



HAUTE CABRIÈRE

FRANSCHOEK

Sun Soil Vine Together

CELEBRATING PINOT NOIR THIS AUGUST

PINOT NOIR & TAPAS

R 280

Choose 3 tapas dishes from the below menu, and enjoy with a perfectly paired taste of Pinot Noir:

Haute Cabrière Pinot Noir Rosé

Haute Cabrière Pinot Noir Unwooded

Haute Cabrière Pinot Noir Réserve

TAPAS DISHES

Chicken pie, truffle velouté

R 75

Spicy fish cake, saffron mayo

R 60

Lamb rib with apricot, sherry vinegar & coriander dressing, charred cauliflower

R 85

Patatas bravas, black tomato, chili & home-made aioli

R 60

Vetkoek with garlic, lemon & chili prawns

R 110

Chickpea, aubergine, garlic, tomatoes & pepper ragout

R 65

PLAT DU JOUR

Perfectly paired with the shades of Haute Cabrière Pinot Noir this month

Char-grilled sirloin steak, crispy pommes anna, sauce béarnaise

R 195

Haute Cabrière Pinot Noir Réserve 2017

Venison & mushroom risotto, creamy mushroom sauce

R 180

Haute Cabrière Pinot Noir Réserve 2017

Pan-fried calamari, fragrant rice, lemon butter

R 185

Haute Cabrière Pinot Noir Rosé 2020

Aubergine, tomato, chickpea, mushroom & roast pumpkin ragout

R 170

Haute Cabrière Pinot Noir Unwooded 2021

SOMETHING SWEET

R 65

Quince & rhubarb crumble, cinnamon ice-cream

Chocolate, vanilla & coffee jelly trifle

Please note that menus may change throughout the month.

* A discretionary 12% service fee is added to all bills,

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