



LA PARIS BISTRO
CAPE WINELANDS

THE MENU

V - Vegetarian | VE - Vegan | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

La Paris Bistro/ Bakery offers products with peanuts, tree nuts, soy, milk, eggs, seeds and wheat. While we take steps to minimise the risk of cross contamination we cannot guarantee that any of our products are safe to consume for people with any of these allergies. Please inform your waitron of any allergies or dietary requirements. Please note prices are subject to change without notice. Please note that a 10% gratuity will be added to the final bill for large tables of 12 or more guests.

Share the love by tagging us on Instagram & Facebook.

@laparisbistro

The

BREAKFAST MENU

served from 09:00 to 11:00

BREAKFAST BERRY PARFAIT [V][N] 115

Double Cream Yoghurt, Berry Compote, Homemade Tropical Granola, fresh seasonal Berries, White Chocolate Pearls & Meringue

EGGS BENEDICT 100

Toasted English Muffin, sautéed Spinach, two poached Eggs, Hollandaise, and your choice of:

Avocado [V] - 45

Bacon - 45

Local smoked Salmon Trout - 75

CROISSANT 135

Toasted Croissant, sautéed Spinach, smoky Bacon, soft scrambled Eggs & Dashi Feta finished with freshly cracked Black Pepper

MILK BREAD FRENCH TOAST 155

Milk Bread French Toast, compressed Seasonal Fruit, smoky Bacon, Matured Cheddar & Lemon Thyme Streusel finished with whipped Sour Cream & Honey

ADD:

Egg - 12

BACON & BANANA OMELETTE 125

Free Range Egg Omelette, smoky Bacon, caramelized Banana & Matured Cheddar finished with Raw Honey & Sea Salt

SMOKED SALMON & AVOCADO OMELETTE 155
Free Range Egg Omelette, local smoked Salmon Trout, seasoned Avocado, Cream Cheese, Red Onion & Dill

SPICED LAMB SHAKSHOUKA [N] 145
Spiced Lamb Mince cooked in a Tomato based Sauce, Peppers, Labneh, soft poached Free Range Eggs, EV Olive Oil, Dukkah, fresh Coriander & Mint served with a Flatbread

SMOKED SALMON TROUT BAGEL 160
Toasted homemade Bagel, Cream Cheese, local smoked Salmon Trout, seasoned Avocado, Cucumber, Capers, Red Onion & Fennel

MUSHROOMS ON TOAST 150
Creamy Mushrooms on toasted Sourdough, soft poached Free Range Egg, shaved Pecorino & Truffle scented Oil

BURRATA & TOMATO ON TOAST [N] 165
Toasted Sourdough, Burrata, Tomato, Basil Pesto, Raw Honey, Truffle scented Oil, Black Salt & freshly cracked Black Pepper

LP ESTATE BREAKFAST 175
Free Range Eggs your way, smoky Bacon, Beef Breakfast Sausage, homemade Tomato Relish & sautéed Mushrooms with Salted Butter & artisanal Toast

OPTIONAL EXTRAS:

Gluten Free Toast (2 Slices) 22
Sourdough (2 Slices) 10
Health Loaf (2 Slices) 10
Ciabatta (2 Slices) 10
Rye (2 Slices) 10
Bagel 15
Croissant 30

The LUNCH MENU

served from 12:00 to 16:30

TOMATO, OLIVE & FETA FLATBREAD 125

Tomato, Kloovenburg Estate Smoked Olives, Danish Feta, Red Onion & fresh Basil finished with EV Olive Oil, Sea Salt & freshly cracked Black Pepper

PROSCIUTTO & BLUE CHEESE FLATBREAD 155

Prosciutto, local Blue Cheese & homemade Red Onion Marmalade finished with Truffle scented Oil, Sea Salt & freshly cracked Black Pepper

CAESAR SALAD 185

Grilled Free Range Chicken, smoky Bacon, Croutons & Cos Lettuce dressed in an Anchovy & Lemon Emulsion, soft Poached Free Range Egg & shaved Pecorino

BROCCOLI & PEANUT SALAD [V] 160

Broccoli, Tomato, Cucumber, Cos Lettuce, Avocado & Red Onion dressed in Lime, Coriander & Sesame Oil finished with toasted Peanuts, Carrot, Green Papaya & fresh Herbs

ADD:

Chicken Breast - 35

100g Beef Sirloin - 60

Prawns - 60

ASIAN CRUNCH WRAP [V] 155

Daikon, Carrot, Cabbage, Cucumber, Red Onion & Avocado dressed in Soy & Szechuan with crystalised Ginger, toasted Sesame Seeds & fresh Herbs wrapped in a toasted Tortilla brushed with smoked Japanese style Mayo served with Hand-Cut Chips or Skinny Fries

ADD:

Pulled Pork - 40

CHICKEN & AVOCADO WRAP 185

Toasted Tortilla, Free Range Chicken, seasoned Avocado, smoked Japanese style Mayo, Cos Lettuce, Tomato, Gherkins & Red Onion served with Hand-cut Chips or Skinny

BANTING BURGER 195

200g Beef Chuck & Brisket Patty, smoky Bacon, Matured Cheddar, seasoned Avocado, smoked Japanese style Mayo, homemade Red Onion Marmalade, Cos Lettuce, Tomato & a soft fried Free Range Egg served with Hand-cut Chips or Skinny Fries

BACON & CHEESE BURGER 185

Toasted house baked Sesame Milk Bun, 200g Beef Chuck & Brisket Patty, smoky Bacon, Matured Cheddar, smoked Japanese style Mayo, homemade Red Onion Marmalade, Tomato served Hand-cut Chips or Skinny Fries

PULLED PORK SHOULDER CRACKLING BURGER 185

Toasted house baked Sesame Milk Bun, 160g pulled Pork Shoulder, Carolina Vinegar & Mustard BBQ Sauce, smoky Cabbage & Carrot Slaw, Tomato, pickled Cucumber, Red Onion & Crackling with Hand-cut Chips or Skinny Fries

FISH & CHIPS 185

Beer battered Hake & Hand-cut Chips, finished with Sea Salt, served with Ranch Mayo & Lemon

CASHEW COCONUT CHICKEN BOWL 195

Free Range Chicken flash fried & tossed in a Cashew & Coconut Sauce with toasted Peanuts, Broccoli & Pineapple topped with Chili Peanut Crunch, crispy Rice Vermicelli, Carrot, Green Papaya, Spring Onion, fresh Coriander & Mint

CRISPY SQUID 185

150g Squid Tubes & Tentacles, smoked Squid Ink Aioli, Avocado & Lime Purée, Heirloom Baby Tomatoes & Cucumber dressed in Curry Oil, Lime, Coriander & Mint

ADD:

Soy & Sesame Fried Rice - 35

THAI GREEN CURRY 175

Aubergine, Baby Marrow, Baby Corn, & Bamboo Shoots cooked in a Thai Green Curry Sauce with fragrant Coconut & Palm Sugar Rice, tempura Baby Pak Choi, Green Papaya, fresh Herbs and Pandan Oil

ADD:

Chicken - 35

Prawns - 60

Naan - 30

CHICKEN & BUTTERNUT CURRY 205

Free Range Chicken & Butternut cooked in a Tomato & Coconut based Curry Sauce finished with our house blend Tamarind Curry Paste, Turmeric Rice, Curry Leaves, crispy fried Onion & Garlic Butter Naan

SMOKED LAMB NECK CURRY 235

Braised & smoked Lamb Neck cooked in a spiced Tomato & Cream based Curry Sauce finished with our house blend Tamarind Curry Paste, Turmeric Rice, Curry Leaves, crispy fried Onion, Garlic Butter Naan & Banana Coconut Yoghurt

ADD:

Chili - 10

SHOYU SALMON POKE **265**

Norwegian Salmon dressed in Soy, Sesame, Red Onion & toasted Macadamia Nuts with seasoned Avocado, pickled Vegetables, Japanese style Mayo & crispy Umami Onions

SEARED SALMON **260**

Pan seared & Butter basted Norwegian Salmon, Pomme Purée, roasted Baby Vegetables, Grapefruit Beurre Blanc, Herb Oil & shaved Fennel

PRAWN & CHORIZO TAGLIATELLE **235**

Homemade Tagliatelle tossed with Prawns, Chorizo, Sun-dried Tomatoes, Red Onion & Garlic sautéed in EV Olive Oil deglazed with White Wine and finished with confit Garlic Herb Butter

BEEF SIRLOIN & GNOCCHI **265**

Pan seared & Butter basted Beef Sirloin, Gnocchi Parisienne, Butternut Purée, sautéed Mushrooms & Peas, Truffle scented Oil & Jus

STEAK, EGG & CHIPS

Your choice of Beef Fillet or Sirloin, soft Free Range Egg, Béarnaise & hand-cut Chips with Sea Salt

200G BEEF FILLET **285**

200G BEEF SIRLOIN **225**

OPTIONAL EXTRAS:

Soy & Sesame fried Rice **35**

Hand-cut Chips **40**

Skinny Fries **40**

Roasted Season Veg **55**

Side Salad **50**

The DESSERT MENU

Please enquire with your waitron about today's dessert options or explore our Sweet Treats selection available in the Bakery.

The

DRINKS MENU

COFFEE

AMERICANO	28 32
with milk	34 36
FLAT WHITE	37
CAPPUCCINO	37 42
DRY CAPPUCCINO	34
ESPRESSO	24 30
ESPRESSO MACCHIATO	30
CORTADO	34
CAFFE LATTE	40
ICED COFFEE	40
ICED VANILLA LATTE	48
CAFFE MOCHA	48
<i>ALMOND MILK SURCHARGE</i>	15

HOT DRINKS

HOT CHOCOLATE	42
WHITE HOT CHOCOLATE	45
MEXICAN HOT CHOCOLATE	40
CHAI WHITE HOT CHOCOLATE	42
BABY CHINO	20

TEA

RED CAPPUCCINO	38
RED LATTE RED	40
CEYLON TEA	32
ROOIBOS TEA	32
ENGLISH BREAKFAST	32
CHAMOMILE	32
GREEN TEA	32
LONDON FOG	38
ROSE & HIBUSCUS MILK LATTE	36

JUICES

FRESHLY SQUEEZED ORANGE JUICE	45
CARROT, ORANGE & PINEAPPLE	45

SMOOTHIES

SPICED CHAI, BANANA & PEANUT BUTTER	70
with Almond milk	85
BERRYLICIOUS	75
APPLE, SPINACH, KALE & KIWI	70

MILKSHAKES & FLOATS

CHOCOLATE	53
STRAWBERRY	53
VANILLA	53
SALTED CARAMEL	55
GRANADILLA	55
COFFEE	55
OREO	55
KIDDIES MILKSHAKE	33
GINGER BEER FLOAT	45
STRAWBERRY FLOAT	50

WATER & COOL DRINKS

WATER STILL	28 45
WATER SPARKLING	28 45
SOFT DRINKS	
COKE, COKE ZERO, FANTA ORANGE, CREME SODA, SPRITE	30
LEMONADE, GINGER ALE, SODA WATER	30
TONICS (INDIAN, PINK, BLUE, GRAPEFRUIT)	28
SAN PELLEGRINO ARANCIATA	50
SAN PELLEGRINO MELOGRANO E ARANCIA	50
APPELTISER / RED GRAPETISER	38
REDBULL	50
ICED TEA (PEACH, LEMON, BERRY)	35

CORDIALS

KOLA TONIC	10
LIME	10
PASSION FRUIT	10

NON-ALCOHOLIC

DEVILS PEAK HERO	42
SAVANNA LEMON	42
THE DUCHESS ORIGINAL	60
MOJITO	55
ROCK SHANDY (CONTAINS BITTERS)	55
STEEL WORX (CONTAINS BITTERS)	62
GINGER LEMON KOMBUCHA	32
BLUEBERRY BASIL KOMBUCHA	32
CUCUMBER MINT KOMBUCHA	32
CHERRY CBD KOMBUCHA	32

BEERS & CIDERS

CASTLE LIGHT	40
WINDHOEK LAGER	45
AMSTEL LAGER / HEINEKEN	42
STELLA ARTOIS	40
HUNTERS DRY	40
SAVANNA DRY	45
CAPE COLLECTIVE LAGER	50
JACK BLACK LAGER (ON TAP)	42 62

BRANDY & COGNAC

KWV 5YR	32
KWV 10YR	40
KVW 12YR	42
VAN RHYN 12YR	70
REMY MARTIN VSOP	65
DE OUDE MEESTER 12YR	75
COURVOISIER VSOP	60
HENNESSY VSOP PRIVILEGE	102
IMOYA VSOP	265

GIN

SIX DOGS BLUE	50
PINK MUSGRAVE	47
TANQUERAY	38
BOMBAY SAPPHIRE	42
INVERROCHE CLASSIC; AMBER	45
ROKU JAPANESE GIN	40
SIPSMITH	40

WHISKY

JACK DANIEL'S GENTLEMAN JACK	66
JOHNNIE WALKER BLACK	48
GLEN GRANT SINGLE MALT	46
GLENFIDDICH 12YR	75
CHIVAS REGAL 12YR	55
JAMESON	43
JACK DANIELS	45
JIM BEAM	30
MACALLAN 12YR	98
GLENMORANGIE 10YR	75
SOUTHERN COMFORT	30
MONKEY SHOULDER	58
SUNTORY TOKI JAPANESE WHISKY	55
AERSTONE LAND CASK 10YR	45
WOODFORD	66
JOHNNIE WALKER BLUE	255

RUM

BACARDI SUPERIOR	30
MALIBU	26
HAVANA CLUB ANEJO 7YR	32
INVERROCHE BLACK STRAP	42

TEQUILA

HERRADURA REPOSADO	70
OLMECA REPOSADO GOLD / SILVER	35
JOSE CUERVO ESPECIAL GOLD / SILVER	35

LIQUEURS

AMARULA	30
BAILEYS	32
GALLIANO AMARETTO	35
FRANGELICO	37
DRAMBUIE	45
GRAND MARNIER	55
KAHLUA	35

APERITIFS & DIGESTIFS

LIMONCELLO	32
JÄGERMEISTER	35
TARDIVO GRAPPA	50

VODKA

GREY GOOSE	55
ABSOLUT	36
BELVEDERE	48
CRUZ VINTAGE BLACK	30
SKYY 90	50

DON PEDRO (AMARULA, WHISKEY, FRANGELICO, KAHLUA)	64
IRISH COFFEE (JAMESON WHISKEY)	65

The COCKTAIL MENU

ORIGINAL COCKTAILS

MIMOSA 85

MCC & Orange Juice

MOJITO 90

Lime, Mint, Rum & Soda Water

PASSION FRUIT MOJITO 98

Passion Fruit, Mint, Rum & Soda Water

STRAWBERRY DAIQUIRI 95

Strawberry, Rum & Lime

FROZEN MARGARITA 95

Tequila & Lime

CLASSIC MARGARITA 90

Tequila, Triple Sec & Lime

PINA COLADA 115

Rum, Pineapple & Coconut

APEROL SPRITZ 115

MCC, Aperol & Orange

COSMOPOLITAN 85

Vodka, Triple Sec, Lime & Cranberry

OLD FASHIONED 95

Whiskey, Bitters & Orange

BLOODY MARY 98

*Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce,
Tabasco, Salt & Pepper*

PIMM'S CUP 75

Pimm's, Ginger Ale, Lemon & Orange

ESPRESSO MARTINI 90

Vodka, Kahlua & Espresso

SPECIALITY COCKTAILS

SPICY MANGO JALAPENO MARGARITA POPTAIL 135

Silver Tequila, Cointreau, Mango Juice, Lime Juice & Jalapeños, finished with a Mango Popsicle

STRAWBERRY LIMONCELLO SPRITZ 85

Limoncello, Strawberry & Prosecco

SANGRIA PRESS FOR TWO 270

White Wine, Red Wine, Cognac, Rum & Fresh Fruit

APEROL ARANCIATA 115

Aperol, Sipsmith Gin & San Pellegrino Aranciata

THE BEE'S KNEES 110

Tequila, Honey, Passion Fruit & Ginger

NAUGHTY HOT CHOCOLATE 75

Nestle Hot Chocolate, KWV 5 Years

HOT TODDY 95

Bourbon, Honey, Lemon Juice & Cinnamon stick

WHITE RUSSIAN 85

Kahlua, Vodka, Fresh Cream

LP DALGONA MARTINI 115

Baileys, Vodka & Coffee

NEGRONI 110

Gin, Vermouth, Campari

LONG ISLAND 115

Tequila, Bacardi, Gin, Vodka, Triple Sec, Sugar syrup, Lemon Juice, Splash of Coke

WHISKEY SOUR 95

Bourbon Whiskey, Lemon Juice, Egg White

MOCKTAILS

PIÑA COLADA 80

Pineapple Juice, Coconut Cream & Lime

GRAPEFRUIT ROSEMARY TONIC 65

Grapefruit & Rosemary

HONEYSUCKLE 60

Honey, Passion Fruit Pulp & Ginger

FROZEN STRAWBERRY DAIQUIRI 60

Strawberries, Grenadine & Lime

BLUEBERRY LIME 85

Blueberries, Honey, Lime & Mint

PINEAPPLE GINGER BEER 75

Pineapple, Cinnamon, Mint & Ginger

HIBISCUS & GINGER KOMBUCHA MARGARITA 95

Ginger, Hibiscus & Cilantro



Lemberg is a boutique winery based in Tulbagh, known for producing small-batch wines with distinctive character and a focus on lesser-known varietals.

The estate has earned a loyal following for its expressive, handcrafted wines and was the first in South Africa to bottle the rare Hárslevelú—an aromatic white grape originally from Hungary.

What sets Lemberg apart is not just the quality of its wines, but the personal stories behind them. Their premium range is named after the estate's much-loved dogs over the years, giving each label a charming and memorable identity. Wines like Winston (Pinot Noir) and Spencer (Pinotage) are as bold and unique as the companions they honour.

In addition to their unique approach to naming, Lemberg's wines are aged in antique barrels, adding depth and complexity to the final product.

Thoughtful winemaking, a spirit of innovation, and a deep sense of place make Lemberg a standout on our wine list.

"I love sharing with people - everything from good wine and food to art and stories. I am grateful to be able to create something that I can share with people, that brings people together and adds joy to the moment. As a devoted (and sometimes mad) scientist, my approach to winemaking is to control the uncontrollable with as much precision as possible."

- ANRI BOTHA, LEMBERG WINEMAKER

LEMBERG LIFESTYLE WINES

SAUVIGNON BLANC 2024 60 | 195

100% Sauvignon Blanc

Lively Sauvignon Blanc that brims with enticing passionfruit, gooseberry, and guava notes, balanced by a bright acidity and flinty finish

CAPE BLEND 2021 70 | 235

42% Shiraz, 36% Pinotage, 11% Pinot noir, 11% Grenache noir

Quaffable red wine with notes of mulberry, red fruit, and ripe plum flavour well incorporated with deft oak nuances

PREMIUM LEMBERG WINES

LADY - WHITE BLEND 2022 **398**

Hárslevelu 66%, Viognier 22%, Sauvignon 7%, Chenin blanc 5%

The Lady of Lemberg symbolizes the expressive characters captured by different varieties. Delicate floral and honeysuckle aromas on the nose, with orange peel, yellow peach, and fresh ginger on the palate

HÁRSLEVELŰ 2022 **498**

100% Hárslevelu

Hárslevelü has become synonymous with Lemberg Wine Estate. It has delicate citrus and honeysuckle aromas on the nose, with layers of peach, marmalade, and almond on the palate

WINSTON - PINOT NOIR 2022 **494**

100% Pinot noir

Our Pinot Noir is a true expression of the Lemberg Wine Estate terroir. Aromas of ripe red berries, mulberries, tobacco, and tomato leaves with an undertone of forest floor. Medium-bodied with velvety tannins

ELLA - GRENACHE NOIR 2021 **448**

100% Grenache noir

Vibrant pomegranate colour. Dark cherry, cranberry fruit, subtle undertone of brown spice. Voluptuous mixed red fruit compote, silky texture with a lingering raspberry finish. 100% Grenache Noir

SPENCER - PINOTAGE 2021 **548**

100% Pinotage

Intense red fruit plotting sweet spices, plums and mulberries with hints of vanilla on the nose. Velvety smooth tannins on the finish

NELSON - SYRAH 2018 **520**

100% Syrah

The wine has a deep purple colour which leads to aromas of blackberries, mixed herbs, and a hint of liquorice on the nose. The firm, yet elegant tannins support the dark fruit that follows through on the pallet

LOUIS - RHONE BLEND 2020 **548**

50% Syrah, 18% Mourvedre, 18% Grenache, 9% Viognier, 5% Petite Sirah

The wine has an intense colour and showcases dark fruit aromas, supported by spicy and earthy notes. The palate is complex, with fruit beautifully backed up by finely integrated oak

The WINE LIST

METHODE CAP CLASSIQUE

MISS MOLLY

75 | 350

Lemon and lime with a hint of Pineapple. This is all supported by biscuit and yeasty undertones. Has a beautiful fine mousse that perfectly complements its fruity freshness

COLMANT BRUT RESERVE

95 | 554

Fresh, crispy entry with beautiful balanced of citrus vivacity & acidity complementing the yeasty depth & fresh baked bread flavours, smooth & rounded finish

COLMANT BRUT ROSÉ

590

Freshness & elegance with impeccable precision in balance of flavours & acidity

GENEVIEVE BRUT ROSÉ

590

Rose Gold colour with gentle berry accents on the nose. White strawberry, pomegranate & sherbet popsicle on the palate with fresh acidity supporting the delicate yet vibrant mousse

GENEVIEVE BLANC DE BLANC BRUT

695

100% Chardonnay. A delicate, fresh and precise wine. Light- to medium-bodied, the palate is mineral and fine, with notes of citrus and fruit blossom

DAINTY BESS

690

Made from 100% Pinot Noir grapes, with delicate flavours of fresh strawberries, rose petals, and a hint of red cherry, finishing with a fine mousse and an elegant, dry finish

CHAMPAGNE & FRENCH WINES

DOMAINE DES MALANDES CHABLIS 1275

Typical expression of Chablis with purity, tension, grapefruit aromas, nice liveliness & a fresh round finish

LAURENT PERRIER BRUT 1350

The nose is fresh & delicate, showing good complexity & hints of citrus

VEUVE CLICQUOT BRUT 1650

Strength & silkiness hold them in perfect balance with aromatic intensity & a lot of freshness

LAURENT ROEDERER CRISTAL 10 000

Notes of citrus compote, candied apricots & honeysuckle

WHITE BLENDS

HAUTE CABRIERE CHARDONNAY PINOT NOIR 85 | 340

Refined with a firm acidity & an abundance of ripe fruit on the bouquet & palate

STONY BROOK GHOST GUM WHITE 390

Fresh citrus & butterscotch on the nose with richness & a suggestion of honeycomb on the palate

KEERMONT TERRASSE 560

On entry, this wine has a soft palate with a complex bouquet of spicy citrus & stone fruit

CHENIN BLANC

LEOPARD'S LEAP

65 | 195

A lively combination of summer fruits, a firm acidity & a dry, lingering finish

BEAUMONT

310

Very expressive wine with a lovely balanced palate & a great fruit purity

JOOSTENBERG 'DIE AGTEROS'

400

A complex array of aromas & flavours. Hints of baked apple, honey & flint stone. The palate is rich, yet elegant & is marked by a subtle, creamy texture

HOLDEN MANZ

495

Medium bodied & well balanced with lingering flavours of pear, peach & melon with hints of oak

CHARDONNAY

KEN FORRESTER PETIT

65 | 175

Aromatic layers of peach & tropical fruit infused with kiwi. Creamy texture on the palate

VAN LOGGERENBERG BREAK A LEG

335

Unwooded Chardonnay with bright acidity, citrus freshness & a textured finish

TOPIARY

295

Refined Chardonnay with citrus, white peach, and subtle oak, finishing crisp and smoot

HAUT ESPOIR

295

Stone fruit & white pear notes on the nose accompanied by fresh citrus & flinty characters on the palate

SAUVIGNON BLANC

LEOPARD'S LEAP

60 | 195

A firm yet refined structure with succulent papaya & passion fruit flavours that impart a zesty & fresh after-taste

STONY BROOK

295

A lovely minerality with ripe tropical fruit on the nose & a creamy texture to the palate

ROSÉ

CEDERBERG

75 | 280

Crisp & refreshing with vibrant red berry aromas, hints of watermelon & a dry, elegant finish

BALEIA

360

A bouquet of watermelon & candy floss with lingering flavours of strawberry cheesecake & light spice on the palate

STELLEKAYA CYGNUS

398

Lively aromatics of fresh summer berries with aromas of musk rose, passion fruit, yellow peach & subtle nuances of white pepper

RED BLENDS

KANONKOP KADETTE CAPE BLEND

265

Bouquet fruit aromas lead to an abundance of plum & black cherries against mocha, cedar & sweet spicy notes.

NORMANDIE CABERNET SAUVIGNON MERLOT

365

A complex nose of red fruits, vanilla, exotic spices & dark rich chocolate aromas

CLARINGTON THE COAT

720

Blend of Cabernet Sauvignon, Merlot & Petit Verdot

MERLOT

DAWN PATROL

285

Smooth & approachable with ripe red berries, soft tannins & a velvety finish

CABERNET SAUVIGNON

LEOPARD'S LEAP

65 | 195

Prominent flavours of cassis on the palate with prominent aromas of fruitcake & mulberry with subtle nuances of violet

NIEL JOUBERT

260

Rich, ripe berry fruit nose with hints of forest floor, char and a touch of dark chocolate with a full, well rounded that includes plum, mulberry and fruit cake

NIEL JOUBERT RESERVE

320

Ripe fruit, cherry & blackcurrant with savoury & tobacco undertones. The first sensation is savoury followed by an abundance of fruit on the palate

BOSCHKLOOF

375

A classic Cabernet with ripe blackberry richness, ripe plums & integrated oak

PINOTAGE

NIEL JOUBERT

70 | 250

Ripe plum on the nose with hints of cherry & light earthiness. Dry finish with ripe berry notes & lasting spice

BEYERSKLOOF

70 | 250

Bouquet fruit aromas lead to an abundance of plum & black cherries against mocha, cedar & sweet spicy notes

DIEMERSDAL

350

A complex nose of red fruits, vanilla, exotic spices & dark rich chocolate aromas

MORESON THE WIDOWMAKER

580

Characterised by dried prunes, wild cherries, as well as a blend of clove & cinnamon flavours

SHIRAZ | SYRAH

KEERMONT

495

The palate is elegant & focused. Exciting cherry & plum flavours with notes of spice & earthiness

PINOT NOIR

HAUTE CABRIERE RESERVE

495

Fresh aromas with ripe strawberries, cherries on the nose, followed by blueberries & mocha on the palate

BALEIA

495

A fresh pinot noir with aromas of red cherry. Pine needle & white chocolate flavours on the palate

BOUCHARD FINLAYSON GALPHIN PEAK

780

Generous palate of fruits of the forest flavours & development of complex cherry & dark berry tones

DESSERT WINE & PORT

SERVED BY THE GLASS

BON COURAGE VINTAGE PORT

35

Prominent berry fruit with mocha chocolate notes with a long & complex finish

BOPLAAS VINTAGE RESERVE PORT

75

A bouquet of crushed blackberry, tart cranberry, kirsch & purple plums with bright all-spice top notes intermingled by fynbos & savoury undercurrents



LA PARIS ESTATE
CAPE WINELANDS

DINING & CULINARY EXPERIENCES

LA PARIS BISTRO

Open Monday - Sunday from 09:00 - 17:00

AL FRESCO FAMILY-STYLE LUNCH

A leisurely Sunday gathering with generous platters to share.
Every Sunday under the trees - Book by Thursday 12:00 for the following Sunday

HIGH TEA

Elegant indulgence with delicious treats and a variety of teas.
Available Monday - Sunday from 09:00 - 15:00 - Book 24h in advance

PICNIC

Relax in the gardens with a curated gourmet picnic board.
Available Monday - Sunday from 12:00 - 17:00 - Book 48h in advance

WEDDINGS & CELEBRATIONS

WEDDINGS & EVENTS

Breathtaking venues for your special day or grand occasion.
(Weddings & Events up to 400 guests)

INTIMATE CELEBRATIONS

Tailored gatherings for birthdays,
anniversaries, and private events (Up to 50 guests)

STAY WITH US

BOUTIQUE HOTEL

Relaxing accommodations set in the beauty of the estate, perfect for a
romantic getaway or a relaxing retreat.



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