

# D E V I E R

S T E L L E N B O S C H

## OUR STORY

We have lived the majority of our married life with a dream of having a restaurant of our own. Our concept was based on only having four dishes, consisting of beef, poultry, seafood and a vegan dish.

The concept was further developed by adding four small plates to enjoy as appetizers. Our four mains are beautifully curated dishes, accompanied by a choice of four delicious sides.

Naturally, we needed to have dessert, so added four desserts.

Our stoep snacks come from the culture of sitting on a veranda enjoying something to nibble on while sipping on a fine wine.

*Stoep /stu:p/*

*"a small porch" comes from the Dutch word stoep, meaning step/sidewalk, pronounced the same as the English word "stoop".*

The menu was refined by a private chef, who we have been inspired by, time and time again, Wynand Van Rooyen.

Our wine list is curated by our favourite wine sommelier and industry expert, Charles Pohl.

Our restaurant name: The Four.

Then we found this beautiful space you're sitting in and because of Stellenbosch's rich Dutch heritage, we thought it would be fitting to give our restaurant a name that resonates with the town's culture and heritage; and so, De Vier was born.

We hope you enjoy your dining experience with us and  
thank you for being here!  
Werner & Candice

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## STOEP SNACKS

Baked camembert with slow roasted tomatoes, served with  
grilled sourdough bread  
129

Crispy fried salted potatoes with spicy mayo  
72

Olives  
75

Tempura broccolini with soya dip  
79

## APPETIZERS

Small plates

BEEF  
Picanha steak strips with chimichurri  
129

POULTRY  
Crispy chicken thigh bites, crunchy slaw and lime  
105

SEAFOOD  
Hoisin fried calamari  
115

VEGAN

Grilled aubergine, herbed mushrooms and slow roasted tomatoes  
95

## MAINS

BEEF  
250g Chalmar beef sirloin, with a choice of exotic mushroom and  
brandy sauce or peppercorn sauce. Served with a side of your choice.  
295

POULTRY  
Tender chicken thighs in a creamy tomato sauce,  
with slow roasted tomatoes. Served with a side of your choice.  
229

SEAFOOD  
Beer-battered hake with peas and chef's tartare  
and a side of your choice  
239

VEGAN  
Cauliflower steak with cauliflower purée, peas, slow roasted tomatoes  
and a side of your choice  
189

## DE VIER FAVOURITES

Wagyu beef burger, with a side of your choice  
189

Creamy lemon chicken risotto  
179

400g fillet on the bone, with a choice of exotic mushroom and brandy  
sauce or peppercorn sauce. Served with a side of your choice.  
359

Grilled chicken salad with lettuce, baby romanita tomatoes, carrot,  
cucumber, toasted cashews and parmesan cheese, finished off with  
our De Vier vinaigrette  
149

## SIDES

Fresh iceberg lettuce, De Vier vinaigrette, parmesan shavings, toasted cashews, dried pear and radish	
	72
Garlic sautéed green beans and broccolini	
	70
Hand-cut fries	
	60
Wholegrain mustard mash	
	60

## DESSERT

Deconstructed cheesecake	
	72
Warm chocolate sponge brownie with vanilla ice cream	
	70
Salted caramel tart	
	79
Apple crumble with a choice of cream or vanilla ice cream	
	70
Dom Pedro	
Whisky, Amarula, Kahlua	
	75

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