

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!

Our menus are seasonal & subject to change
Share your moments with us using [#myhautecabriere](#)

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

TERRACE MENU

Brunch

CROISSANT-LOAF FRENCH TOAST R 70

with maple syrup

ADD | homemade bacon R 25

PAIR | Pierre Jourdan Brut

SCRAMBLED EGGS R 85

with croissant & crispy bacon

PAIR | Pierre Jourdan Brut

TOASTED SOURDOUGH & AVOCADO R 95

with two poached eggs, homemade bacon & hollandaise

PAIR | Pierre Jourdan Brut

MUSHROOM TOAST R 70

with farm bread, roasted cherry tomatoes, smoked mozzarella, and deep-fried egg

ADD | Chorizo R 25

PAIR | Pierre Jourdan Belle Nectar

SALMON BAGEL R 110

with cream cheese, pickled onions & capers

PAIR | Pierre Jourdan Blanc de Blancs 2016

Our menus are seasonal & subject to change
Share your moments with us using #myhautecabriere

ANNO 1694



HAUTE CABRIÈRE

FRANSCHOEK

TERRACE MENU

Our Cap Classiques

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

PIERRE JOURDAN RANGE	glass	bottle
Brut Cap Classique	R 50	R 170
Belle Rose Cap Classique	R 50	R 170
Belle Nectar Demi-Sec Cap Classique	R 50	R 170
Blanc de Blancs 2016 Cap Classique	R 70	R 260

Other drinks

	regular	large
Cappuccino	R 24	R 28
Espresso	R 17	R 24
Americano	R 20	
Latté	R 27	
Red cappuccino	R 24	R 28
Tea Ceylon, Rooibos, Earl Grey	R 24	
Hot chocolate	R 35	
Fruit juice	R 30	

Our menus are seasonal & subject to change
Share your moments with us using [#myhautecabriere](#)