



HAUTE CABRIÈRE

FRANSCHOEK

Sun Soil Vine Together

PLAT DU JOUR

Char-grilled sirloin steak, béarnaise sauce,
crispy pommes anna & fine beans R 190

Recommended wine | Haute Cabrière Pinot Noir Réserve 2017

Pan-fried hake, squid ink tomato sauce & steamed cabbage R 215

Recommended wine | Haute Cabrière Chardonnay

Unwooded 2020 (new)

Venison loin, honey & spice jus,
“pampoen koekies” & tender stem broccoli R 195

Recommended wine | Haute Cabrière

Arnim Family Réserve 2018

Grilled mushroom, butter bean mash,
chili & tomato relish, confit leeks R 160

Recommended wine | Haute Cabrière

Pinot Noir Unwooded 2020 (Served chilled)

SOMETHING SWEET |

Coconut Panna Cotta, macerated mango, cocoa crumbs R 65

Dark chocolate cake, whipped ganache, red wine & plum ice-cream R 65

* A discretionary 12% service fee is added to all bills,

+27 (0)21 876 8500 | info@cabriere.co.za | www.cabriere.co.za  



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TAPAS

3-4 PLATES PP RECOMMENDED

| | |
|---|-------|
| Fig salad, roasted beetroot, wild rocket, goat's cheese & citrus vinaigrette | R 60 |
| Steak tartar, crispy bacon & lavash | R 70 |
| Pan-fried mushroom, crispy chorizo, smoked mozzarella, fried egg | R 80 |
| Lamb rib with apricot, sherry vinegar & coriander dressing, charred corn | R 75 |
| Patatas bravas, black tomato, chili & home-made aioli | R 60 |
| Vetkoek with garlic, lemon & chili prawns | R 110 |
| Asian-braised pork belly, steamed bun, spicy coleslaw | R 70 |

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OUR WINES & FRIENDS OF FRANSCHOEK

HAUTE CABRIÈRE |

| | |
|----------------------------|--------------|
| Chardonnay Pinot Noir 2019 | R 100 R 40 |
| Chardonnay Unwooded 2020 | R 90 R 40 |
| Pinot Noir Rosé 2020 | R 90 R 40 |
| Pinot Noir Unwooded 2020 | R 110 R 45 |
| Pinot Noir Réserve 2017 | R 260 R 65 |
| Arnim Family Réserve 2019 | R 165 R 55 |

PIERRE JOURDAN |

| | |
|----------------------------|--------------|
| Brut Cap Classique | R 170 R 50 |
| Belle Rose Cap Classique | R 170 R 50 |
| Belle Nectar Cap Classique | R 170 R 50 |
| Tranquille | R 70 R 40 |
| Ratafia | R 160 R 25 |

HAUTE COLLECTION |

| | |
|-------------------------|-------|
| Amphora Chardonnay 2018 | R 490 |
| Amphora Semillon 2019 | R 490 |
| Chardonnay 2017 2018 | R 320 |
| Pinot Noir 2018 | R 390 |

Please ask your waiter for our soft & hot drink selection. We do have craft beer, spirits, brandy & whisky available.

WHITE WINES |

BLACK ELEPHANT VINTNERS TWO DOGS A PEACOCK AND A HORSE SAUVIGNON BLANC 2020 | R190
Opulent nose; aromas of citrus & pear, creamy richness & fresh minerality

MAISON SINGLE VINEYARD CHENIN BLANC 2018 | R310
Crisp, citrusy character, medium-intensity, dry palate

GD1 PROJECT SEMILLON 2020 | R175
10 Winemakers & producers, 1 cultivar, celebrating Franschhoek's time-honoured grape, zesty, fresh, with notes of hazelnut

LYNX WINES VIOGNIER 2019 | R220
100% Viognier, rich & luscious, notes of citrus & pear blossoms, lengthy finish

RED WINES |

STONY BROOK GHOST GUM CABERNET SAUVIGNON 2015 | R555
Single vineyard cabernet sauvignon; subtle oak, dark berry fruit & toasted caramel

BELLINGHAM BERNARD SERIES BUSH VINE PINOTAGE 2016 | R525
Deep ruby colour, aromas of smoked meat, hints of truffle, succulent finish

GLENWOOD MERLOT 219 | R245
Full & elegant wine, layers of mint, plum & mulberry with concentrated flavours

CHAMONIX CABERNET FRANC 2018 | R340
Deep mulberry colour, bouquets of bell pepper & cigar box, concentrated fruits & spice

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DRINKS MENU

ALCOHOL-FREE DRINKS

| | |
|--|--------------|
| Leopards Leap Natura (de-alcoholised wine) Classic Red or White | R 125 R 45 |
| Hunter's | R 40 |
| The Duchess gin & tonic | R 55 |
| Devils Peak Hero | R 45 |

COCKTAILS

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|----------------------------|------|
| Bloody Mary hot or not | R 75 |
| Ginger & lemongrass "sour" | R 85 |

SOFT DRINKS

| | |
|---|------|
| Organic Brew Sparkling Kombucha | R 38 |
| Coke Coke zero | R 22 |
| BOS Peach Ice Tea | R 35 |
| Grapetizer Appletizer | R 25 |
| Fruit juice Orange & Cloudy Apple | R 30 |
| Mixers Club soda, Indian tonic, Pink tonic, Lemonade | R 19 |

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