



LE BAR À VIN

WINE BAR AND KITCHEN



B O N A P P É T I T E T B O N V I N !

ENTRÉES



Crispy Fried Chicken Wings 1,300

Choose Between:

Cape Malay Chilli, Yoghurt & Mint Dressing

Tropical Pineapple, Crispy Ginger & Toasted Sesame

Peter Lehmann Portrait Cabernet Sauvignon (AUS) 2022 ● 800

Ripe blackcurrant and cassis with subtle spice, smooth tannins and a lingering finish.

Chicken Liver Pâté 1,050

Tropical Fruit | Baguette

Tormaresca Salento Calafuria Rosato (ITA) ● 1,105

Notes of peaches, pink grapefruit and pomegranate.

Farm & Butterbean Salad 1,200

Charred Zucchini, Baby Spinach, Roast Tomatoes, Butter Beans, Crispy Croutons, Red Wine Shallots, Basil, Herb Dressing & Shaved Parmesan

Pink Valley Rosé (SA) 2024 ● 1,005

Fresh red berries and citrus with a crisp, dry finish.

Smoked Fruit Baked Camembert 1,750

Baked Camembert with Onion Jam, Smoked Fruit, Served with Garlic and Citrus Sourdough

Bramito Della Sala Umbria Chardonnay (ITA) 2023 ● 1,410

Excellent freshness with a savory finish with notes of vanilla and hazelnut butter.

PLATS



Orange Pig 2,200

Caramelised Carrot Purée, Mint Gastrique, Pickled Carrots

Le Chant du Coq Rouge (SA) 2020 ● 1,135

Ripe red berries and spice with soft, approachable tannins.

Angus No.7 3,100

300g Black Angus Fillet

Served with "Fries", Chakalaka, Mustard Greens

Rutini Collection Malbec (ARG) 2022 ● 1,440

Blackberries, cassis, and dried violets, lifted by undertones of vanilla.

The Charred Gentleman (Burger) 1,950

Black Angus, Aged Gouda, Onion Lyonnaise, Roast Garlic Aioli, Mustard Leaf and Cucumber Pickle on a Lamb-Fat Brioche Bun, Served with Skinny Fries

Cune Rioja Gran Reserva (SPA) 2016 ● 1,520

Ripe fruits in perfect balance with spices, toffee, roasted coffee and balsamic notes.

The Vineyard Lamb 2,600

Lamb Chops, Green Pea and Mint Purée, Mixed Greens, Goat Cheese Croquette served with spiced Labneh

Taaibosch Crescendo (SA) 2016 ● 1,865

Flavors of blackcurrant, plum, and cedar, supported by elegant tannins and fresh acidity.

Mountain Prawns 2,800

Butter & Lemon-roasted King Prawns, Warm Mountain Curry, Crispy Lime Kachori Balls and Fresh Herbs

Clarendelle Bordeaux Blanc (FRA) 2022 ● 1,235

The bouquet is vibrant and lifted, revealing notes of white peach, grapefruit zest.

Pumpkin Gnocchi 1,500

Sage Pesto, Baked Pumpkin, Toasted Pumpkin Seeds, Herb Oil & Parmesan

Fantinel Sant'Helena Frontière Pinot Bianco (ITA) 2022 ● 1,245

Floral notes of white blossoms and orchard fruits like pear and apple.

POULET RÔTI À LA RÔTISSERIE



Spicy Sun-Dried Tomato Rotisserie ½ Poulet 2,600

Served with Kachumbari, Yogurt and Rotisserie Dripping Potatoes

Domaines Ott Château de Selle Rosé (FRA) 2022 ● 2,015

Subtle notes of peach and citrus zest, with a very long, slightly spicy finish.

The Sunday Roast Rotisserie ½ Poulet 2,600

Served with Ginger Kachumbari and Rotisserie Dripping Potatoes.

Louis Latour Côte de Nuits-Villages (FRA) 2020 ● 2,205

It offers lots of freshness and fruit including raspberries and blackberries.

ACCOMPAGNEMENTS



Truffle Parmesan Skinny Fries 750

Salted Skinny Fries 550

Rotisserie Potatoes 550

Roast Veg 350

Creamy Spinach 690

Going Green Salad 600



À PARTAGER



Chalk & Cheese 3,500

Le Bar À Vin Cheese & Charcuterie Board. A rotating selection of seasonal cheeses, Cured Meats, Rosemary Breadsticks, Mini Baguettes, Smoked Chilli Butter, Grapes and Preserved Citrus

Pascal Jolivet Attitude Sauvignon Blanc (FRA) 2023 ● 1,220

Crisp citrus, green apple, and mineral notes with a refreshing finish.



DESSERTS



Death by Chocolate 950

Chocolate Sticky Toffee Pudding, Spanish Olive Oil and Sea Salt, Served with Homemade Vanilla Ice Cream

Carrot Cake Custard Tart 950

Lime Cream Cheese Ice Cream, Cashew Coconut Praline, Burnt Orange Zest



Vegetarian

Gluten Free Option

*Some dishes may contain nuts or allergens