



# HAUTE CABRIÈRE

FRANSCHOEK

*Sun Soil Vine Together*

## DINING | PLAT DU JOUR

PLAT DU JOUR   Includes a glass of wine	R 245
SIDES   Butter lettuce salad, parmesan, olive oil & sherry vinegar dressing	R 40

### SELECT YOUR PLAT DU JOUR

Charcoal-grilled ribeye steak, beef-fat roast potatoes, steamed asparagus, béarnaise sauce

**Wine recommendation** | Haute Cabrière Arnim Family Réserve or Pinot Noir Réserve

Pan-seared linefish, silky smoked mashed potato, pea velouté & crispy onions

**Wine recommendation** | Haute Cabrière Chardonnay Pinot Noir or Chardonnay Unwooded (new)

Cumin & masala creamed lentil curry, paneer, coriander & sweet onion flatbread

**Wine recommendation** | Haute Cabrière Pinot Noir Rosé or Pierre Jourdan Tranquille

### SOMETHING SWEET

Yoghurt sorbet with Pierre Jourdan Ratafia-stewed rhubarb R 50

Citrus crema catalana R 50

Please enquire with your host about pastries from our Bakery

\* A discretionary 12% service fee is added to all bills, excluding wine purchased to take home.

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Haute Cabrière, Franschoek Pass, Franschoek, South Africa  



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## DINING | TAPAS

TAPAS | Includes a paired glass of wine

R 245

We have created a selection of delicious tapas dishes to delight the taste buds and create a memorable food and wine experience. Each tapas flight comes with a glass of complimentary wine.

### TAPAS FLIGHT

Crayfish with spicy, sweet & sour tomato aioli, avocado, lavash

Pickled 'harders' with beetroot & horseradish dressing

Duck spring rolls with sesame seed & star anise, seaweed & pickled ginger dressing

Cured Iberico pork belly & Huguenot cheese croquettes

### SELECT YOUR WINE

Pierre Jourdan Brut MCC | Delicate yeasty aromas on the nose, complemented by fresh citrus flavours

Pierre Jourdan Tranquille | Fresh & vibrant, enjoy tropical fruit, red berries & lime

Haute Cabrière Chardonnay Unwooded 2020 (new) | Lychee & citrus on the nose with lime & pear on the palate

Haute Cabrière Pinot Noir Unwooded 2020 | An abundance of red berries & soft tannins, best slightly chilled

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