

WINELANDS RESTAURANTS

A guide to eating in The Winelands



Fresh from our garden:

Green - Endive, Pepper lettuce, Mizuna, Basil, Crisp Celery, Litchi, Mint, Marinated Courgette, Cucumber Ribbons, Apple, Lyan beans, Pear & Avocado R55
served with Litchi, Lemon Thyme & Orange Blossom Yoghurt Dressing

Red - Bronze Fennel, Red Mustard, Tomato, Watermelon, Roasted Red Pepper, Aubergine, Star Anise infused Beetroot, Radish, Olive, Cherry, Grape & Plum with Vina R55
served with Plum & Sage Dressing with fresh Poppyseed Shaker

Yellow - Salad Greens, Roasted Yellow Pepper, Moroccan style Carrots, Butternut ribbons & Yamadilla, Papaya, Apricot, Honey caramelized Sweet Potato & Mango R55
served with Peach & Mint Dressing

If you like...
- Smoked Salmon R35
- ...at cheese R25
- ... R35
- ... Free R25

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Quick Reference //

Stellenbosch // Page 2

The Bakery at Jordan Jordan Wine Estate, Stellenbosch Kloof Road, Vlottenburg	021 881 3441
Delaire Graff Restaurant Delaire Graff Estate, Helshoogte Pass, Banhoek Valley	021 885 8160
Eike 50 Dorp Street	021 007 4231
Gâte Quoin Rock Wine Estate, Knorhoek Road, Knorhoek Valley	021 888 4750
Indochine Delaire Graff Estate, Helshoogte Pass, Banhoek Valley	021 885 8160
Jordan Restaurant Jordan Wine Estate, Stellenbosch Kloof Road, Vlottenburg	021 883 2274
The Kraal at Joostenberg Joostenberg Wine Estate, Hoopenberg Road, Muldersvlei	079 641 1320
Majeka Kitchen Majeka House, 26-32 Houtkapper Street, Paradyskloof	021 883 1512
Overture Hidden Valley Wine Estate, Annandale Road	021 880 2721
Restaurant Jardine 1 Andringa Street, Stellenbosch Central	021 886 5020
Rust en Vrede Rust en Vrede Wine Estate, Annandale Road	021 881 3881
SALT at Waterford Waterford Wine Estate, Upper Blaauwklippen Road	021 880 5300
Spek & Bone 84 Dorp Street, Stellenbosch Central	082 569 8958
The Table at De Meyer De Meyer Farm, Muldersvlei Road, Klapmuts	072 696 0530
Tokara Tokara Wine Estate, Helshoogte Pass, Banhoek Valley	021 885 2550
Vadas Smokehouse & Bakery Spier Wine Farm, Baden Powell Drive	021 809 1137
The Vine Bistro Glenelly Wine Estate, Lelie Street, Ida's Valley	021 809 6444

Franschhoek & Surrounds // Page 7

Arkeste Chamonix Farm, Uitkyk Street	021 876 2393
Babel at Babylonstoren Babylonstoren Farm, Klapmuts-Simondium Road	021 863 3852
Bovine 42 Huguenot Road	072 426 7964
Chefs Warehouse at Maison Maison Estate, R45	021 876 2116
Cosecha Noble Hill Wine Estate, Klapmuts-Simondium Road, Simondium	021 874 3844
Epice Le Quartier Francais, Cnr Huguenot & Berg Street	021 492 4044
Greenhouse Restaurant at Babylonstoren Babylonstoren Farm, Klapmuts-Simondium Road	021 863 3852
La Petite Colombe Leeu Estates, Dassenberg Road	021 202 3395
La Petite Ferme Franschhoek Pass Road	021 876 3016
Le Bon Vivant 22 Dirkie Uys Street	021 876 2717
Le Chêne Leeu Estates, Dassenberg Road	021 492 2222
Le Coin Francais 17 Huguenot Road	074 126 0022
Leopard's Leap Rotisserie R45, Main Road	021 876 8002
Oku Heritage Square, 9 Huguenot Road	021 876 2494
Orangerie Restaurant at Le Lude Bowling Green Avenue, Lambrechts Road	087 754 9925
Pierneef à la Motte La Motte Wine Estate, R45, Main Road	021 876 3119
Protégé at Le Quartier Français Le Quartier Français, Corner of Berg and Wilhelmina Street	021 492 2222
Reuben's Restaurant 2 Daniel Hugo Street	021 876 3772
Rupert & Rothschild Restaurant Rupert & Rothschild Vignerons, Klapmuts Road, Simondium	021 874 1648
Tap Eat at the Franschhoek Beer Co. R45, 5 km before Franschhoek Valley	021 876 2092
Tuk Tuk Microbrewery 14 Huguenot Road	021 492 2207
The Werf Restaurant at Boschendal Boschendal Estate, Pniel Road, Groot Drakenstein	021 870 4206

Paarl // Page 13

Faber at Avondale Avondale Estate, Lustigan Road, Klein Drakenstein	021 863 1976
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Somerset West // Page 14

Camphors at Vergelegen Vergelegen Estate, Lourensford Road, Golden Acre	021 847 2131
Cavalli Restaurant R44, Strand Road	021 855 3218
Idiom Idiom Vineyards, Sir Lowry's Pass	021 858 1088

New Frontiers has made every effort to ensure that the information contained within this article is correct at the time of publication and we are constantly updating information as it becomes available.

Please do however note that restaurants open and close continuously, menus frequently change, and chef movements are common throughout the winelands.

Stellenbosch

The Bakery at Jordan // Jordan Wine Estate, Stellenbosch Kloof Road, Vlottenburg

Simple décor highlights spectacular views of the dam, especially from the outside tables at this casual, Winelands eatery. The ever-changing menu features charcuterie, pickles and cheese platters, a seafood dish of the day like mussels or hake, and bread-based dishes like the decadent croquet-madame. The Bakery at Jordan is a great choice for a relaxed and tasty breakfast or lunch complemented by a full range of Jordan wines. Lovely, inside and out. The bustling bakery's interior makes for a festive experience. And... keep an eye out for those baked treats as they come out of the oven.

Tel 021 881 3441

Delaire Graff Restaurant // Delaire Graff Estate, Helshoogte Pass, Banhoek Valley

Situated on the dramatic Helshoogte Pass, Delaire Graff Restaurant is the full package when it comes to dining in the winelands, offering incredible views, immaculate interiors and excellent fare. Delaire's exquisite menu offers classic bistro favourites with South African twists, and incorporates ingredients picked daily from the estate's own greenhouse and vegetable garden. The extensive wine list features well-selected local and international wine choices, and estate wines offered by the glass. For those to whom a restaurant is more than just about good food, Delaire Graff Restaurant encompasses it all, with exquisite views over the Banhoek Valley, opulent architecture, and artwork, sculptures and objects of beauty throughout.

Tel. 021 885 8160

Eike // 50 Dorp Street

Stellar SA chef, Bertus Basson has opened his sixth restaurant - in an historic building on Stellenbosch's Dorp Street. An homage to Eikestad (the city of oaks), the intimate space is beautifully styled - think sumptuous emerald-green velvet chairs, an up-to-the-minute geometric-tiled wall and a kitchen that overlooks the 30-seater dining area. The 12-course dinner menu pays homage to the seasons, serving dishes that reflect Bertus and chef Kyle du Plooy's passion for South African flavours. And, to match the food, the wine list is wonderfully curated, with some unexpected and rare gems.

Tel. 021 007 4231

Gâte // Quoin Rock Wine Estate, Knorhoek Road, Knorhoek Valley

On the slopes of the majestic Simonsberg Mountains lies Quoin Rock Wine Estate, home to the highly acclaimed Gâte Restaurant. Taking diners on a voyage of discovery, all dishes are focussed on the ingredients available in the farm's immediate vicinity. They've coined their farm-to-table concept, micro-terroir cuisine - and it's designed to excite the palette. The 40-seater restaurant is intimate with a decidedly contemporary look and bold, clean architecture.

Tel. 021 888 4750

Indochine // Delaire Graff Estate, Helshoogte Pass, Banhoek Valley

A Winelands restaurant with an Asian slant makes this a firm favourite! The à la carte menu features pan-Asian fare with a contemporary twist. Think smoky Thai barbecue pork belly with shiitake sausage and charred onions. Spectacular views of Delaire Graff Estate complete the experience. There is freshness and complexity in the spicing of all the dishes and the extensive wine list contains several examples of cultivars known to pair well with Asian cuisine. The view down the valley demands attention, but so too does the eye-catching décor. It's plush, stylish and elegant, but not intimidating. And... make sure you leave enough time to savour the extraordinary collection of art on display, as well as walk in the beautifully landscaped gardens.

Tel. 021 885 8160

Jordan Restaurant // Jordan Wine Estate, Stellenbosch Kloof Road, Vloottenburg

One of Stellenbosch's most picturesque wine estates is home to acclaimed chef George Jardine's Jordan Restaurant. At one of the top spots in the Winelands for a spectacular meal, Jardine showcases his award-winning dishes by combining expert technique with top-notch produce and a light, unpretentious touch. Dishes are accessible and delicious and change with seasonal availability. It's pared-down modern here, with a completely open-plan kitchen so you can see the chefs at work (or play). On balmy days the sliding doors are thrown open, and all the tables are moved to the deck with its views over a dam and of the gorgeous Stellenbosch Mountains in the distance. If you love cheese, you'll fall in love with the walk-in cheese room filled with local cheeses.

Tel. 021 883 2274

The Kraal at Joostenberg // Joostenberg Wine Estate, Hoopenberg Road, Muldersvlei

Situated in a stone-walled courtyard, which was once the farm's original cattle kraal, the restaurant's rustic chairs and tables is the perfect spot to enjoy deliciously wholesome, farm-fresh food with friends or family. And on cold days, you can sit inside the rustic Cape Dutch style wine tasting room, where a cosy fireplace and old vinyl records enhance the atmosphere. Open on weekends only, the three-course set menu changes weekly, but diners can expect a seasonally driven menu made using locally sourced, organic produce - some of which comes from the farm itself! If you are looking for a fuss-free, festive lunch among wild olive groves and fruit trees - with delicious estates, you're in for a treat!

Tel. 079 641 1320

Majeka Kitchen // Majeka House, 26-32 Houtkapper Street, Paradyskloof

This restaurant has everything going for it - a passionate and well-travelled chef, an enthusiastic sommelier, a vegetable and herb garden designed by the Babylonstoren gurus; interiors by a former VISI art director; and a peaceful location in a Stellenbosch suburb. Add to that the playful take on fine dining and determined focus on top-quality suppliers and sustainability, and it becomes a memorable occasion. The restaurant design and interiors have been expertly chosen, from the James Mudge furniture and Gregor Jenkin tables to the beautiful vintage cutlery collected with great care. Plus, a high staff-to-patron ratio means that service is swift and professional - you certainly won't be kept waiting.

Tel. 021 883 1512

Overture // Hidden Valley Wine Estate, Annandale Road

Situated on the foothills of the imposing Helderberg Mountain on Hidden Valley Wine Farm, Overture has grown into a foodie destination of note, well-loved for its modern South African cuisine, beautiful views and impressive setting. The restaurant is situated on top of a hill and on a clear day, offers extraordinary views of Table Mountain, Stellenbosch Valley and Robben Island. Drawing inspiration from their mother's recipes and early food memories, chef Bertus Basson and his team delight diners with refined dishes as well as bold fire-grilled plates. Two sides of the restaurant have glass walls to reveal the view and also let light into the contemporary, well-appointed space. The open kitchen adds atmosphere.

[Tel. 021 880 2721](tel:0218802721)

Restaurant Jardine // 1 Andringa Street, Stellenbosch Central

George Jardine, the talent behind the acclaimed Jordan Restaurant, has foodie fans flocking to Andringa Street. (George earmarked this spot opposite the Stellenbosch Hotel years ago and has been waiting patiently for it to become available). Shady street-side seating, a statement fireplace and soothing elephant-grey paintwork all reflect the stripped back, no-fuss approach at this much-loved neighbourhood spot. Although it is as technically polished and ingredient-driven as ever, George Jardine's cooking takes on a more accessible bent here. The interior is warm and homely, having been converted from an old house, and the wine list boasts some interesting local blends and lesser-known varietals.

[Tel. 021 886 5020](tel:0218865020)

Rust en Vrede // Rust en Vrede Wine Estate, Annandale Road

Still one of the top fine dining experiences in the country, a meal at Rust en Vrede is not to be rushed. The menu here is classical rather than trendsetting, yet there's elegance on the plate and a deft hand in the kitchen. A true fine-dining experience, dishes showcase a variety of seafood, poultry and meat with vegetarian dishes available on request. The original wine cellar has not lost its character and charm in the conversion into a contemporary-looking restaurant. When a wine list arrives on its own trolley for easy reading, you know you're in for a vinous treat. With many wines available in multiple vintages, the impressive selection encompasses South Africa's finest estates, alongside a range of foreign cellars. Soft lighting, comfortable chairs and the finest tableware make this a dining environment you won't want to leave in a hurry.

[Tel. 021 881 3881](tel:0218813881)

SALT at Waterford // Waterford Wine Estate, Upper Blaauwklippen Road

Indulge in the rustic fare of chefs Craig Cormack and Beau du Toit (previously at the helm at Paul Cluver) at the terracotta, Tuscan-inspired property where they offer up a casual, contemporary, 3-course menu. It's unpretentious, no-nonsense cooking that serves up bold flavours in generous portions - perfectly accompanying the beautiful Waterford wine selection. The menu is hyper-seasonal, and changes based on what the chefs have available to cook with during any given week. Lunch begins with a sharing board of starters - it's chef's choice here and changes daily, and mains are an elaborate affair. SALT's hearty cooking perfectly complements the convivial spirit and expert service for which Waterford Estate has become known.

[Tel. 880 5300](tel:8805300)

Spek & Bone // 84 Dorp Street, Stellenbosch Central

Spek & Bone is another clever invention by the acclaimed South African chef, Bertus Basson (of Overture at Hidden Valley and Eike amongst others). Spek & Bone offers a completely different atmosphere from the more upmarket sister restaurants, with casual courtyard dining underneath a leafy canopy stretching from an ancient tree at the centre. The food takes an equally laid-back approach with a selection of small-plate options that are meant to be ordered in their multitudes and shared. Despite this being the more casual counterpart, you'll still recognise the signature take on classic South African dishes with interesting twists on familiar flavours. This is a welcoming and cool spot to escape the heat on a hot summer's day in Stellies. Great wine list and excellent service! We recommend ordering as many plates as possible!

[Tel. 082 569 8958](tel:0825698958)

The Table at De Meye // De Meye Farm, Muldersvlei Road, Klipmuts

The Table's country-style food remains in a class of its own. Served family-style, dishes arrive at the table overflowing with the best seasonal produce and menus change daily. The wine list is short and in summer, tables are spread out on the lawn, a tree apiece - so it feels as if you're dining privately in some vast garden. In winter, tables are usually inside the historic building with its half-metre thick, whitewashed walls and mismatched furniture. There's also an extension with glass walls, looking out onto the lawn and vineyards. Crockery is a mismatched mix of antique finds - plates are adorned with blossoms or patterned with autumn leaves. As it's a set menu, the team enquire about dietary requirements when you make a booking and are extremely adept at adapting dishes to special needs.

[Tel. 072 696 0530](tel:0726960530)

Tokara // Tokara Wine Estate, Helshoogte Pass, Banhoek Valley

Chef Carolize Coetzee is forging a path of her own here in the wake of Richard Carstens with a menu that is always interesting, always delicious and beautifully presented. An excellent wine list goes beyond Tokara's own cellar wines by the glass and bottle to more of the Cape's top labels. The view is a knockout at this beautifully positioned restaurant with sweeping views of False Bay and Table Mountain, and it's even better outside when the weather permits. Inside there is a semi-industrial feel with many fabulous artworks dotted around. The look is clean and no nonsense - here the food is king. And... arrive early and enjoy a pre-dinner drink at the new bar looking into the kitchen.

[Tel. 021 885 2550](tel:0218852550)

Vadas Smokehouse & Bakery // Spier Wine Farm, Baden Powell Drive

PJ Vadas has become the baron of barbecue and at his eatery on Spier wine farm, he serves hearty meat dishes (with beef, pork, chicken and eggs sourced from Farmer Angus), farm-fresh bread, and an old Hoghouse favourite: pastéis de nata (Portuguese custard tarts). The smoked pork belly with apple ketchup is particularly good. Vegetarians are well catered to with inventive side dishes and a generous Chef's Platter, is a bountiful plate that takes care of any indecision! The restaurant space includes a bakery and gelato bar, and the best tables are on the terrace, shaded by oak trees with views over the Spier gardens. This is a wonderfully relaxed and casual dining venue which ideal as a lunchtime stop for famished families.

[Tel. 021 809 1137](tel:0218091137)

The Vine Bistro // Glenelly Wine Estate, Lelie Street, Ida's Valley

Fronted by chef Christophe Dehosse (whose small menu changes regularly), this hidden gem is situated within a state-of-art building at Glenelly Estate. It offers a French-inspired dining experience, reflected in the warm, yet elegant décor, which includes a mix of 19th-century chairs and classic Parisian tables. On chilly days, it's rather nice to cosy up to the fireplace, or gather in the elegant wine-tasting area above the restaurant; but if the sun is out, sit at one of the long wooden tables on the outside deck or under the pergola, and enjoy beautiful views of the vineyards and surrounding hills. May de Lencquesaing, owner of Glenelly Estate, is quite the glass collector; she has one of the largest privately-owned glass collections in the world. Glenelly Estate's glass museum provides a fascinating glimpse into 2 000 years' worth of glassmaking.

[Tel. 021 809 6444](tel:0218096444)

Franschhoek & Surrounds

Arkeste // Chamonix Farm, Uitkyk Street

Situated on Chamonix Wine Farm, chef Richard Carstens' restaurant is a culmination of his more-than-30-years' experience in some of the top kitchens in the land. His latest ever-evolving menu combines his past passions and triumphs (molecular gastronomy and Asian-fusion) his self-taught techniques (classical French) and his most recent musings: clean eating and pescatarian-ism. Surrounded by a 40-seater deck under the trees with floor-to-ceiling glass panes, the forest-like setting allows the serene greenery to permeate, and the restaurant is a beautiful, light, and airy space. With a choice of a la carte and chef's tasting menus, dishes are fresh, varied, and each plate is beautifully calibrated and nuanced.

[Tel. 021 876 2393](tel:0218762393)

Babel at Babylonstoren // Babylonstoren Farm, Klappmuts-Simondium Road

Babel does not follow rules or fads. The watchwords here are freshness and creativity. The menu is dictated by what is seasonal and ripe in the garden, with lots of fruit, vegetables and brilliant colours on the plate. The restaurant is predominantly white with well-chosen design elements and features. Whether sitting inside the glass enclosed restaurant or dining alfresco under the Plain trees in the courtyard, you are guaranteed a superb experience. The wine list includes the wines from the estate, as well as a good selection of other local wines. And... the beauty and tranquillity of Babylonstoren has to be experienced first-hand. Make a day trip of it - take flat, comfortable shoes for walking through the 8 hectares of garden, enjoy the clivia walk through the "puff adder", greet the donkey family, show the kids the insect hotel, smell and pick the ripened fruit. It is a feast for all the senses.

[Tel. 021 863 3852](tel:0218633852)

Bovine // 42 Huguenot Road

Chef Oliver Cattermole left Leeu Collection to open Bovine with his wife Becky (who heads up operations and back-of-house) – and this relaxed and casual setting is a welcome addition to the Franschhoek culinary scene, especially for families! The wholesome all-day eatery is decidedly laidback, and the menu features dishes inspired by local farm favourites, such as brioche burgers (with a choice of six different types of meat patties), fish and chips, nachos and tacos, steak, and a variety of bar snacks. Not surprisingly, the focus is on the best quality, locally sourced, seasonal ingredients. The local thrust extends to the drink's menu too, where you can choose from a range of tipples, such as craft beer from Woodstock Brewery and Black Elephant Vintners' wines. High-quality family dining at its best!

[Tel. 072 426 7964](tel:0724267964)

Chefs Warehouse at Maison // Maison Estate, R45

As with the other restaurants in his stable, diners can expect impeccably executed and incredibly tasty "global tapas". Driven young chef David Schneider, who was Liam's right-hand man at Chefs Warehouse on Bree Street, heads up the kitchen. The restaurant is simple, stylish and sophisticated, rather like the furniture and homeware brand that's also owned by Maison's proprietor Chris Weylandt. From the Scandi-inspired wood panelling and the waiter's artisanal-looking leather aprons, everything is tastefully buttoned up. The restaurant opens onto rolling lawns and vineyards, where outdoor seating and umbrellas beckon for alfresco eating and after-lunch lounging.

[Tel. 021 876 2116](tel:0218762116)

Cosecha // Noble Hill Wine Estate, Klapmuts-Simondium Road, Simondium

The Mexican fare is influenced by Cosecha's Californian owners, with a nod to the Tex-Mex cuisine of the US south west. Living up to the Spanish meaning of Cosecha (harvest), the country fare at this artisanal winery is earthy, natural and slow-cooked, made with freshly picked garden ingredients and piquant sauces. The flavours are bold; the fare as colourful as a string of red peppers. Everything is freshly made and wholesome, from the homemade corn breads and tortillas from the bakery to olive oil infusions and home-grown herbs and vegetables. The estate's own wines are available. It's a family venue in a serene garden courtyard setting with panoramic vineyard, mountain views from the deck and a chic lounge interior. And... The children's menu and play area will keep the kids out of trouble while mum and dad enjoy a long, leisurely winelands lunch.

[Tel. 021 874 3844](tel:0218743844)

Epice // Le Quartier Francais, Cnr Huguenot & Berg Street

Named after the French word *epicé* (meaning spice), this intimate eatery is the brainchild of La Colombe's chef-proprietor Scot Kirton and executive chef James Gaag. Serving an array of delectably curated French-fusion dishes, the fine-dining restaurant features a flavour-packed menu inspired by the team's culinary expedition to India, as well as memories of travels through Spain, Japan, Mexico, Denmark and the US. It is all about a balance of tastes, flavours and textures, where fresh and sustainable ingredients have been carefully combined. Diners who are afraid of spicy, hot food need not fear, as the spiced-up offering is less about the heat and more about a flavour-filled and fragrant culinary journey. The cosy restaurant has a warm ambience, with tones of amber and brown echoing the spice- theme throughout.

[Tel. 021 492 4044](tel:0214924044)

Greenhouse Restaurant at Babylonstoren // Babylonstoren Farm, Klapmuts-Simondium Road

Walking through the stunning and extensive vegetable gardens at Babylonstoren, it's hard not to start lusting after some of the produce you notice along the way. Luckily, there is the option of lunching at the Greenhouse, where the kitchen makes excellent use of the seasonal harvest. (There's also the fine dining fare at Babel, but for that you need some patience to get a reservation.) The greenhouse conservatory was custom-built in France for Babylonstoren and the menu is small but well crafted. Expect home-baked treats, fresh garden juices, artisanal breads with handcrafted cheeses and cold meats, as well as fresh garden salads and, of course teas and coffees. It's a simple but supremely satisfying meal, bursting with freshness and flavour.

[Tel. 021 863 3852](tel:0218633852)

La Petite Colombe // Leeu Estates, Dassenberg Road

Sister property to the acclaimed, La Colombe in Constantia, La Petite Colombe recently moved to a spectacular new location on Leeu Estates. Not only is the new stand-alone space larger (seating guests both indoors and on its terrace), but it is also grander. Floor to ceiling windows mean that both the inside tables and those outdoors enjoy Leeu Estates' glorious views over beautifully manicured gardens and vineyards, onto the valley and mountain. Since its inception, John Norris Rogers (who trained at La Colombe) has been Head Chef at Le Petite Colombe, producing dishes that reflect his extensive international travels and using only the finest local produce. Many of the fresh fruit and vegetables, as well as herbs and spices, are picked daily from Leeu

Estates' organic farm, which is just a few minutes' walk from the restaurant. Choose from the shorter seasonal set menu or the Chef's Experience set menu accompanied by a superb wine list.

[Tel. 021 202 3395](tel:0212023395)

La Petite Ferme // Franschoek Pass Road

On a clear day, there is no better place than in the view-drenched restaurant of this boutique wine farm. With spellbinding valley views (arguably the best in Franschoek), this elegant eatery's laid-back ambience, vineyard-facing front lawn, and traditional rustic dishes make it worth a visit. The menu is simple but appetising, with six starters, and a selection of hearty mains. We recommend the Slow-Roasted Lamb and the Wild Mushroom Arancini. Despite being a comparatively small winery, La Petite Ferme produces some of the most sought-after wines in the country, caringly produced by winemaker Wikus Pretorius who comes with barrels of experience from working in the wine regions of France, California and Australia.

[Tel. 021 876 3016](tel:0218763016)

Le Bon Vivant // 22 Dirkie Uys Street

Just off the main road, in a converted house, this restaurant dishes up outstanding food by classically trained Dutch chef Pierre Hendricks. The cosy interior bursts with charm, thanks to whimsical touches (such as light fittings made of colanders and graters) and a cosy fireplace. A glass wall allows diners a glimpse into the working kitchen where Pierre and his team perform their culinary magic. You'll be impressed with the unusual combinations on the à la carte menu, our favourite being the chef's modern take on traditional surf-and-turf - the pork and scallops (pork belly, with seared scallop, apple, baby onion and butternut) - delicious!

[Tel. 021 876 2717](tel:0218762717)

Le Chêne // 22 Dirkie Uys Street

Darren Badenhorst, award-winning chef and patron of Franschoek's 'Le Coin Francais', is behind this culinary marvel. 'Le chêne', takes its name from the oak tree that stood in the property's glass conservatory, and is located in the Manor House at Leeu Estates. With chef Oelof Vorster heading the kitchen, the pair have devised a confidently varied and proudly South African menu underpinned by rigorous French technique. The result is simply delicious, perfectly executed plates that are comfortingly familiar yet wholly unexpected. As one would expect from the Leeu Collection, service is exemplary and the interiors sophisticated, with custom-made furniture, including a long 750-year-old yellowwood table. Cellar geeks will love the wine-pairing suggestions! Book a table on the deck, which yields spectacular garden, vineyard, and mountain views.

[Tel. 021 492 2222](tel:0214922222)

Le Coin Français // 17 Huguenot Road

After a seven-year stint as head chef at Grande Provence, Chef Darren Badenhorst has gone it alone, and opened up his own restaurant on Franschoek's Main Road. Accomplished in classic French cooking techniques, Darren shows his creative flair and love for locally sourced ingredients at his upmarket restaurant. Perfect for a leisurely meal with friends during the day where you can enjoy a selection from the à la carte menu, or a fancy fine dining experience in the evening with the set tasting menu. The restaurant has a beautiful contemporary feel about it. The bare wooden tables are laden with wine glasses, silverware and napkins; it's all very clean and sophisticated. The silver spiral staircase is a prominent feature of the restaurant.

[Tel. 074 126 0022](tel:0741260022)

Leopard's Leap Rotisserie // Leopard's Leap Family Vineyards, R45, Main Road

This friendly and inviting family-oriented destination is housed in a modern glass building with sophisticated interiors (as you would expect from any Rupert family-related project). The winery has exceptional tasting facilities set around an imposing tasting bar where you can sit and sample the wide range of wines. The rotisserie-based lunch includes a variety of meats complemented by a selection of perfectly prepared side dishes, fresh salads and vegetables sourced from the organic vegetable and herb farm garden. On summer weekends, visitors laze on the sun-drenched veranda while watching the sunsets over the vineyards. Parents are happy, too, as little ones can play on the lawn or in the kid's play area. Serious foodies should consider taking one of the culinary classes in the state-of-the-art kitchen.

[Tel. 021 876 8002](tel:0218768002)

Ōku // Heritage Square, 9 Huguenot Road

Ōku is the first Asian-inspired restaurant in a village which is generally known for its French-inspired fine-dining and modern tasting menus. For chef Darren Badenhorst of Franschoek's Le Coin Français and Le chêne, Ōku (meaning "oak" in Japanese) is a foray into authentic Asian cuisine and the exact same care that went into curating the menu, was spent on designing the perfect interior. Bespoke tables and chairs by local chef-turned-carpenter Edmund Viljoen allow comfort and aesthetics to come together exactly as intended, creating a calming space that allows the food to shine! Minimalist and refined, it's the perfect spot for a wonderful selection of bao, broths, dumplings and more.

[Tel. 021 876 2494](tel:0218762494)

Orangerie Restaurant at Le Lude // Bowling Green Avenue, Lambrechts Road

This family-owned piece of heaven is discreetly tucked away next to the Franschoek Monument and features a sophisticated tasting room for elegantly paired MCC tastings and the restaurant, Orangerie for a classic French-inspired lunch or high tea. Pretty and smart with a touch of old-style glamour, it is a delightful little gem. Almost like a traditional English tea garden room meets a modern white and minimalistic building. Black and white marble floors, white cane furniture, glass chandeliers, the finest table linen, personalised crockery, elegant Champagne flutes, a beautiful rose garden and a delightful vegetable garden are some of the unique features. Orangerie, the restaurant at Le Lude offers fresh, vibrant and delicious French classics complemented by a selection of fine wines from the valley.

[Tel. 087 754 9925](tel:0877549925)

Pierneef à la Motte // La Motte Wine Estate, R45, Main Road

Named after South African landscape artist, Jacob Hendrik Pierneef, this esteemed restaurant offers a similarly creative streak, as chef Eric Bulpitt, former head chef at Faber at Avondale, puts forth a vibrant array of dishes, adding his unique touch to the famed kitchen. We love the sense of whimsy, so often absent in fine-dining establishments. The feeling is one of quiet, understated luxury in the soaring contemporary interior where Pierneef lino cuts and silkscreens sit pretty alongside quirky plate chandeliers. There are plenty of tasteful corners to relax around the fire in winter, whilst gazing out of large glass windows onto the stream outside. Summer brings al fresco dining at its best with a great outdoor space for relaxed family-friendly dining.

[Tel. 021 876 3119](tel:0218763119)

Protégé at Le Quartier Français // Le Quartier Français, Corner of Berg and Wilhelmina Street

Small plates and big flavour are the order of the day at Protégé, the new addition to chef Scot Kirton's stable (La Colombe, La Petite Colombe and Foxcroft) at Le Quartier Français. Aptly named, the restaurant provides young talented chefs the opportunity to hone their skills, and chef Stephen Raaff hits all the spots with his refined, flavour-packed approach to casual fine-dining. Scot wanted to create a place that locals could call home, while enjoying top-quality, seasonally driven comfort food. The restaurant space has been designed around the central show kitchen, with al fresco dining areas at both ends to ensure a wonderful dining experience carefully considered by interior wizards, Rotem Shachar and Megan Bon.

[Tel. 021 492 2222](tel:0214922222)

Reuben's Restaurant // 2 Daniel Hugo Street

Reuben Riffel is somewhat of a celebrity chef in South Africa and deservedly so! The striking new Reuben's Restaurant and Bar in Franschhoek is a culmination of 12 years of passion. The exquisite glass-fronted eatery is where chef Reuben Riffel shares some of his signature dishes, as well as an assortment of interesting tasters (a poké bowl and smoked-pork croquettes), sharing plates, and hearty mains (butter chicken curry, prawn and squid pasta, Jerusalem artichoke and celeriac risotto, to name a few), and some dreamy desserts, too. Ritzzy marble floors, floor-to-ceiling atrium-style glass windows, with prime views of the bustling Main Road, and refined decor, which echoes the sophisticated dining offering.

[Tel. 021 876 3772](tel:0218763772)

Rupert & Rothschild Restaurant // Rupert & Rothschild Vignerons, Klapmuts Road, Simondium

Situated in the light, airy and modern Tasting Centre on the family-run estate of the same name, Rupert & Rothschild Restaurant is the perfect spot for a special celebration or casual meal. The glorious vineyard and mountain views create a relaxed atmosphere for diners to enjoy chef Carmen Muller's culinary creations. The concise Chef's Menu showcases Carmen's skills beautifully, but if you'd prefer, opt for the champagne, wine and food tasting menus, where you get to savour some of the exquisite Rupert & Rothschild wines too. The Afro-French interiors, with artworks from the Rupert Art Museum and French oak furniture - create a sense of understated elegance.

[Tel. 021 874 1648](tel:0218741648)

Tap | Eat at the Franschhoek Beer Co. // R45, 5 km before Franschhoek Valley

It's no secret that the Franschhoek Valley is teeming with fine-dining restaurants and award-winning wine farms. But where do you go if you're a beer lover and in the mood for a low-key yet splendid meal? The Valley's first microbrewery, alongside a tap room and restaurant. Tap|Eat is where chef Reuben Riffel developed a mezze-style menu that's all about fresh, local, superb-quality ingredients. Each dish is made with organic produce that's sourced directly from the gardens on the farm, while the in-house baked breads are made using the beers on offer. The vibe is laid-back yet elegant, owing to modern, sleek interiors - and parents will love how close the kids' play area is.

[Tel. 021 8762092](tel:0218762092)

Tuk Tuk Microbrewery // 14 Huguenot Road

Legend has it that Analjit Singh visited Franschoek one day during the 2010 Soccer World Cup, and ended up buying half the village (well, three hotels and their adjoining wine farms, five restaurants, a spa, a gym, a micro-brewery, a wine studio and a gallery). The Taqueria, housed in the above-mentioned brewery, serves Mexican-inspired ceviche, nachos and tacos, which go down beautifully with a craft beer or two. It shares space with a state-of-the-art brewery, so the look is industrial-cool: vaulted ceilings, exposed-brick and sandblasted walls, and copper and stainless-steel service pipes overhead, with Mondrian-esque pops of colour here and there. Sit inside and watch the distillers at work or grab an outside table for the best view of the high street.

[Tel. 021 492 2207](tel:0214922207)

The Werf Restaurant at Boschendal // Boschendal Estate, Pniel Road, Groot Drakenstein

Ethical and sustainable methods are followed on every inch of this nine-hectare estate - allowing the natural flavours of the pasture, ocean and garden to shine. Housed in Boschendal's original cellar, The Werf epitomises a particular style of *farm* chic - heritage-Dutch-meets-modern-Afrikaner with delicious farm-to-table food, mostly sourced at the farm. The wall-to-wall glass offers ample opportunity to drink up the tranquil views of the farm's organic gardens or the imposing mountains. But in spring, summer, or a sunny autumn day, the outdoor deck area with large round tables is where you want to be. The menu changes according to season but expect to find the farm's renowned angus beef or free-range chicken, and locally sourced fish.

[Tel. 021 870 4206](tel:0218704206)

Paarl

Faber at Avondale // Avondale Estate, Lustigan Road, Klein Drakenstein

Faber at Avondale Estate can be summed up in one phrase: pure magic. Here, culinary magic and the natural beauty of a working Cape wine farm merge, combines to offer a food experience that wistfully remains with you long after you've left. Whether you sit inside the elegant, yet unpretentious interior or out on the garden-facing veranda, you're in for a memorable dining experience, where great food and excellent service come to the fore. Faber's garden setting is like a real-life Secret Garden and adds to the beautiful, relaxed and soothing country atmosphere. What's more, everything from the vegetables to the edible flowers - which artfully adorn the dishes - are sourced, wherever possible, from the farm and garden.

[Tel. 021 863 1976](tel:0218631976)

Somerset West

Camphors at Vergelegen // Vergelegen Estate, Lourensford Road, Golden Acre

Camphors is turning out delicious food to complement both the estate's award-winning wines and the historic location's natural surroundings. The food is subtle with bold flavours and all superbly executed. The wine list contains only Vergelegen wines but given the range and breadth of the collection and vintages, this still runs to over 90 options. Pairing is smart and carefully considered. Summer days were made for the tables out on the patio under the camphor trees. The restaurant also takes care never to over-book – so should the weather change, you'll also be offered a table in the plush interior. You have to admire their do-it-yourself attitude: Almonds are harvested from the estate's trees; chorizo is cured at the on-site butchery; honey is sourced from the estate's hives; and even the cooking wine hails from the estate's esteemed vines.

Tel. 021 847 2131

Cavalli Restaurant // R44, Strand Road

Located in the Helderberg's magnificent Cape Floral Kingdom, Cavalli has become known among food fundis and scenery-seekers as the place to go for top-drawer wining and dining (with noteworthy sustainability efforts another feather in the estate's cap). The intimate à la carte menu features six starters, mains and desserts, so if you'd prefer to hand over the decision-making to someone else, opt for the eight-course tasting menu and be dazzled by an exciting showcase of culinary skills. A gorgeous modern space with a strong of awards for its refined interior. It's spacious and airy; expect Nordic wood tables and muted décor, offset by pops of colour courtesy of local fynbos. Book a terrace table in the summer. And...don't forget to take a walk through the basement art gallery.

Tel. 021 855 3218

Idiom // Idiom Vineyards, Sir Lowry's Pass

Lying in the shadow of majestic granite mountains and cooled by winds from the Atlantic Ocean, the Da Capo Vineyards at Idiom Wine Estate benefit from a unique combination of climatic conditions, resulting in a delicious and magical range of wines. Having produced 10 exceptional vintages, the Bottega family took the next step, and opened a restaurant on their estate – a glass-walled space that combines old-world Roman architecture and contemporary design, with an outdoor terrace that boasts spectacular views. The food is delicious and features a delightful mix of Italian and South African cuisine prepared by chef Calum Anderson.

Tel. 021 858 1088

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