



DAVINCI

HOTEL AND SUITES

ON NELSON MANDELA SQUARE



LE BONHEUR

Wines Pairing Menu

TASTING PLATES

ABOUT THE FOOD



CURRIED PRAWNS

Gently succulent curried prawns served on a lentil dahl and a dollop of smooth yoghurt and spices

PORK BELLY

Braised and aromatic Asian-style pork belly with orange, honey and served on a bed of luscious cauliflower purée

FILLET BEARNAISE

Tender beef fillet drizzled with a silky bearnaise sauce resting on a rosemary salted potato fondant

SPRINGBOK

Filletted springbok topped with a blueberry and port reduction served on a bed of smooth carrot purée



ABOUT THE WINE

LE BONHEUR RESERVE BLANC FUME

Generous layers of gooseberries, crisp green apples and notes of citrus blossoms. One of the highest and oldest sauvignon blanc vineyards in Stellenbosch

LE BONHEUR RESERVE PETIT VERDOT

Fragrant and floral, with notes of dark cherries, chocolate and a touch of cinnamon spice, smooth silky texture. Gentle pressing and pump-overs results in an elegant and layered wine

LE BONHEUR RESERVE CABERNET SAUVIGNON

Rich layers of ripe mulberries, black cherries and cedar wood. Grapes picked in the early morning and cold soaked before fermentation started (Heart of Stellenbosch)

LE BONHEUR RESERVE ESTATE BARRELL

Layered, complex and sophisticated, rich and perfumed notes of tobacco, dark berries, violets and cedarwood. Matured in 300lt French oak barrels for 18 months (Collector's Item)

R725
Per person