



ANNO. 1695

# KLEINE ZALZE

STELLENBOSCH

## SUNDAY LUNCH MENU

Our relaxed Sunday lunches with friends and family is a tradition that is shared and enjoyed all over the world.

To celebrate this shared coming together over food, we'll be exploring tastes inspired by this global village. From Asia to Europe and closer to home on the African continent, we invite you on this taste exploration with us.

Warm in Winter

### Menu R425 per person

With your choice of a glass of Visio Vintners' Sauvignon Blanc 2023, Cinsault Rosé 2022 or Alliance\* 2020

\*Cabernet Sauvignon, Cabernet Franc, Pinotage & Shiraz

### To start

*Boontjie sop* with farm bread and bone marrow butter

### Second course

Warm pickled beetroot with crumbed & fried goat's cheese, dressed with citrus vinaigrette

### Main course

Venison pie with creamy rosemary jus and winter vegetables

### Dessert

Sago pudding with apricot jam and vanilla ice-cream



## SUNDAY VEGETARIAN LUNCH MENU

Our relaxed Sunday lunches with friends and family is a tradition that is shared and enjoyed all over the world.

To celebrate this shared coming together over food, we'll be exploring tastes inspired by this global village. From Asia to Europe and closer to home on the African continent, we invite you on this taste exploration with us.

Warm in Winter

### **Menu R425 per person**

With your choice of a glass of Visio Vintners' Sauvignon Blanc 2023, Cinsault Rosé 2022 or Alliance\* 2020

\*Cabernet Sauvignon, Cabernet Franc, Pinotage & Shiraz

### **To start**

*Boontjie sop* with farm bread and smoked butter

### **Second course**

Warm pickled beetroot with crumbed & fried goat's cheese, dressed with citrus vinaigrette

### **Main course**

Mushroom, lentil & leek pie with creamy rosemary jus and winter vegetables

### **Dessert**

Sago pudding with apricot jam and vanilla ice-cream