

# Haute Cabrière Cellar Restaurant

(Please note that these menus are only available to groups of more than 15 persons and that all prices exclude a 10% service charge.)

## Set Menu for R180

or with a recommended glass of wine per course R255

(This menu is only available for tour operators and tour groups)

Roasted tomato and feta tart with basil dressing, smoked olive oil and baby leaves

**Pierre Jourdan Tranquille**



Pan-fried chicken breast with herb potato rosti, roasted vegetables and a wholegrain mustard sauce

**Arnim Sauvignon Rouge**



Caramelised French style lemon tart with fresh fruit coulis and candied lemon zest

**Pierre Jourdan Blanc de Blanc**



Coffee

## Set Menu for R200

or with a recommended glass of wine per course R275

Seared lightly smoked Franschoek salmon trout with new potato salad, crème fraiche and chives

**Pierre Jourdan Tranquille**



Roasted chicken breast stuffed with spinach and mushrooms, served with potato rosti, grilled vegetables and tarragon jus

**Arnim Sauvignon Rouge**



Traditional crème brûlée with chocolate and hazelnut biscotti

**Pierre Jourdan Blanc de Blanc**



Coffee

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## Set Menu for R210

or with a recommended glass of wine per course R305

Sugar-cured springbok loin, warm tomato and courgette salad and aged  
Parmesan

**Pierre Jourdan Ratafia**



Grilled fillet of linefish with green pea risotto, roasted baby tomatoes and  
coriander pesto

**Haute Cabrière Pinot Noir**



Praline parfait with fresh summer berries

**Pierre Jourdan Blanc de Blanc**



Coffee

## Set Menu for R240

or with a recommended glass of wine per course R315

Grilled calamari and chorizo salad with roasted red peppers and smoked  
paprika dressing

**Pierre Jourdan Brut**



Crisp confit duck leg with potato and roasted garlic croquette, leek and  
mushroom ragout and raspberry vinegar jus

**Haute Cabrière Pinot Noir**



Pear and almond tart with espresso parfait and chocolate coffee beans

**Pierre Jourdan Ratafia**



Coffee

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## Set Menu for R240

or with a recommended glass of wine per course R330

Prawn cakes with watercress and asparagus salad and chilli lime mayonnaise

**Haute Cabrière Chardonnay Pinot Noir**



Roasted fillet of beef with a grilled black mushrooms, roasted carrot mash, pancetta crisp and a horseradish cream sauce

**Haute Cabrière Pinot Noir**



Warm Belgian chocolate tart with burnt orange parfait

**Pierre Jourdan Blanc de Blanc**



Coffee

## Set Menu for R250

or with a recommended glass of wine per course R350

Smoked Franschoek salmon trout on potato rosti with baby leaves and green onion dressing

**Pierre Jourdan Belle Rose**



Roasted rack of lamb with garlic crust, dauphinoise potatoes, roasted tomatoes, onions and leeks and rosemary jus

**Haute Cabrière Pinot Noir**



Traditional crème brûlée with chocolate and hazelnut biscotti

**Pierre Jourdan Blanc de Blanc**



Coffee and Belgian chocolates

# Haute Cabrière Cellar Restaurant

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## Set Menu for R430

### or with a recommended glass of wine per course R530

Seared Franschoek salmon trout gravadlax with green bean and apple salad

**Pierre Jourdan Belle Rose**



Tempura tiger prawn with ginger and lemongrass mayonnaise

**Haute Cabrière Chardonnay Pinot Noir**



Black pepper crusted roasted loin of springbok with sweet red cabbage, butternut panzerotti and caramelised berry jus

**Haute Cabrière Pinot Noir**



Gorgonzola cheese with fig preserve and walnut bread

**Fine de Jourdan**



Apple tart tatin, raisin ice cream and Calvados milk shake

**Pierre Jourdan Blanc de Blanc**



Coffee and Belgian chocolates