

FINE WINE & FOOD EXPERIENCE

MENU

WELCOME DRINK

Sauvignon Blanc Semillon

A typical Bordeaux white, richly textured, well balanced and refreshing.

CEVICHE

Fresh cured raw fish, served with cucumber slivers, radish and orange segments

Wine pairing: Semillon Sauvignon Blanc Grand Duc

DUCK CAESAR SALAD

Served with bacon, croutons and a poached egg

Wine pairing: Merlot

BEEF CARPACCIO

Served with rocket and Parmesan cheese and a drizzle of truffle oil

Wine pairing: Chardonnay Vigneron's Selection

CHICKEN CORDON BLEU

Served with a greek salad and parmesan cream

Wine pairing: Chardonnay Grand Duc

PORK BELLY

Rolled pork belly served with mustard mash, turnips, carrots and crackling

Wine pairing: Syrah Grand Duc

SIRLOIN STEAK

Smashed potatoes mixed with baby spinach, finely chopped onion, capers and Shiraz butter

Wine pairing: Shiraz Vigneron's Selection

THANK-YOU DRINK

Noblesse Grand Duc

A result of perfect noble rot weather conditions.