

ANNO 1694



HAUTE CABRIÈRE

FRANSCHHOEK

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!

2 COURSES | R 320

3 COURSES | R 380



Our menus are seasonal & subject to change.

A 10% service fee is added tables of 10 guests or more.

Share your moments with us using [#myhautecabriere](#)

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

TERRACE MENU

Let's begin

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

PAIR | Haute Cabrière Chardonnay Pinot Noir

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

PAIR | Haute Cabrière Pinot Noir Rosé

PRAWN TEMPURA
with crushed avocado, spicy aubergine &
tomato relish

PAIR | Tranquille

STEAK TARTARE
with quail egg & toasted baguette

PAIR | Haute Cabrière Pinot Noir Unwooded

CHICKEN LIVER PARFAIT
with brioche & apple chutney

PAIR | Haute Cabrière Chardonnay Pinot Noir

Our menus are seasonal & subject to change.

A 10% service fee is added tables of 10 guests or more.

Share your moments with us using #myhautecabriere

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

TERRACE MENU

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 & chargilled courgettes

PAIR | Haute Cabrière Arnim Family Réserve

VENISON LOIN

with tenderstem broccoli, spiced Cape Malay jus &
pumpkin fritter

PAIR | Haute Cabrière Pinot Noir Réserve

FLASH FRIED CALAMARI

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

PAIR | Haute Cabrière Chardonnay Pinot Noir

PAN-FRIED TROUT

with crispy baby potatoes, white wine sauce &
seasonal vegetables

PAIR | Pierre Jourdan Belle Rose

Our menus are seasonal & subject to change.

A 10% service fee is added tables of 10 guests or more.

Share your moments with us using #myhautecabriere

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

TERRACE MENU

Happily ever afters

CINNAMON CRÈME BRÛLÉE
with sweet puff pastry straws

PAIR | Pierre Jourdan Blanc de Blancs

COCONUT PANNA COTTA
with mango & coconut meringue

PAIR | Pierre Jourdan Ratafia

APPLE CRUMBLE
with lemon cream

PAIR | Pierre Jourdan Blanc de Blancs

CHOCOLATE BREAD & BUTTER PUDDING
with almond shavings & vanilla ice cream

PAIR | Pierre Jourdan Brut

Our menus are seasonal & subject to change.

A 10% service fee is added tables of 10 guests or more.

Share your moments with us using #myhautecabriere

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

TERRACE MENU

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 45	R 110
Pinot Noir Rosé 2021	R 40	R 90
Pinot Noir Unwooded 2021	R 45	R 115
Arnim Family Réserve 2019	R 55	R 160
Pinot Noir Réserve 2018	R 70	R 260

HAUTE COLLECTION	glass	bottle
Chardonnay 2019	R 95	R 330
Amphora Chardonnay 2019	R 145	R 495
Amphora Semillon 2020	R 130	R 450
Pinot Noir 2019	R 115	R 400

PIERRE JOURDAN RANGE	glass	bottle
Brut Cap Classique	R 55	R 170
Belle Rose Cap Classique	R 55	R 170
Belle Nectar Demi-Sec Cap Classique	R 55	R 170
Blanc de Blancs 2016 Cap Classique	R 75	R 250
Tranquille	R 40	R 75
Ratafia	R 30	R 155

Our menus are seasonal & subject to change.

A 10% service fee is added tables of 10 guests or more.

Share your moments with us using [#myhautecabriere](#)

ANNO 1694



HAUTE CABRIÈRE

FRANSCHHOEK

TERRACE MENU

Local Beverages

FRANSCHHOEK WHITE WINES bottle

Black Elephant Vitners | Sauvignon Blanc 2020 R 190

Maison Single Vineyard | Chenin Blanc 2018 R 310

Lynx | Viognier 2019 R 220

FRANSCHHOEK 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

Our menus are seasonal & subject to change.

A 10% service fee is added tables of 10 guests or more.

Share your moments with us using [#myhautecabriere](#)

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

TERRACE MENU

Spirits

Barker & Quinn tonic	R 30
Bergamot gin	R 45
Rhino whisky	R 55
Sydney Back brandy	R 55

Cool drinks

Filtered water (750 ml still or sparkling)	R 35
Coke Coke Zero	R 24
Iced Tea Grapetizer Appletizer	R 27
Fruit juice	R 30
Soda Lemonade	R 22

Warm drinks

	regular	large
Cappuccino	R 26	R 30
Cappuccino (decaf)	R 28	R 32
Espresso	R 20	R 24
Americano	R 22	R24
Latté	R 28	
Red cappuccino	R 26	R 30
Tea Ceylon, Rooibos, Earl Grey	R 24	
Hot chocolate	R 35	

*milk alternative R8 surcharge available for all warm drinks

Our menus are seasonal & subject to change.

A 10% service fee is added tables of 10 guests or more.

Share your moments with us using [#myhautecabriere](#)

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

Our menus are seasonal & subject to change.

A 10% service fee is added tables of 10 guests or more.

Share your moments with us using [#myhautecabriere](#)