

ANNO 1694



HAUTE CABRIÈRE

FRAN SCHHOEK

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 290

3 COURSES | R 350

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

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

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Let's begin

BOCCONCINI SALAD

with tomato, basil, smoked olive oil & jasmine vinaigrette

PAIR | Haute Cabrière Pinot Noir Rosé

GOATS' CHEESE & AUBERGINE

with sweet soy dressing & crispy onions

PAIR | Haute Cabrière Pinot Noir Rosé

PRAWN TEMPURA

with crushed avocado, spicy aubergine & tomato relish

PAIR | Haute Cabrière Pinot Noir Rosé

STEAK TARTARE

with quail egg & toasted baguette

PAIR | Haute Cabrière Chardonnay Pinot Noir

SMOKED VENISON CARPACCIO

with rocket, parmesan & lemon ailoi

PAIR | Haute Cabrière Pinot Noir Unwooded

CHICKEN LIVER PARFAIT

with brioche & apple chutney

PAIR | Haute Cabrière
Chardonnay Pinot Noir

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The main attraction

BEEF STEAK & BÉARNAISE

with roast & green beans & crispy pommes anna

PAIR | Haute Cabrière Arnim Family Réserve

LAMB CANNELLONI

with lemon & thyme sauce, crispy caper butter
and fine beans

PAIR | Haute Collection Chardonnay

VENISON LOIN

with tenderstem broccoli, spiced Cape Malay jus & a
pumpkin fritter

PAIR | Haute Cabrière Pinot Noir Réserve

FLASH FRIED CALAMARI

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

PAIR | Haute Cabrière Chardonnay Pinot Noir

PAN-FRIED TROUT

with sauce vierge, Nicola potatoes & roasted baby leeks

PAIR | Pierre Jourdan Belle Rose

SPINACH GNOCCHI

with sautéed cep mushroom, charred & pickled artichokes
and onion soubise

PAIR | Haute Collection Chardonnay

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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 | Ratafia

CHOUXMACA
with dark chocolate ice cream

PAIR | Pierre Jourdan Blanc de Blancs

APPLE TARTE TATIN
with brandy ice cream

PAIR | Ratafia

Warm 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	

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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 RANGE	glass	bottle
Chardonnay Pinot Noir 2020	R 40	R 100
Pinot Noir Rosé 2021	R 40	R 90
Pinot Noir Unwooded 2020	R 45	R 115
Arnim Family Réserve 2019	R 55	R 155
Pinot Noir Réserve 2018	R 65	R 260

HAUTE COLLECTION	glass	bottle
Chardonnay 2018	R 90	R 300
Amphora Chardonnay 2018	R 130	R 450
Amphora Semillon 2019	R 130	R 450
Pinot Noir 2019	R 110	R 360

PIERRE JOURDAN RANGE	glass	bottle
Brut Cap Classique	R 50	R 160
Belle Rose Cap Classique	R 50	R 160
Belle Nectar Demi-Sec Cap Classique	R 50	R 160
Blanc de Blancs 2016 Cap Classique	R 70	R 250
Tranquille	R 40	R 70
Ratafia	R 25	R 150

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Local Beverages

FRANSCHOEK WHITE WINES bottle

Black Elephant Vitners | Sauvignon Blanc 2020 R 190

Maison Single Vineyard | Chenin Blanc 2018 R 310

Lynx | Viognier 2019 R 220

FRANSCHOEK 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

WATER, SOFT DRINKS & SPIRITS

Filtered water (750 ml still or sparkling) R 30

Coke | Coke Zero R 22

Iced Tea | Grapetizer | Appletizer R 25

Fruit juice R 30

Barker & Quinn tonic R 30

Lemonade & Soda R 20

Bergamot gin R 45

Rhino whisky R 55

Sydney Back brandy R 55

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