



# LE BONHEUR

## Your Exclusive Invitation

Join us for an exclusive food and wine evening at **Bellgables Country Restaurant**  
A four course meal pairing with five specially selected wines from **Le Bonheur**  
presented by **Frits Brune**

Friday, 26 **April** 2024 @ 19:00

**R1,295 .00 pp** paid secures your ticket. Please ensure to book your table promptly  
Due to popularity of our Gourmet Wine Evenings, availability is limited  
With live entertainment by singer and cabaret artist **Annemarie**,  
we look forward to sharing the evening with you . See you there!

Your Chef Patron, Errol Gobey

Bookings: +27 (0) 82 551 8855 | [info@bellgablesrestaurant.com](mailto:info@bellgablesrestaurant.com)

Social: [www.facebook.com/Bellgables](http://www.facebook.com/Bellgables)

Follow us on Instagram :-)'bellgablescountry'





# LE BONHEUR

## Your Menu

### ARRIVAL DRINK

LE BONHEUR CHARDONNAY 2023

### BROCCOLI SOUP

Creamy broccoli soup infused with fresh thyme and spring onion

LE BONHEUR SAUVIGNON BLANC 2023

### BEEF CARPACCIO

On a bed of rocket: thinly sliced seared beef with olive oil, lemon and chive dressing, topped with mild pecorino cheese

LE BONHEUR MERLOT 2021

### LAMB SHANK

Oven-baked lamb shank served on a bed of mash, drizzled with herb and mint glaze

LE BONHEUR CABERNET SAUVIGNON 2021

### CHOCOLATE CHEESE CAKE

Classic baked and served with berry coulis

LE BONHEUR PRIMA 2021

