

ANNO 1694



# HAUTE CABRIÈRE

FRANSCHOEK

## 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!*

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2 COURSES | R 420

3 COURSES | R 490



*Our menus are seasonal & subject to change.  
A 10% service fee will be added to tables of 10 guests or more.*

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*Let's begin*

### STEAK TARTARE

with nori dressing, cured egg yolk & a multi-seed cracker

PAIR | Haute Cabrière Arnim Family Réserve

### CHAR-GRILLED OCTOPUS

red pepper & garlic vinaigrette, oregano, green olives,  
pickled eggplant & chorizo

PAIR | Haute Cabrière Chardonnay Unwooded

### BURATTA

spiced beetroot, aged balsamic vinegar, basil oil & rocket

PAIR | Haute Cabrière Pinot Noir Unwooded

### PAN FRIED DUCK BREAST

with rhubarb puree, charred apricots, confit duck, cassis &  
pomegranate jus

PAIR | Haute Collection Chardonnay

### LINEFISH CEVICHE

coconut sauce, olive oil, coconut & citrus vinaigrette

PAIR | Haute Cabrière Chardonnay Réserve

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*The main attraction*

### SWEET POTATO & RICOTTA GNOCCHI

sage brown butter, parmesan & goats cheese sauce

PAIR | Haute Collection Pinot Noir

### SLOW-COOKED LAMB SHOULDER

creamed spinach, confit celeriac & lamb mint jus

PAIR | Haute Cabrière Pinot Noir Réserve

### PAN-FRIED FRANSCHOEK TROUT

steamed asparagus, peas, fennel, trout eggs,  
smoked thyme & lemon velouté

PAIR | Haute Cabrière Chardonnay Réserve

### CAPE MALAY SEAFOOD CURRY

variety of seasonal seafood & squid ink tagliatelle

PAIR | Haute Cabrière Chardonnay Unwooded

### CHAR-GRILLED VENISON

rooibos onion compote, hasselback potatoes,  
broccoli & bone marrow jus

PAIR | Haute Cabrière Arnim Family Réserve

*Add some sides* | R50 each

BEEF FAT HASSELBACK POTATOES

FRESH HERB SALAD

ROASTED SEASONAL VEGETABLES

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*Happily ever afters*

### RASPBERRY MILLE FEUILLE

berry compote, ruby cremeux, rose jelly & milk ice cream

PAIR | Tranquille Sparkle

### BREAD & BUTTER PUDDING

naartjie infused anglaise & citrus syrup

PAIR | Tranquille Sparkle

### COCONUT & SAGO PANNA COTTA

passion fruit curd, mango gel & charred saffron pineapples

PAIR | Pierre Jourdan Belle Nectar Cap Classique

### ROASTED MARSHMALLOW ICE CREAM

dark chocolate mousse, almond sponge with a praline ganache

PAIR | Haute Cabrière Pinot Noir Unwooded

### PETITE CHEESE PLATE

peach chutney, oats & rosemary biscuit

PAIR | Ratafia by Haute Cabrière

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*Our Wines*

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

HAUTE CABRIÈRE	glass	bottle
Chardonnay Pinot Noir 2022	R 65	R 140
Chardonnay Unwooded 2023	R 60	R 135
Chardonnay Réserve 2022	R 70	R 195
Pinot Noir Rosé 2023	R 60	R 125
Pinot Noir Unwooded 2022	R 60	R 135
Pinot Noir Réserve 2018	R 100	R 310
Arnim Family Réserve 2020	R 70	R 195

HAUTE COLLECTION	glass	bottle
Chardonnay 2020	R 125	R 375
Amphora Chardonnay 2022	R 180	R 545
Amphora Semillon 2021	R 155	R 480
Pinot Noir 2021	R 155	R 480

PIERRE JOURDAN	glass	bottle
Brut Cap Classique	R 85	R 210
Belle Rose Cap Classique	R 85	R 210
Belle Nectar Demi-Sec Cap Classique	R 85	R 210
Blanc de Blancs 2018 Cap Classique	R 110	R 300
Tranquille Sparkle	R 60	R 155
Tranquille	R 45	R 115
Ratafia (Fortified Chardonnay)	R 35	R 190

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FRAN SCH HOEK

## TERRACE MENU

### *Local Beverages*

#### FRANSCHHOEK WHITE WINES bottle

GD1 Project   <i>Semillon 2021</i>	R	175
Black Elephant Vintners   <i>Sauvignon Blanc 2022</i>	R	190
Maison Single Vineyard   <i>Chenin Blanc 2020</i>	R	310
Lynx   <i>Viognier 2020</i>	R	220

#### FRANSCHHOEK RED WINES bottle

Stony Brook Ghost Gum   <i>Cabernet Sauvignon 2020</i>	R	555
Gum Bellingham   <i>Bushvine Pinotage 2019</i>	R	525
Bernard Glenwood   <i>Merlot 2021</i>	R	245

#### CRAFT BEER bottle

FBC Three Oaks Lager	R	50
FBC Liberty American Pale Ale	R	50

#### ALCOHOL - FREE glass      bottle

Leopards's Leap Natura	R 45	R 150
Devil's Peak Hero		R 50

### *Spirits*

Jameson whiskey	R	45
Bombay gin	R	30
Klipdrift brandy	R	40
Sydney Back brandy	R	65

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### Cool Drinks

Filtered water (750 ml still or sparkling)	R	40
Coke   Coke Zero	R	36
Iced Tea   Grapetizer   Appletizer	R	37
Fruit juice	R	42
Lemonade & Soda	R	32

### Warm drinks

	regular	large
Espresso	R 25	R 28
Americano	R 26	R 30
Americano (decaf)	R 25	R 28
Cappuccino	R 32	R 36
Cappuccino (decaf)	R 30	R 35
Latté		R 40
Red cappuccino	R 32	R 36
Tea   Ceylon, Rooibos, Earl Grey		R 32
Hot chocolate		R 45

Milk alternatives: + R8  
*Available for all warm drinks.*

As a family, we love food, and more importantly, the marriage of great food and wine enjoyed in great company.

HILDEGARD VON ARNIM, CO-FOUNDER & PATRON

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