

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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