



Haute Cabrière Cellar Restaurant

P.O.Box 354, Franschhoek, 7690

Tel: (021) 876 3688 Fax: (021) 876 3691

Email: hautecab@iafrica.com

Vat reg: 4450 156 064

Seared, sesame crusted **tuna** tataki
Asian salad | avocado | ginger dressing

R64 | R115

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Tranquille

Terrine of **goatsmilk cheese**
roasted beetroot | 'Waldorf' vinaigrette

R64 | R110

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Blanc de Blanc

Prawn **risotto** | seared wild Alaskan scallop
sauce Vierge

R90 | R150

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Cuvée Reserve

Spiced aubergine **ravioli**
roasted baby tomatoes | marinated bocconcini | salsa verde

R55 | R88

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Belle Rose

Galantine of **quail**

onion, pear and saffron chutney | brioche toast

R68 | R125

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Cuvée Reserve

Creamy, roasted butternut **polenta**

toasted pine nuts, sage butter, rocket leaves | truffl e oil

R55 | R88

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Ratafia

Marinated Norwegian **Salmon**

winter salad of marinated fennel | citrus segments | olives | Parmesan

R75 | R135

Haute Cabrière Chardonnay Pinot Noir | Pierre Jourdan Brut Sauvage | Pierre Jourdan Belle Rose

Fresh **Mussels** “Pierre Jourdan”

white wine | cream | garlic

R58 | R98

Haute Cabrière Chardonnay Pinot Noir | Pierre Jourdan Tranquille | Pierre Jourdan Belle Rose

Fresh daily **fish**

we'll give you details

R64 | R110

Haute Cabriere Chardonnay Pinot Noir \ Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge

Crisp, roasted free range **duck**

shitake, bok choy and noodle stir fry | Chinese master stock reduction

R125 (one size only)

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Cuvée Brut

Fillet of **Beef** | bone marrow and parsley crust

Parmentier potatoes with pancetta | roasted baby carrots | onions

R85 | R140

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Cuvée Reserve

Warm **pork belly** terrine | rooibos tea glaze
parsnip mash | pickled red cabbage | crackling | raspberry vinegar jus

R64 | R110

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Brut Sauvage

Rack of **Karoo lamb** | mustard crust
fondant potato | warm tomato and courgette salad | mint butter

R85 | R140

Haute Cabrière Pinot Noir | Arnim Sauvignon Rouge | Pierre Jourdan Cuvée Reserve

Desserts

Pineapple and **apple** tart tatin | gingerbread ice cream

R40

Pierre Jourdan Blanc de Blanc

Bitter **orange** parfait | candied oranges

R40

Pierre Jourdan Belle Rose

Crème **brûlée** | choc chip biscotti

R38

Pierre Jourdan Cuvée Reserve

Warm Belgian **chocolate** tart | chocolate spring roll | peppermint crisp ice cream

R44

Pierre Jourdan Brut

Selection of **local cheeses** | preserves and biscuits

Boerenkaas | gorgonzola | ripe brie

2 cheeses R50 | 3 cheeses R60

Pierre Jourdan Ratafia

Cabrière Coffee:

Glass of our own potstill brandy – Fine de Jourdan served with
Belgian chocolates and filter coffee

R60

Try our handmade Belgian chocolates
R34 per person



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Chef's Recommended Tasting Menu

Terrine of **goatsmilk cheese**
roasted beetroot | 'Waldorf' vinaigrette
Pierre Jourdan Tranquille

**

Seared sesame crusted **tuna tataki**
Asian salad | avocado | ginger dressing

Pierre Jourdan Belle Rose

**

Fillet of **Beef** | bone marrow and parsley crust
Parmentier potatoes with pancetta | roasted baby carrots | onions

Haute Cabrière Pinot Noir

**

Crème **brûlée** | choc chip biscotti
Pierre Jourdan Blanc de Blanc

**

R275
(Including a taste of recommended
wines with each course)