

dornier

WINES



Welcome to the Home of Fine Wines and Farm Cuisine

Entrées

Summer Leeks 62.00 *(Vegetarian)*

Blanched & Roasted Leeks | Portebellini mushrooms | Edamame | Salsa Verde | Fennel

Vegetable & Wild mushroom Salad 45.00/85.00 *(Vegetarian)*

Wild mushrooms | Carrots | Cherry tomato | Red cabbage | Baby corn | Mange tout | Mustard dressing | Baby herb leaves

Bouillabaisse 65.00

Black mussels | White fish | Leek & Celery | Prawns | Carrots | Rouille | Artisanal bread

Slow roasted Pork 67.00

Pork belly | Mustard jus-le | Butternut Risotto | Plum Gastrique | Cucumber "Cappellini" dashi

Venison Ravioli 70.00/128.00

Spring bok "fyn vleis" | Caramelized baby onion confit | Cropwell Bishop | Sage leaf

Mains

Smoked Aubergine & butternut Ravioli 80.00 *(Vegetarian)*

Aubergine | Sage leaf | Butternut | Olives | Napolitano | Thyme | Garlic paste | Parmesano Reggiano | Cumin

Three streams smoke house Fish Cakes 122.00

Rainbow Trout | Norwegian Salmon | Lime tomato salsa | Avocado | Micro leaf salad

Line fish of the day 130.00

Filletted Fish | Minced Prawns | Nasi Goreng | Spring onions | Fresh Gremolata salsa | Chopped egg

Char-grilled Karan Beef 145.00

Fillet | Veal jus | New Potato | Roast Garlic | Tomato | Shiitake | French Beans | Broccoli | Pumpkin puree

14% VAT included. Gratuity not included.

10% Gratuity will be added to tables of 8 and more

Lunch Daily, 12pm – 5pm; Dinner Thursday – Saturday, 6pm – 9:30pm

Dornier Wine Estate, Blaauwklippen Road, Stellenbosch

Tel 021 8800557, Email: bodega@dornier.co.za, www.dornier.co.za

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Specialties

Selection of Traditional Flammekuchen 80.00

Smoked pork bacon | Portebellini mushrooms | Caramelized white onion
Roast butternut | Local Feta | Calamata Olive | Balsamic reduction | Fresh rocket leaf (*Vegetarian*)

Charcuterie for one 94.00

Smoked & Cured style meats | Artisanal bread | Roast butternut, Pistachio & Olive Salad
Add Hummus & aubergine dip for 15.00

Cheeses platter for two 160.00

Boutique cheeses | Honey La voche | Water biscuits | Dates | Turkish apricots | Calamata olives | Fig preserve

Chocolates

Dark chocolate tart with Mascarpone & cherry ice cream 40.00

**Felchlin Madagascar 64%; Felchlin cocoa 22-24%*

Warm Bodega chocolate brownie with real vanilla ice cream 40.00

**Felchlin Madagascar 64%; Felchlin cocoa 22-24%*

White chocolate parfait with lemon confit & Pistachio 30.00

**Felchlin Edelweiss 36%*

Amarula truffles with selection of coffee 44.00

**Felchlin Madagascar 64%; Felchlin cocoa 22-24%*

Real Felchlin Hot chocolate 50.00

**Felchlin Macaraibo 65%; Felchlin cocoa 22-24%*

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