

Paserene

Tulbagh • Franschhoek • Elgin

TASTING LOUNGE

TASTING OPTIONS & PAIRINGS

WINE TASTING MENU

The Elements Tasting	R 200
Featuring all five wines from the Elements Range	
The Paserene Tasting	R 250
Featuring our three premium wines from the Paserene Range	

WINES

Rosie Rosè	R 55	R 170
Emerald Sauvignon Blanc	R 65	R 190
Bright Chardonnay	R 75	R 230
Dark Syrah	R 85	R 260
Midnight Cabernet Sauvignon	R 95	R 290
Paserene Chardonnay	R 200	R 800
The Union Syrah	R 200	R 800
The Marathon Cabernet Sauvignon	R 210	R 820

OTHER OFFERINGS

Lakrids by Bülow Wine Pairing	R 185
<i>Imported Danish Gourmet Liquorice carefully paired with three wines</i>	
Guess the Glass	R 200
<i>A blind tasting of four wines where guests guess what's in their glass.</i>	
The Paserene Wine Cocktail Mocktail	R 120
Appletiser Grapetiser	R 35
Coke Coke Lite	R 35
Still Sparkling Water 440ml	R 55
Still Sparkling Water 750ml	R 75

Tasting are not be shared | Tastings subject to availability of wines
| Food items subject to availability

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TASTING LOUNGE TAPAS TO SHARE SELECTION

Honey Comb Freshly sourced from the Paserene vineyards and subject to availability	R 50
Cured Local Organic Olives Mediterranean styled olives in our secret brine recipe	R 65
Tomato Bruschetta Grilled bread topped with fresh tomatoes, red onion, garlic, olive oil, and salt.	R 75
Homemade Pâté Ask your ambassador for the flavour of the day	R 85
Bitterballen This traditional Dutch snack is a tasting lounge favourite	R 90
Pesto Flatbread Hand-rolled dough with mozzarella, basil pesto, cherry tomatoes and basil leaves	R 90
Greek Meatballs Hand-rolled meatballs with a Homemade Cucumber-Yogurt Sauce	R 100
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
Grass-Fed, Free Range Biltong and Droëwors Iconic South African Cured Meat	R 115
Baked Camembert Locally sourced camembert slowly baked with crispy bread	R 130
Locally Sourced Trout Sustainably sourced Rainbow Trout from Franschhoek	R 145
A Selection of Local Luxury Cheeses Locally sourced cheeses from an award winning Cheesery	R 250
Local Charcuterie Selection Sourced from the iconic chef and charcuterie whizz Neil Jewell	R 260
The Paserene Platter A selection of cheeses, bread, charcuterie and small plates.	R 500