

ANNO 1694



# HAUTE CABRIÈRE

FRANSCHOEK

## TERRACE MENU

*Sun. Soil. Vine. Together.*

### OUR PHILOSOPHY

We believe that coming together around the table, as family always has, is a celebration of life, stories, togetherness and of course, wonderful food and wine. Join us as part of our family to eat, drink and chat on our sun-soaked restaurant terrace in Franschhoek. Our menus are inspired by classic French dishes with a twist – combining local ingredients and the von Arnim family's joie de vivre!

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2 COURSES | R 320

3 COURSES | R 380



*Our menus are seasonal & subject to change.*

*A 10% service fee will be added to tables of 10 guests or more.*

*Please note we are a cashless premises.*

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*Let's begin*

ROASTED BELL PEPPER & TOMATO POTAGE (V)  
with crispy bread dumplings

PAIR | Pierre Jourdan Belle Rosé Cap Classique

CRUMBED & FRIED GOATS' CHEESE  
with pickled candied beetroot, watercress & orange honey  
vinaigrette

PAIR | Haute Cabrière Chardonnay Unwooded

PRAWN TEMPURA  
with crushed avocado, spicy aubergine & tomato relish

PAIR | Haute Cabrière Pinot Noir Rosé

BEEF TARTARE  
with toasted baguette, shaved parmesan & parsley oil

PAIR | Haute Cabrière Pinot Noir Unwooded

CHICKEN LIVER PARFAIT  
with brioche & apple chutney

PAIR | Haute Cabrière Chardonnay Pinot Noir

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*The main attraction*

### SPINACH GNOCCHI (V)

with wild mushrooms, charred & pickled artichokes  
and sauce soubise

PAIR | Haute Collection Chardonnay

### SLICED SIRLOIN

with chimichurri sauce, crispy baby potatoes, sweet garlic  
aioli & chargrilled courgettes

PAIR | Haute Cabrière Arnim Family Réserve

### SOUS-VIDE LAMB ROULADE

with crispy baby potatoes, seasonal vegetables &  
Madagascan green pepper sauce

PAIR | Haute Cabrière Pinot Noir Réserve

### FLASH FRIED CALAMARI

with chili, garlic, tomato and orzo sauce & fresh basil

PAIR | Haute Cabrière Chardonnay Pinot Noir

### PAN-FRIED TROUT

with crispy baby potatoes, white wine sauce &  
seasonal vegetables

PAIR | Pierre Jourdan Blanc de Blancs

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*Happily ever afters*

CINNAMON CRÈME BRÛLÉE  
with sweet puff pastry straws

PAIR | Pierre Jourdan Ratafia

BAKED LEMON CHEESECAKE  
with berry coulis

PAIR | Pierre Jourdan Belle Nectar

APPLE CRUMBLE  
with lemon cream

PAIR | Pierre Jourdan Brut

BREAD & BUTTER PUDDING  
with almond shavings & vanilla ice cream

PAIR | Pierre Jourdan Ratafia

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*Our Wines*

Since our first vintage, Haute Cabrière has specialised in the exploration of Pinot Noir and Chardonnay grapes.

HAUTE CABRIÈRE RANGE	glass	bottle
Chardonnay Pinot Noir 2021	R 60	R 110
Chardonnay Unwooded 2022	R 58	R 90
Pinot Noir Rosé 2021	R 58	R 90
Pinot Noir Unwooded 2021	R 60	R 115
Arnim Family Réserve 2019	R 65	R 160
Pinot Noir Réserve 2018	R 85	R 260

HAUTE COLLECTION	glass	bottle
Chardonnay 2019	R 115	R 330
Amphora Chardonnay 2019	R 165	R 495
Amphora Semillon 2020	R 145	R 450
Pinot Noir 2019	R 125	R 400

PIERRE JOURDAN RANGE	glass	bottle
Brut Cap Classique	R 75	R 170
Belle Rose Cap Classique	R 75	R 170
Belle Nectar Demi-Sec Cap Classique	R 75	R 170
Blanc de Blancs 2016 Cap Classique	R 95	R 250
Tranquille	R 40	R 75
Ratafia	R 30	R 155

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### *Local Beverages*

#### FRANSCHOEK WHITE WINES bottle

GD1 Project | Semillon 2021 R 175

Black Elephant Vitners | Sauvignon Blanc 2020 R 190

Maison Single Vineyard | Chenin Blanc 2018 R 310

Lynx | Viognier 2019 R 220

#### FRANSCHOEK RED WINES bottle

Stony Brook Ghost Gum | Cabernet Sauvignon 2017 R 555

Bellingham Bernard | Bushvine Pinotage 2016 R 525

Glenwood | Merlot 2020 R 245

#### CRAFT BEER bottle

FBC Three Oaks Lager R 45

FBC Liberty American Pale Ale R 45

#### ALCOHOL - FREE glass      bottle

Leopards's Leap Natura R 45      R 125

Devil's Peak Hero R 45

### *Spirits*

Bergamot gin R 45

Rhino whisky R 55

Sydney Back brandy R 55

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### *Cold drinks*

Filtered water (750 ml still or sparkling)	R	35
Coke   Coke Zero	R	30
Iced Tea   Grapetizer   Appletizer	R	30
Fruit juice	R	32
Barker & Quinn tonic	R	32
Lemonade & Soda	R	25

### *Warm drinks*

	short	tall
Espresso	R 24	R 28
Americano	R 25	R 28
Americano (decaf)	R 25	R 28
Cappuccino	R 30	R 35
Cappuccino (decaf)	R 30	R 35
Red cappuccino	R 30	R 35
Latté		R 35
Tea   Ceylon, Rooibos, Earl Grey		R 26
Hot chocolate		R 40

\*milk alternative R10 surcharge available for all warm drinks

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