

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!*

2 COURSES | R 390

3 COURSES | R 475



*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

RATAFIA-GLAZED QUAIL

celeriac cream & mushroom à la grecque

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 TART

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, blondie 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 2021	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 2017 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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Local Beverages

FRANSCHHOEK WHITE WINES bottle

GD1 Project | *Semillon 2021* R 175

Black Elephant Vintners | *Sauvignon Blanc 2022* R 190

Maison Single Vineyard | *Chenin Blanc 2020* R 310

Lynx | *Viognier 2020* R 220

FRANSCHHOEK RED WINES bottle

Stony Brook Ghost Gum | *Cabernet Sauvignon 2020* R 555

Gum Bellingham | *Bushvine Pinotage 2019* R 525

Bernard Glenwood | *Merlot 2021* 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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