



THE ROYAL PORTFOLIO
LA RESIDENCE

Franschhoek



Our Favourite Restaurants IN THE CAPE WINELANDS

Exceptional experiences are at the heart of everything that we do at The Royal Portfolio. Whether you dine with us at La Residence or choose to dine out, we want to ensure that you experience the very best of South Africa. This list features our favourite dining experiences in the magnificent wine country that surrounds Cape Town.

*From fine dining to harvest tables,
there is something for every style and palate.*

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Franschhoek Lunch Venues



THE PERSIAN ALLEY AT LA RESIDENCE (*La Residence, Franschhoek*)

Smart Casual



We are blessed with beautiful summer weather in Franschhoek so an afternoon spent lazing around our refreshing infinity pool overlooking the vines is a must! Our seasonally inspired à la carte menu includes light lunches, or you can speak to our Chef to have the menu personalised according to your specific tastes.



CHEF'S WAREHOUSE (*Maison, Franschhoek*)

Smart Casual | Small Plates | Wine Estate | Kids' Menu



Chef's Warehouse at Maison is about experiencing food anew. In short, it's about the sheer pleasure of taste. By pairing flavours in unexpected and exciting ways, an infinite number of fresh taste sensations are created for you to enjoy. Building on the success of his first three established eateries — Chef's Warehouse and Canteen on Bree Street, Thali in Gardens and Chefs Warehouse at Beau Constantia — chef Liam Tomlin has created a taste experience that matches the magnificent setting of the Maison Estate.



DEUX LIONS (*La Bourgogne, Franschhoek*)

Contemporary | Boutique Winery | Al Fresco
À la Carte | Small Plates



Deux Lions offers a serene and peaceful escape from the bustling Franschhoek Village. Deux Lions features terrace seating overlooking a lush lawn and garden area that are perfect for kids, and inside seating in two stylishly decorated rooms with a blazing fireplace for colder days. Chef Nanda Cardoso's 'barefoot luxury' philosophy is evident in the elegant but unpretentious ambience. The compact menu is bursting with the freshest ingredients and a touch of innovation which Chef Nanda picked up through her years working in Liam Tomlin's Chef's Warehouse and Canteen.



SMITTEN

(Franschhoek)

Smart Casual | Light Meals | Village Centre
Champagne Bar



Smitten is set in The Yard and offers a menu with dishes made from seasonal ingredients, local produce and fresh, clean flavours. Guests can expect delicious dishes like light-as-air Parisian-style gnocchi and classic chicken and cashew nut curry, as well as lighter options such as Middle Eastern platters and smoked salmon and citrus salads. Chef Chris Smit, who was the opening Executive Chef of La Residence, is well-known for his two television food series “Geure Uit die Vallei” and “Cooking with Chris Smit”. The tasteful décor was designed by Chris’ partner, Imraan Vagar. Smitten also offers the entire range of Graham Beck bubbly for guests to enjoy.



DIE WERF

(Boschendal, Greater Franschhoek)

Smart Casual | Contemporary | Farm to Table
Wine Estate | Kids’ Menu



Positioned in the beautifully revamped original cellar of the Manor House is where you’ll find Die Werf Restaurant. This unique spot focuses on presenting contemporary farm-to-fork cuisine using only the best available local, seasonal, and ethically sourced ingredients. Their sharing plate menu features produce from the farm and the Werf Food Garden, the bright, lively colours of which are visible from the conservatory. You can look forward to signature dishes such as Black Angus beef, forest-reared Duroc pork, and freshly picked herbs and vegetables.

This restaurant is located approximately 30 minutes’ drive from Franschhoek.



ORANGERIE

(Le Lude, Franschhoek)

Smart Casual | Contemporary French Cuisine | Wine Estate



Chef Nicolene provides an exciting and sumptuous à la carte menu to suit all tastes. The seasonal menu offers the finest, freshest ingredients found in the forests, meadows, mountains and seas of the Cape, all served in a delightful setting that’s perfect for making lasting Franschhoek memories.

Franschhoek Dinner Venues



DINING AT LA RESIDENCE

(La Residence, Franschhoek)

Smart Casual | Contemporary French Cuisine



Our fine dining dinner menu changes daily and is designed according to the seasons, the weather and the fresh produce available from our garden. Our chef insists on using the finest ingredients in the preparation of his masterpieces and is happy to tailor make a menu according to your specific tastes. We also have our ever-popular 'Chef's Table' - your opportunity to get involved in the preparation of your food as you enjoy a personalised cooking demonstration.



LET'S FRITE

(Franschhoek)

Casual | Burgers and Fries | Village Centre



Let's Frite offers a break from the fine dining and tasting menus that dominate the Franschhoek food scene. Previously Foliage restaurant, this cool, casual eatery was created by chefs Reuben Riffel and Aviv Liebenberg. This spot will certainly satisfy anyone's burger cravings. Vegan options are available.



LA PETITE COLOMBE

(Leeu Estate, Franschhoek)

Fine Dining | Tasting Menu | Wine Estate | Art Gallery



La Petite Colombe is part of the La Colombe group which has consistently received worldwide acclaim and is regarded as being amongst the top restaurants in the world. Visitors to Franschhoek can now look forward to experiencing the same level of service excellence and exquisite cuisine that has put La Colombe in Cape Town on the map. La Petite Colombe offers a choice between a grand chef's experience menu and a chef's vegetarian experience. Located near La Petite Colombe is the monumental Everard Read art gallery.



ŌKU (Franschhoek)

Contemporary | South East Asian | Japanese
Village Centre



Ōku (Oak in Japanese) is the brainchild of Ryan Shell. Ōku is Franschhoek's first South East Asian eatery and offers an exciting menu of carefully curated dishes that will blow you away. The interior and exterior of the restaurant have been renovated to create the perfect space for casual, calming and refined eating experiences.



LE COIN FRANCAIS (Franschhoek)

Fine Dining | Tasting Menu | Village Centre



Multiple-award-winning Chef de Cuisine and owner, Darren Badenhorst, takes you on a journey through his interpretations of nostalgic food memories encompassing 'art on a plate'. Enjoy a unique culinary exploration of flavours, textures and interactive creations. The menu options available are a 6-course tasting menu and 8-course chef's journey menu.



PROTÉGÉ (Franschhoek)

Smart Casual | Small Plates | Village Centre



Protégé is a casual fine dining eatery under the guidance of La Colombe's Scot Kirton. Scot is proud to be part of the process of recognising talented young chefs and giving them the opportunity to put themselves on the map - hence Protégé. Diners can choose between a selection of small plates designed for sharing, or opt for the chef's menu, a selection of seven of the chef's favourite dishes for the table. The kitchen is an airy, open-plan space, while the dining area is decorated with wood and leather in neutral tones. A marble-topped counter overlooks the kitchen where guests can sit on velvet upholstered chairs. Protégé also offers two outside dining areas overlooking Franschhoek's main street: a quiet courtyard and the veranda.



ARKESTE

(Chamonix, Franschhoek)

Fine Dining | Tasting Menu | Wine Farm



Arkeste presents a delicious and tranquil dining experience with their à la carte and tasting menu. After eight years spent dazzling diners at the award-winning Tokara Winery and restaurant, Chef Richard Carstens has returned to the Franschhoek Valley and Chamonix where he was the head chef during the mid-90s. This has given him the chance to revisit some of his classics, alongside new dishes which showcase seasonal and local ingredients.



ÉPICE

(Franschhoek)

Intimate | Tasting Menu | Village Centre



Épice (from the French word épice, meaning spice) is an intimate fine dining restaurant was opened by the team behind La Colombe, La Petite Colombe, Foxcroft and Protégé. The menu features flavour-packed dishes inspired by the team's culinary expeditions to India, as well as memories of travels through Spain, Japan, Mexico, Denmark and to the US. Épice offers a Reduced Spice Journey of 7 courses or the Full Spice Journey of 11 courses. Both are available as vegetarian options.

Stellenbosch Lunch Venues

Stellenbosch is 30 - 40 minutes' drive from Franschhoek



RYKAART'S AT LONGRIDGE ESTATE

(Stellenbosch)

Family-Style Dining | Wine Estate



Rykaart's is a family-owned restaurant run by husband and wife power duo Alex and Ella Rykaart. Located at Longridge Wine Estate, at the foot of the Helderberg Mountains, overlooking breathtaking views of the False Bay Peninsula and Table Mountain, Rykaart's offer a wholesome family-style dining experience inspired by the beautiful produce from this biodynamic farm. A feast at Rykaart's will remind you of home-cooked meals served around the family dining table.



CAVALLI

(Stellenbosch)

Fine Dining | À la Carte | Art Gallery | Wine Estate



Classic dishes receive a contemporary and inventive spin at Cavalli. The chefs make excellent use of homegrown seasonal herbs and many vegetable varieties grown onsite from seed and cuttings. Cavalli is the first Green-star rated restaurant in South Africa, and treasures the beauty and richness of its natural heritage. Cavalli's approach to cuisine hinges on local and sustainable ingredients. They partner with like-minded producers to source produce with the very best flavours, colours and textures - something you'll appreciate when you eat there.



THE TABLE AT DE MEYE

(Greater Stellenbosch)

Casual | Family-Style Dining | Wine Estate



Set on the De Meye wine farm in Stellenbosch, The Table hosts beautiful lunches using produce grown by local farmers as well as other ingredients sourced locally such as pasture-raised meat, farm eggs, olive oil and cheese. Their abundant and comforting country fare is served family-style on mismatched antique platters. In summer, tables are spread out on the lawn, with a tree apiece to give you a sense of dining privately in a vast private garden. In winter, meals are served inside the newly added dining room - a wonderful space that is heated by wood-burning fires, and offers views out over the lawns and vineyards.



THE VINE BISTRO

(Glenelly, Stellenbosch)

Smart Casual | Wine Estate | Kids' Menu



Chef Christophe Dehousse offers a French-inspired dining experience. The interior décor is warm and elegant and includes a harmonious mix of 19th century chairs, classic Parisian tables, a contemporary cellar, a fireplace for the winter, leather banquettes and a traditional bar. Outside on the terrace or under the pergola, long wooden tables, a water feature, plants and a pétanque court invite long, lazy afternoons enjoying the picturesque views of the estate. The small menu presents classic French-inspired bistro fare which changes with the seasons.

Stellenbosch Dinner Venues

Stellenbosch is 30 - 40 minutes' drive from Franschhoek



EIKE BY BERTUS BASSON

(Stellenbosch)

Fine Dining | Tasting Menu | South African | Town Centre



Eike can be found in a historic building in the famous Dorp Street of Stellenbosch. Stellenbosch is also known as “Die Eikestad” – The Oak City. Eike celebrates traditional South African cooking to its fullest extent by drawing inspiration from nostalgic food memories. Eike offers a fixed menu, but the kitchen is happy to accommodate specific dietary requirements.



THE FAT BUTCHER

(Stellenbosch)

Steakhouse | Town Centre | Speciality Meats



If you're in the mood for an excellent steakhouse, look no further than Stellenbosch's The Fat Butcher. With a name like that, you know to expect a mighty meaty menu. With a choice of burgers, grills, steaks (in all the cuts you can imagine), plus a few local favourites, you definitely won't be disappointed. Pasture-reared and grain-fed, their meats are of excellent quality.



RUST EN VREDE

(Stellenbosch)

Fine Dining | No Children Policy | Wine Estate



Head Chef Fabio Daniel draws on his Brazilian background and Italian heritage to add flair to the contemporary French cuisine offered at Rust en Vrede. Inspired by his extensive travels, the fantastic fresh produce available in the Western Cape, and his kitchen team, Rust en Vrede offers a 4-course menu, 6-course menu and the Estate Experience Menu. Please allow 4 to 5 hours for the Estate Experience Menu.

Franschhoek Wine Tasting Experiences



BLACK ELEPHANT VINTERS & CO.

Music & Wine Pairing | By Appointment Only



You will not find traditional wine and cheese pairings at Black Elephant Vinters. Instead, they enhance the wine tasting process by using the senses of taste, touch, smell and sight. This unique approach sets Black Elephant apart from the commercial wine industry. Known as the 'rebels of the vine', an interactive experience hosted by one of the owners will ensure that you have an incredible journey through the world of wine. The experience is between 2 and 3 hours long, and available only on Fridays and Saturdays, subject to availability.



MULLINEUX & LEEU

Single Terroir Tasting | Reservation Recommended



The Wine Studio of Mullineux & Leeu Family Wines was designed by eminent Spanish Architect, Tomeu Esteve, to create the ultimate environment in which to taste fine wines. The knowledgeable team will guide you through tasting the wines from both their Swartland and Franschhoek wineries with elegant glassware, in a comfortable, relaxed space.

Recommendation: Mullineux Single Terroir Tasting featuring Swartland wines, which are only produced in vintages when they get a great expression from a specific site.



ATLAS SWIFT

Horizontal Chardonnay Tasting | Vegan Snack Plates
Family-Owned



The small tasting room at Atlas Swift offers a big Chardonnay tasting experience. Owners Welma and Martin Smith introduce 5 wines made in exactly the same style with grapes grown in 5 different locations.



GLENWOOD

Boutique | Family-Owned | Chardonnay | Sushi Restaurant
Off the Beaten Track | Cellar Tour and Barrel Tasting



Glenwood is located in an area of outstanding natural beauty and their credo is 'simple, natural, quality'. All wines are made from grapes grown on the farm, reflecting the unique terroir of the small valley. Ten hectares have been dedicated to the regeneration of indigenous Cape Fynbos to honour their commitment to protecting the environment. The Glenwood Chardonnay has been hailed as one of the best in the Franschhoek region.

Recommendation: Showcase Wine Tasting including 3 wines from their Grand Duc range.



LA MOTTE

History | Indoor Tastings Only | Art Gallery | Cellar Tour



The tasting room at La Motte overlooks the working and maturation cellars through large glass panels. Tastings are enjoyed amidst original works of art by acclaimed South African artist Jacob Hendrik Pierneef. The Vinoteque Tasting is highly recommended; explore the history and evolution of La Motte wines in an innovative and informative tasting of the Cellarmaster's choice of older vintages or special Syrah styles. This is available by appointment only, subject to availability and in a private tasting room.

Recommendation: Visit the La Motte Museum to learn the history of the estate and view the curated art exhibition.



RUPERT & ROTHSCHILD

Contemporary Tasting Room | Snack Menu Available
International Wines



Rupert & Rothschild has an elegant Tasting Centre where guests can enjoy local wines together with a selection of imported champagnes and wines from the exclusive Rothschild properties in France, Argentina and New Zealand. Together with the wine, you can enjoy the Rothschild Fromage Selection imported from Compagnie Fermière Edmond de Rothschild Heritage situated 40km east of Paris. A hand-crafted Chef's menu is also available in the Tasting Centre.

Recommendation: Order the imported Rothschild Fromage cheese selection from France to complement your wine.



PASERENE

Red Blends | Architecture | Snack Menu Available



Paserene is a small, family-operated winery, the sole purpose of which is to produce high-end, luxury wines. Paserene's tasting room is truly something special. Inspired by the migratory swallow, it represents the continuity of the brand. Conceptualised and designed by SCS Architects, Etienne Stols, Principle Architect said: "The building was designed to complement the current landscape and not to be in competition but in harmony with its surroundings by creating an architectural language of soft organic forms."

Recommendation: Paserene Union, Marathon and Chardonnay tasting



STONY BROOK VINEYARDS

Family-Owned | Intimate Tastings



Stony Brook Vineyards is a small, family-run wine farm. They concentrate on producing top-quality wines that reflect the unique microclimate of this southernmost corner of Franschhoek. This boutique wine farm produces many different wines in relatively small quantities in an environmentally friendly manner that minimises their carbon footprint. Their winemaking philosophy is firmly rooted in the Old World, drawing inspiration from some of the most revered wine regions across Europe. If you are lucky, you will meet the winemaker's mother, Joyce, who sometimes personally conducts the tastings.



LE LUDE

Gardens | Canapé and MCC Pairing | Family-Owned
Cellar and Vineyard Tours | Snack Menu Available



Le Lude follows an ethos committed to its founding family and the crafting of naturally bottle-fermented sparkling wines, known as Cap Classique. Here the Barrow family have made their home, writing a new chapter in a premier wine region. Guests are seated at leather banquettes where their range of artisanal Cap Classique wines can be sampled in a contemporary, French-styled tasting room that does justice to the cellarmaster's craft. Le Lude offers a tour of their maturation cellar on Tuesdays and Saturdays and also a guided tour with one of their winemakers. Bookings are essential and subject to availability.

Recommendation: Vintage MCC Tasting with Canapés



ANTHONIJ RUPERT

High Tea Available | MCC and Artisanal Nougat Pairing
Tram Ride to Franschhoek Motor Museum |
Reservation Recommended



The Manor House tasting room on the Anthonij Rupert Estate offers a diverse selection of flight tastings from their expansive range of wines. A tram service is available, by prior reservation, between the tasting room and the Franschhoek Motor Museum on L'Ormarins Estate, which is also owned by the well-known Rupert Family.

Recommendation: The three top wines from their Flagship range are available as “The Anthonij Rupert” tasting.

Stellenbosch Wine Tasting Experiences

Stellenbosch is 30 - 40 minutes' drive from Franschhoek



RAINBOW'S END

Boutique | Cabernet Franc | Family-Owned
Off the Beaten Track | By Appointment Only



The Malan family of Rainbow's End have adopted a combination of traditional and new-world wine-making techniques. Bunch selection, picking at dawn, sorting and plunging in open fermenters are all scrupulously done by hand, as well as light basket pressing. Personal tastings are offered by prior appointment on the veranda overlooking the mountains.

Recommendation: Purchase a bottle of their Cabernet Franc LTD Release; only 250 – 350 cases are produced per vintage.



TOKARA

Wine & Olive Oil Tasting | Art Gallery | Estate Walks
Cabernet Sauvignon



One of the cornerstone red varieties of the Tokara Estate is Cabernet Sauvignon, and they also have an award-winning Director's Reserve range of wines focusing on Bordeaux-style blends. Tokara also has a very extensive range of white wines in their Reserve Collection - these can be enjoyed in the tasting room with expansive views over Stellenbosch, and all the way to False Bay and Table Mountain.



OLDENBURG VINEYARDS

Boutique | Snack Menu Available | Red Wines
Off the Beaten Track



Oldenburg Vineyards is a family-run boutique winery tucked away in a mountainous area with incredible views of the Banhoek Valley. They handcraft small quantities of both red and white wines, using only grapes from their estate. At Oldenburg Vineyards, the team believe that less is more. They offer a peaceful and tranquil environment in which to enjoy a glass of their finely crafted wines, backed by friendly and personal attention, so you can relax and enjoy the serenity of the magnificent views.

Recommended: Rondekop Series Tasting exploring their ultra-premium Rondekop Series wines – Rhodiu (Bordeaux blend), Per Se (Cabernet Sauvignon) and Stone Axe (Syrah).



KANONKOP

History | Red Wine | Art Gallery



Kanonkop Estate is situated on the lower slopes of the Simonsberg Mountain and falls in a ward called 'Simonsberg', more commonly known as the "red wine bowl" of South Africa. Kanonkop is a fourth-generation family estate, which was originally purchased by JW Sauer, a cabinet member in the parliament of the Union of South Africa. Kanonkop has earned a reputation both at home and abroad for producing some of the best wines in the country. Guests can visit Kanonkop's art gallery inside one of their oak maturation cellars. Platters of local cheese are offered during summer to be enjoyed under the oaks with a glass of red wine.



MURATIE

History | Chocolate and Wine Pairing



Muratie Wine Estate is tucked into the exquisite Knorhoek Valley and is under the stewardship of Rijk Melck and his family. The farm itself dates back to 1685 when it was granted by Governor Simon van der Stel who was Governor of the Cape of Good Hope at the time. This makes Muratie one of the oldest estates in South Africa. Historically, Muratie has been known for being the first producer of Pinot Noir as well as fine ports, and is a respected player in the Bordeaux blend, Shiraz, Chardonnay and Pinot Noir stakes. The Muratie Estate and wine tasting room is steeped in history and guests can choose between standard, premium or chocolate pairing wine tastings.



WATERFORD ESTATE

Wine Safari | Wine and Chocolate Tasting



The Waterford Estate winery offers a relaxing setting where guests can sit and enjoy various tasting options. With the wine cellar built around a courtyard, you can observe the workings of the winery, and get a true feel for the wine-making process without disrupting the tranquillity of their tasting. Waterford also offers a Wine Drive Safari - a 3-hour trip on their safari-type vehicle through the 120-hectare Estate which includes tasting their wines and enjoying light snacks amongst the vineyards. Bookings are essential.

Recommendation: Library Collection Tasting



DE TOREN

Red Wine | By Appointment Only



De Toren Winery produces some of the best Bordeaux-style red wine in South Africa. A visit to De Toren is an absolute must for any Bordeaux aficionado. The vineyards comprise a mere 22 hectares, uniquely positioned on the Polkadraai Hills, overlooking Stellenbosch. Tastings are by appointment only and offer a unique insight into the craftsmanship of their world-renowned wines, the pursuit of viticultural excellence and their winemaking philosophy. Every tasting is an hour and half and includes a walk through the vineyard, cellar, maturation room, ending with a tasting of their luxurious wines.



JORDAN

Child-Friendly | Snack Menu Available | Wine Safari



Gary and Kathy Jordan have been making world-class wines at this top wine estate since 1993, and tapping into a farm history that goes back over 300 years. Jordan offers a tour of the vineyards in an open safari-style Land Rover, with stops to experience the spectacular views of False and Table Bays as well as the flora and fauna of the Cape Winelands. Explore the terroir and geology of the estate whilst tasting a selection of wines in the sustainably grown vineyards. This includes a cellar tour with additional wines to be tasted in the barrel cellar or on the terrace. Bookings essential and subject to availability.

Recommendation: Reserve Tasting of their 4 reserve range wines; MCC Blanc de Blancs, Nine Yards Chardonnay, Cobblers



Please do give us feedback on your experiences in Franschhoek.
It is of great value to us as we regularly update this list.

Warm wishes
THE LA RESIDENCE TEAM

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