



An Evening of Exceptional Food & Wine

Canapés. Three courses. Six De Grendel wines.

Hosted by Charles Hopkins
Cellarmaster of De Grendel

Reserve Your Table

Book via Dineplan

Email events@granderoche.co.za

Call 021 863 5100

21 August 2026 | 6:30 PM

R950 per person
at The Grande Roche Hotel



Welcome to the Grande Roche

DE GRENDEL WINEMAKERS DINNER

21 August 2026 - 18:30

R950 pp

Arrival Canapes - Proposal Hill Cap Classique Brut Rose 2023

Whipped Dalewood Boland, Toasted Brioche, Honeycomb, Thyme

&

Yellow Fin Tuna Tartare, Avocado Mousse, Coriander Oil, Sesame Tart Shell

To Start - Koetshuis Sauvignon Blanc 2025 | Op Die Berg Chardonnay 2025

Pan Seared Local Salmon Trout, Vadouvan Cauliflower, Brown Butter & Lightly Smoked Mussel Emulsion, Charred Baby Leek,
Lemon Zest, Herb oil

Main Course - Rubyaiyat 2020 | Op Die Berg Syrah 2023

Slow Braised & Coal Fired Beef Short Rib, Potato & Truffle Puree, Glazed Baby Carrots, Burnt Onion,
Smoked Bone Marrow & Cape Ruby Jus, Crispy Onion

Final Moment - Edel Laat Oes Sauvignon Blanc 2026

Honey Cremeux, Roasted Pear Glazed with Lemon, Dulce De Leche,
Late Harvest Sauvignon Blanc Gel, Almond Tuile, Honeycomb

Please note - **10% discretionary gratuity** will be added to all tables
Menu and pricing subject to change.

Allergens: Kindly inform your server of any allergies. While we cannot guarantee any dish is completely allergen-free, we are happy to accommodate where possible