

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 H₂O purified water.

While here, take the time to wonder through our world-class Art Gallery. The exhibition is curated by Pierre le Riche and features intriguing installations and artwork. The space is transformed into a showcase of shadows, light, texture, technique and media.

winter offer

monday to friday, order a main with recommended glass of wine and only pay **185**

*Offers not available for sharing, not valid with any other discount offering, offering not exchangeable for cash, the management of Glen Carlou reserves the right to extend or limit this offer on group bookings.

All prices are provided E&OE, Terms & Conditions apply.

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

Abbreviation used in our menu: Vegetarian (V) Vegan (V)

We hope you enjoy your time with us.

You can follow us on



[glen_carlou](https://www.instagram.com/glen_carlou)



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à la carte

monday - saturday

starters

potato and leek soup, potato croquette, parsley velouté, leek crisps (V) 75
recommended with Glen Carlou Collection Semillon Sauvignon

truffle soufflé, smoked celeriac, crispy cauliflower leaves, confit cauliflower, cauliflower fritters (V) 75
recommended with Glen Carlou Chardonnay

salt and pepper squid, confit tomato sauce, lemon chickpeas, squid ink aioli 95
recommended with Glen Carlou Chardonnay

braised ox tongue, winter vegetable piccalilli, brioche, sauce gribiche 90
recommended with Glen Carlou Pinot Noir or Quartz Stone Chardonnay

moroccan lamb croquettes, raisin relish, almond tarator, dried fig compote 95
recommended with Glen Carlou Cabernet Sauvignon

mains

slow braised lamb shank, jus, thyme polenta, lime relish 185
recommended with Glen Carlou Chardonnay

beef cheek bordelaise, baby turnips, carrot, roasted onion, citrus glaze, barley 185
recommended with Glen Carlou Gravel Quarry Cabernet Sauvignon

franschhoek trout, orange saffron velouté, sautéed greens, orange oil, saffron arancini 170
recommended with Glen Carlou Quartz Stone Chardonnay

whole roasted quail, wild mushroom stuffing, chorizo, red pepper, puy lentils 185
recommended with Glen Carlou Merlot

lamb's liver, smoked pomme de terre purée, onion and marsala jus, fine beans, crisp bacon 155
recommended with Glen Carlou Syrah

ricotta mezzelune, lemon, spinach, roasted butternut, toasted cashew nut, black olive (V) 130
recommended with Glen Carlou Unwooded Chardonnay

desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

citrus, steamed citrus cake, citrus glaze, brûléed citrus, citrus leaf ice gelato 85

traditional malva pudding, prune puree, prune anglaise, preserved quince, buttermilk 85

selection of local cheese: Dalewood Huguenot, Anura Mountain Cheese, Dalewood Camembert, Foxenburg Chèvre, Hilton blue, truffled pear, parmesan and black pepper biscuits 135

pear, saffron pear, red wine and cinnamon pear, pear purée, hazelnut meringue, pear sorbet (V) 75

coffee panna cotta, salted caramel, chocolate ganache, pistachio, chocolate shortbread 100

abbreviation used in our menu: vegetarian (V) vegan option (V)

set menu

7 days a week

starters

potato and leek soup, potato croquette, parsley velouté, leek crisps (V)
recommended with Glen Carlou Collection Semillon Sauvignon

trufflé souffle, smoked celeriac, crispy cauliflower leaves, confit cauliflower, cauliflower fritters (V)
recommended with Glen Carlou Chardonnay

braised ox tongue, winter vegetable piccalilli, brioche, sauce gribiche
recommended with Glen Carlou Pinot Noir or Quartz Stone Chardonnay

mains

slow braised lamb shank, jus, thyme polenta, lime relish
recommended with Glen Carlou Chardonnay

franschhoek trout, orange saffron velouté, sautéed greens, orange oil, saffron arancini
recommended with Glen Carlou Quartz Stone Chardonnay

whole roasted quail, wild mushroom stuffing, chorizo, red pepper, puy lentils
recommended with Glen Carlou Merlot

ricotta mezzelune, lemon, spinach, roasted butternut, toasted cashew nut, black olive (V)
recommended with Glen Carlou Unwooded Chardonnay

desserts (V)

recommended with Glen Carlou The Welder, Natural Sweet Chenin Blanc

traditional malva pudding, prune puree, prune anglaise, preserved quince, buttermilk

selection of local cheese: Dalewood Huguenot, Anura Mountain Cheese, Dalewood Camembert, Foxenburg Chèvre, Hilton blue, truffled pear, parmesan and black pepper biscuits

pear, saffron pear, red wine and cinnamon pear, pear purée, hazelnut meringue, pear sorbet (V)

2 course R 250 | 3 course R 320

2 course R 200 | 3 course R 270 (V)/(V)

abbreviation used in our menu: vegetarian (V) vegan option (V)

children's menu (under 13's only...sorry mums and dads!)	
grilled fish , salad, fries, lemon aioli	60
cheese burger , Glen Carlou relish, fries, side salad	60
crumbed chicken strips , salad, fries, lemon aioli	60
handmade ice-cream , please ask for today's flavours	25
sides	
potato wedges , rosemary salt, tomato relish	40
beetroot salad , Danish feta, pistachio nut dressing	65
oven roasted butternut , garlic, mint and yoghurt	65
Glen Carlou greens , lemon, chilli, almonds	65
recommended for 4 guests, half portion available upon request	

wine list**bubbly**

2011 Jacques Bruère Cap Classique Brut Reserve 215

white

2019 Glen Carlou Sauvignon Blanc 30/90
2017 The Curator's Collection Sauvignon Blanc 49/147
2018 The Curator's Collection Semillon Sauvignon Blanc 65/195
2018 Glen Carlou Unwooded Chardonnay 33/100
2018 Glen Carlou Chardonnay 41/124
2018 Glen Carlou Quartz Stone Chardonnay 110/330

rosé

2018 Glen Carlou Pinot Noir Rosé 31/93

red

2018 Glen Carlou Pinot Noir 50/150
2018 Glen Carlou Merlot 36/110
2017 Glen Carlou Syrah 53/160
2015 Glen Carlou Grand Classique 58/175
2017 Glen Carlou Cabernet Sauvignon 46/140
2015 Glen Carlou Gravel Quarry Cabernet Sauvignon 141/424

sweet

2016 The Welder, Natural Sweet Chenin Blanc 37/111

others		
mineral water	still and sparkling 750ml	27
mixers	fitch & leedes:	
	soda water, bitter lemon, indian tonic, lemonade	18
cordials	roses lime, roses kola tonic, roses passion fruit	8
sodas	coke, coke zero, cream soda	19
tizers	appletiser, red grapetiser	25
BOS ice tea	peach, lemon	21
beers	castle lite	23
	windhoek draught	27
	CBC pilsner	45
	CBC amber weiss	49
mocktails	rock shandy - angostura bitters, lemonade, soda	36
ciders	savanna dry, hunter's dry	29
gin	inverroche amber	27
	gordons	15
vodka	smirnoff	14
brandy	klipdrift	14
	richelieu, KWV 10 year	22
	oude molen sgl cask	23
	oude molen reserve	29
	oude molen vov	39
whiskey	bells	20
	jameson	25
	johnny walker black	34
	glenfiddich	42
liqueurs	amarula (double)	26
coffee	filter, americano, espresso, double espresso	20
	cappuccino, caffe latte, machiatto	24
	hot chocolate	24
tea	rooibos, english breakfast, earl grey, peppermint, green tea	15