELLOWTAIL CEVICHE
Miso vinaigrette, green chilli, cilantro, shallots,
Mondial potato crisp, lime

FREE-RANGE BEEF TATAKI
Shredded phyllo, crispy garlic chips, scallions,
white miso mayo, toasted sesame, ponzu,
wild rocket

MAIN

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your bill. Gratuities over and above are welcome.

GRASS-FED BEEF RIBEYE STEAK
Confit baby parsnips, sour cream potato, baby gem,
Greek yoghurt, garlic breadcrumbs,
white wine jus
(FILLET R60 SUPPLEMENT)

LAMB RUMP
Sauvignon Blanc braised shallots, Chardonnay jus,
olive & feta filled zucchini,
dukkah-dusted goat's cheese truffle, watercress emulsion

FISH OF THE DAY
Ginger-glazed bok choy, broken buttermilk dill cream,
tempura samphire

TEMPURA-GLAZED TOFU
White bean purée, asparagus spears, spring onion,
hazelnut pesto

THE BISTRO
1685

PERSONALISATION

Vin de Constance

For the first time, guests are invited to select from a curated collection of vintages, including the newly released Vin de Constance 2022, and seal their chosen bottle with a wax colour inspired by the South African flag: black, gold, green, red, blue, or white.

Each bottle is then finished by hand and stamped with the owner's initials, transforming an already exceptional wine into a timeless keepsake.

The experience unfolds within the estate's Personalisation Corner, a discreet station nestled in the historic heart of Klein Constantia. It is here that craftsmanship meets character, and where the legacy of Vin de Constance continues to evolve.

Because when a wine takes decades to make, it deserves a moment to become yours.

PRICE OF THE EXPERIENCE

1.Choose your Vin De Constance Vintage	*Pricing based on selected vintage*
2.Choose your Initials & Wax	R350
3.Choose your box	
• Classic Vin De Constance black box	No Additional Cost
• 500ml Pine	R150
• 1,5l Magnum Pine	R450
• Trilogy Magnums Ash	R850

PRICELIST

All prices including 15% VAT

CAP CLASSIQUE

Blanc de Blancs Cap Classique 2023	R450

SAUVIGNON BLANC

Sauvignon Blanc 2026	R200
Clara Sauvignon Blanc 2024	R380
Perdeblokke Sauvignon Blanc 2025	R550

CHARDONNAY

Chardonnay 2025	R650

ROSÉ

Cuvée Anabel (750ml)	R200
Cuvée Anabel Magnum	R425

RED BLENDS

Red 2024	R450
Anwilka 2021	R425

PRICELIST

Vin de Constance

All prices including 15% VAT

Limited stock available

VINTAGE	BOTTLE	MAGNUM
Vin de Constance 2014	R2 284	R6 852
Vin de Constance 2015	R2 175	R6 526
Vin de Constance 2016	R2 072	R6 215
Vin de Constance 2017	R1 914	R5 743
Vin de Constance 2018	R1 823	R5 470
Vin de Constance 2019	R1 736	R5 209
Vin de Constance 2020	R1 654	R4 961
Vin de Constance 2021	R1 575	R4 725
Vin de Constance 2022	R1 500	R4 500
Vin de Constance 2023	R1 500	R4 500

Limited-Edition Vin de Constance 2010

In celebration of 340 years of winemaking, experience the limited-edition 2010 Vin de Constance. Aged in barrel for 15 years, the vintage is a bold departure from the traditional style, offering a completely different expression of the iconic wine.

With only a select number of bottles available, this is a rare and extraordinary opportunity for collectors and wine enthusiasts alike.

Vin de Constance 2010 (500ml)	R 4,500
Vin de Constance 2010 (1500ml)	R 15 000

EXPERIENCES

KLEIN CONSTANTIA SIGNATURE TASTING — R450

Discover the distinct character of Klein Constantia's Sauvignon Blanc, Rosé and Red Blend, alongside Anwilka Red from Stellenbosch, finishing with the current release of our iconic Vin de Constance.

LIMITED EDITION TASTING — R450

Discover a selection of our limited-edition wines, from the elegant sparkle of Cap Classique to the distinctive expressions of Clara and Perdeblokke Sauvignon Blanc, finishing with Chardonnay. Each wine reveals a unique expression of our estate's terroir.

VIN DE CONSTANCE VERTICAL TASTING — R750

Explore three vintages of our iconic Vin de Constance, revealing how its character, complexity and elegance evolve over time. The selection changes seasonally, offering a fresh perspective on this celebrated wine.

Single Vin de Constance Tasting *(1 vintage)* — R150

VIN DE CONSTANCE EXPERIENCE — R1 250

Journey through the history, viticulture and philosophy of Klein Constantia with a cellar tour exploring the making of our iconic Vin de Constance. The experience culminates in a tasting of three vintages, revealing the wine's evolution over time. Vintage selection changes seasonally.

www.kleinconstantia.com