

Paserene

Tulbagh • Franschhoek • Elgin

TASTING LOUNGE TAPAS TO SHARE SELECTION

Locally Baked Bread Selection Freshly baked Ciabatta and homemade traditional Armenian Lavash	R 60
Honey Comb Sourced from the Paserene vineyards and subject to availability	R 65
Grass-Fed, Free Range Biltong An iconic South African Cured Meat	R 65
Oven Roasted Spiced Mixed Nuts A selection of oven roasted nuts with our secret spice mix	R 75
Cured Local Organic Olives Mediterranean styled olives in an olive oil	R 75
Homemade Pâté Ask your ambassador for the flavour of the day	R 85
Classic Bitterballen This traditional Dutch snack is a tasting lounge favourite	R 90
Homemade South African Beef Samosas A traditional crispy triangular local pastry	R 110
Homemade Vegetable Spring Rolls Filled with a traditional vegetable mix	R 110
Baked Camembert topped with grilled vegetables Locally sourced camembert slowly baked with crispy bread	R 130
Locally Sourced Franschhoek Smoked Trout Sustainably Sourced Rainbow Trout from Franschhoek	R 155
A Selection of Local Luxury Cheeses Three locally sourced cheeses from an award winning Cheesery	R 230
Local Charcuterie Selection Sourced from the iconic chef and charcuterie whizz Neil Jewell	R 250
The Paserene Platter A selection of cheeses, bread, charcuterie and small plates. Serves two	R 560