

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!*

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4-COURSE DINNER | R 990



dineplan

*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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FRANSCHOEK

## BREAD & BUTTER

sourdough, brioche, truffle butter, smoked Stanford parfait, rooibos onion jam

PAIR | Pierre Jourdan Blanc de Blancs

## FRANSCHOEK TROUT

olive oil, vichyssoise, asparagus, caviar

PAIR | Haute Collection Chardonnay

## PAN-FRIED DUCK BREAST

confit duck, goats cheese, beetroot, citrus jus

PAIR | Haute Cabrière Pinot Noir Réserve

## GRASS-FED BEEF

king oyster mushroom, courgette purée, fondant potato & bone marrow jus

PAIR | Haute Cabrière Arnim Family Réserve

## ETON MESS

cassis meringue, diplomat cream, blackberry sorbet & cherry compote.

PAIR | Pierre Jourdan Ratafia

## MACAROON

white chocolate & espresso

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## TERRACE MENU

*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 2024	R	65	R 120
Chardonnay Unwooded 2024	R	60	R 100
Chardonnay Réserve 2022	R	70	R 185
Pinot Noir Rosé 2024	R	60	R 100
Pinot Noir Unwooded 2024	R	60	R 120
Pinot Noir Réserve 2020	R	100	R 300
Arnim Family Réserve 2021	R	70	R 185

HAUTE COLLECTION		glass	bottle
Chardonnay 2021	R	125	R 375
Amphora Chardonnay 2022	R	180	R 525
Amphora Semillon 2022	R	155	R 450
Pinot Noir 2022	R	155	R 450

PIERRE JOURDAN		glass	bottle
Brut Cap Classique	R	85	R 195
Belle Rose Cap Classique	R	85	R 195
Belle Nectar Demi-Sec Cap Classique	R	85	R 195
Blanc de Blancs 2018 Cap Classique	R	110	R 290
Tranquille Sparkle	R	60	R 140
Tranquille	R	45	R 90
Ratafia (Fortified Chardonnay)	R	35	R 190

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## TERRACE MENU

### *Local Beverages*

#### FRANSCHHOEK WHITE WINES bottle

GD1 Project | *Semillon 2021* R 175

Black Elephant Vintners | *Sauvignon Blanc 2024* R 190

Maison Single Vineyard | *Chenin Blanc 2020* R 310

Lynx | *Viognier 2022* R 220

#### FRANSCHHOEK RED WINES bottle

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

Gum Bellingham | *Bushvine Pinotage 2021* R 525

Bernard Glenwood | *Merlot 2023* 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 or Soda	R	32

### *Warm drinks*

Espresso	R	28
Americano	R	30
Cappuccino	R	36
Latté	R	40
Red Cappuccino	R	36
Tea   Ceylon, Rooibos, Earl Grey	R	32
Hot Chocolate	R	45

All coffees are a double shot.

Please request single shot, decaf and/or milk alternatives when ordering.

Milk Alternatives: + R8

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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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