



# 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, Yogurt & Mint Dressing  
Tropical Pineapple, Crispy Ginger & Toasted Sesame

**Peter Lehmann Portrait Cabernet Sauvignon (AUS) 2022** 800

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

**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.

**Tamarind-Glazed Baked Camembert** 1,750

Baked Camembert with Tamarind, Lime & Chilli Glaze, Smoked Fruit & Nut Dukkah, Served with Garlic & Citrus Sourdough

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

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

## 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.



## PLATS



**Pork and Carrots** 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

8-Hour Braised & Pressed Karoo Lamb Shoulder, Smoked Aubergine Purée, Cinnamon Roasted Butternut, Pickled Beetroot and Lamb Jus

**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 Drippings 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 Chips** 550

**Rotisserie Potatoes** 550

**Roast Veg** 350

**Creamy Spinach** 690

**Going Green Salad** 600



## DESSERTS



**Death by Chocolate** 950

Chocolate Sticky Toffee Pudding, Spanish Olive Oil and Sea Salt, served with Whipped Chantilly Cream

**Carrot Cake Custard Tart** 950

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

