

## Welcome to Restaurant @ Glen Carlou

As with our wines, we aim for consistency, expertise and a commitment to always deliver beyond expectation with every plate of food at the Restaurant @ Glen Carlou. Chef Johan has created innovative dishes which have been inspired by the season. Relax and enjoy whilst taking in the breathtaking landscape.

Glen Carlou is a proud supporter of StreetSmart South Africa, where a R5 donation is made on each table's behalf. 100% of monies raised go to local children's charities.

We are proudly 100% non-smoking and non-vaping, but we do have a dedicated smoking area outside the Visitor Centre, please ask one of our team members for directions.

We aim to only source SASSI (South African Sustainable Seafood Initiative) Green List fish for our dishes. This is the most sustainable choice from the healthiest and most well-managed populations of seafood available and we proudly serve H<sub>2</sub>O purified water.

While here, take the time to wonder through our world-class Art Gallery. The current exhibition "LINES OF de-LIMITATION" curated by Pierre le Riche features intriguing installations and artwork by the talented Zyma Amien and Ingrid Bolton. The space is transformed into a showcase of shadows, light, texture, technique and media.

The Gallery foyer hosts a selection of modern and contemporary works by South African artists in a collaboration with 99 Loop Gallery.

Please notify your waitron of any allergies or dietary requirements prior to ordering.

We hope you enjoy your time with us.

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## set menu

### starters

**chilled berry and watermelon soup**, yuzu jelly, coriander yoghurt, pickled watermelon  
recommended with Glen Carlou Unwooded Chardonnay

**smoked ham hock**, pistachio, green apple, English mustard, crackling, white onion  
recommended with Glen Carlou Quartz Stone Chardonnay

### mains

**dukkah spiced ostrich fillet**, cucumber raita, coriander and apricot vinaigrette, asparagus  
recommended with Glen Carlou Syrah

**Franschhoek trout**, horseradish, watermelon salsa, grapefruit, fennel salad  
recommended with Glen Carlou Pinot Noir Rosé

**lamb shoulder**, beetroot hummus, greek yogurt, radish, grilled peach and green bean salad  
recommended with Glen Carlou Cabernet Sauvignon or Chardonnay

### desserts

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

**Eton mess**, white chocolate mousse, fresh raspberries, raspberry sorbet,  
meringue, frozen raspberries

**vanilla crème brûlée**, peach puree, fresh peach, peach sorbet, lemon shortbread

**cheese plate:** Dalewood Huguenot, Belnori Phantom Ash,  
Klein River Gruberg 6 Month, Langbaken Karoo Blue, Anura Brie

**2 course R 240 | 3 course R 315**