

dornier

W I N E S



Welcome to the Home of Fine Wines and Farm Cuisine

Welcoming Amuse Bouche

Oyster Rockefeller | Cucumber dashi | Raspberry | Lemon foam
Served with Villiera Brut Rose

Entrée

Kudu carpaccio

Black truffle essence | Pommes puree | Sauce Vierge | Micro leaf
Cocoa Hill Rose 2011

Or

Line fish Ceviche

Limes | Smoked Aubergine | Beet root | Karoo potato | Broccoli
Cocoa Hill Sauvignon Blanc 2011

Main Meals

Smoked River trout

Fennel | Potato Gnocchi | Black Mussels | Tomato | Salsa Verde
Dornier Chenin Blanc 2011

Or

Char grilled Karan Beef

Beef fillet | Potato fondant | Veal jus | Shiitake | Pumpkin | Roast tomato | Edamame
Dornier Cabernet Sauvignon 2006

Sweets

Trio of Felchlin chocolate

Walnut tart | Gold leaf brownie | Cointreau mousse

Swiss Amarula Truffle with Coffee

Valentines dinner for R320 excluding wines, R395 including wines

14% VAT included. Gratuity not included | 10% Gratuity will be added to tables of 8 and more
Lunch Daily, 12pm – 5pm; Tapas 3.30pm – 6pm | Dinner Thursday – Saturday, 6pm – 9:30pm
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