

Wine list

Champagne

Moët & Chandon Brut Impérial – France 650

Chardonnay, Pinot Noir & Pinot Meunier. Lively and generous with bright fruitiness and fresh croissant flavours

Veuve Cliquot Ponsardin Brut –France 750

Chardonnay, Pinot Noir & Pinot Meunier. Complex yet discreet with tones of brioche and vanilla

2000 Dom Pérignon – France 2500

Citrusy & heavenly with mineral, apple & shortbread aromas. For special occasions or just to be shared with LOVED ones

South African Sparkling Wines

Bon Courage Blush – Robertson 30 (120ml glass) 110 (750ml bottle)

Delicate bubbles, refreshing berries & candyfloss on the palate

J.C. le Roux la Vallée MCC – Stellenbosch 45 (120ml glass) 120 (750ml bottle)

Pinot Noir. Refreshing and fruity with hints of creaminess, pears and litchis

Môreson Miss Molly – Franschhoek 120

Refreshing, clean flavours with a hint of sweetness

Krone Borealis Cuvée Brut – Tulbagh 155

Chardonnay, Pinot Noir. Elegant and classic with a biscuity bouquet and fine persistent bubbles

Pongracz NV MCC – Stellenbosch 40 (120ml glass) 160 (750ml bottle)

Chardonnay, Pinot Noir. Stylish and fruity with crisp green apple tones and baked bread nuttiness.

Pongracz Rosé NV MCC – Stellenbosch 165

Chardonnay, Pinot Noir. Stylish dark fruit with a crisp acidity and brioche notes

White Wines

Sauvignon Blanc

'10 Hermit on the Hill the Infidel - Durbanville 30 (190ml glass) 100 (750ml bottle)

Mineral and flinty, with a clean fresh finish.

'12 D'Aria - Durbanville 120

Fresh and tropical with hints of guava, melon, asparagus and gooseberry. A good mouth feel and a lingering finish.

'13 Diemersdal - Durbanville 120

Vibrant and classic with characteristics of tropical fruit, fig and hints of gooseberry flavours.

'12 Durbanville Hills Sauvignon Blanc - Durbanville 35 (190ml glass) 125 (750ml bottle)

Full-bodied and well balanced with grass and gooseberry tones. Pineapple, melon and green apple flavours.

'12 Klein Constantia KC - Constantia Valley 125

Racy acidity complements tropical flavours of melon & figs, tempered with lemon grass.

'12 Sophie Te'blance - Elgin 120

Floral notes with a complex medley of tropical fruits, mingled with subtle lime and wild herb undertones.

'12 De Morgenzon - Stellenbosch 130

Flavour burst of tropical fruit, with a fresh finish.

'12 Jordan - Stellenbosch 130

Intense and complex. Green and red pepper with aromatic, herbaceous blackcurrant on the nose.

'13 Maastricht - Durbanville 135

Intense and concentrated. Full bodied and refreshing.

'11 Fleur du Cap - Paarl 135

Well integrated soft fruit on the palate, with a fresh finish

'12 Durbanville Hills Rhino Fields - Durbanville 145

Full-bodied and well balanced with grass and gooseberry tones. Pineapple, melon and green apple flavours.

'11 The Berrio - Elim 135

Crisp and herbaceous with a lingering aftertaste and crisp citrus freshness.

'12 Nitida - Durbanville 135

Herbaceous and light with tropical fruit, fresh apple and pear flavours and freshly cut hay tones.

'12 Springfield Life from Stone - Robertson 150

Dramatic and mature with tones of ripe red peppers, passion fruit, mineral and flint.

'12 Hermanuspietersfontein no.7 - Hemel en Aarde Valley 155

Herbaceous grassy notes, with a fresh finish.

'12 La Motte Pier Neef (organic) - Franschoek 160

Firmly structured and refreshing. Lime and gooseberry aromas with hints of passion fruit, melon and fynbos.

Chenin Blanc

'11 Winery of Good Hope - Helderberg 105

Fresh lime and gentle spices, underscored by an intensity of fruit which persists.

'11 Phizantekraal Anna de Koning - Durbanville 125

Apple, fresh citrus and ripe pears makes this an easy drinker.

'12 Cederberg Chenin Blanc - Cederberg 125

Crisp freshness with winter melon, white pear and green apples, supported by waxiness from lees contact.

Chardonnay

'11 De Wetshof Finesse - Robertson (Slightly wooded) 130

Citrus and green apple, with a racy conclusion of nutty, lemony and mineral.

'09 Hartenberg - Bottelary Hills 145'

Old barrels and fermentation on the lees gives the wine creaminess, well balanced with fresh citrus notes.

'11 Rhinofields Chardonnay - Durbanville (Wooded) 35 (190ml glass) 140 (750ml bottle)

Full-bodied and crisp on the palate with a lemon-lime finish .

'11 Seven Springs Chardonnay - Overberg (Unwooded) 160

Rich fruitiness, balanced with lingering minerality.

'10 Crystallum The Agnes - Upper Hemel-en-Aarde Valley 200

Complex and full bodied exhibiting subtle tropical and lemon butter aromas accompanied by white peach and stone fruit.

White Blends & other white varietals

'12 Altydgedacht Chatelaine - Durbanville 25 (190ml glass) 90 (750ml bottle)

Muscat & Gewurztraminer; with floral notes and soft sweetness that lingers.

'09 Thelema Rhine Riesling - Stellenbosch 105

Velvety and classic with tones of apricot, orange rind and blossoms.

'12 Theuniskraal Bouquet Blanc - Tulbach 105

Muscat & Gewurtz creates soft sweetness with a wonderful floral aftertaste.

'12 Haute Cabriere Pinot Noir/Chardonnay - Franschoek 140

Intense yet elegant with an abundance of ripe fruit.

11 Allee Bleue Isabeau - Franschoek 140

Citrus and dried apricot, layered with cinnamon and vanilla. A food wine.

'11 Fleur du Cap Unfiltered Special Blend 35 (190ml glass) 140 (750ml bottle)

Sauvignon Blanc, Chardonnay, Viognier & Semillon. Flavours of spice and dried fruit dominate the palate.

'11 Nitida Semillon - Durbanville 145

Frangipani, renosterveld honey, gooseberries; with a hint of cloves & nettles

'09 Topaz Viognier - Elgin 205

Bold and ripe with blossom appeal.

Rosé

'12 D'Aria Blush - Durbanville 25 (190ml glass) 100 (750ml bottle)

Sauvignon Blanc, Merlot. Unique and fresh with hints of guava, melon and red berries.

'12 Diemersdal Sauvignon Blanc Rosé - Durbanville 100

Sauvignon Blanc, Cabernet Sauvignon. Delicate, fruity aromas of passion fruit & lime, with hints of cherry & strawberry.

'12 Mount Abora Safronne Blanc de Noir - Swartland 120

Cincaut. Beautiful strawberry and spicy notes. Low alcohol and added bonus.

Red Wines

Pinotage

'11 Painted Wolf the Den - Swartland 30 (190ml glass) 90 750ml bottle)

Juicy and fruity with red and black summer berries. Warm spice and toasty wood flavours and ends with a smooth finish.

'10 Remhoogte - Stellenbosch 115

Full and rich. Shows an assortment of berries on the nose, with currents, spicy fynbos and fresh tobacco on the palate.

'12 Diemersfontein - Wellington 140

Rich coffee and smoky overtones along with spicy, cinnamon and chocolaty notes

'10 De Waal - Stellenbosch 145

Big, bold yet surprisingly soft, Rich flavours of plums and cherries.

'11 Maastricht – Durbanville 150

Intense & complex with distinctive aromas supporting a balanced palate, purity of ripe fruit, with a harmonious finish.

Merlot

'10 Durbanville Hills Rhinofields - Durbanville 55 (190ml glass) 185 750ml bottle)

Medium to full bodied. Lots of berry fruit with strawberries and cherries with hints of mint and oak spices .

'09 De Grendel – Durbanville 145

Full-bodied and lingering with a combination of mulberry, raspberry, blackberry, liquorice and mocha flavours.

'10 Barton – Walkerbay 145

Subtle taste of black berries, plums and a deep earthy taste. Lingers on the palate.

'07 High Constantia Silverhurst – Constantia 150

Luscious & silky, complex, fragrant aromas of blackberries & cherries accented by smoky cedar, vanilla oak & hints of nutmeg.

'09 Thelema – Stellenbosch 195

Juicy red fruit and smoky flavours, backed with surprisingly firm tannins.

Shiraz/ Syrah

'11 Darling Cellar Black Granite – Darling 35 (190ml glass) 105 750ml bottle)

Full-bodied and well-rounded with black forest fruits, hints of plum, chocolate and black pepper.

'11 Hartenberg Doorkeeper – Bottelary Hills 130

Deep purple with a nose of ground white pepper followed with hints of mixed spices.

'10 Black Pearl – Paarl 145

Deep & purple with a nose of freshly ground white pepper followed with hints of mixed spices.

'08 Bilton – Stellenbosch 160

Inviting & perfectly balanced with notes of black olives, vanilla & cinnamon

'09 D'Aria The Soprano – Durbanville 215

Powerful with elegance, modern & delicious with generous dark chocolate, black cherries, mulberry fruit & spicy flavours.

Cabernet Sauvignon

'10 Rietvallei – Robertson 110

Berry fruit flavours, hints of coffee and bitter chocolate, ending with toasty vanilla flavours.

'11 Fleur du Cap Cabernet Sauvignon – Paarl 35 (190ml glass) 130 750ml bottle)

Concentrated red fruit aromas complimented by hints of vanilla

'11 Tokara Zondernaam – Stellenbosch 135

Pure & intense notes of cassis, cherries & cedar with underlying hints of oak and mint .

'09 Delheim Cabernet Sauvignon – Stellenbosch 135

Blackberry & plum aromas, backed by undertones of dark chocolate & vanilla. Elegant & lingers on the palate.

'11 Maastricht – Durbanville 150

Full bodied yet soft with spicy aroma, coffee, chocolate & cigar box notes

'11 Springfield Whole Berry – Robertson 185

Traditional & velvety with softer tannins & classical varietal characteristics.

'07 Plaisir de Merle – Paarl 225

Full-bodied with dark chocolate & ripe fruit backed by spices & soft tannins

Pinot Noir

'10 Elgin Vintners - Elgin 150

Cherry fruit with fragrant background of strawberries & violets

'11 Quando – Bonnievale 155

A full palate; a core of dark fruit, supported by juicy tannins

'09 De Grendel Op die Berg – Durbanville 195

Velvety & nutty with red cherries and blackberry. Earthy and refreshing

Red Blends

'10 Alto Rouge – Stellenbosch 45 (190ml glass) 125 (750ml bottle)

Shiraz, Cabernet Franc, Cabernet Sauvignon, Merlot. Powerful & fruity aromatics, with blackberry, tobacco, chocolate & vanilla undertones.

'11 Anura Legato – Klapmuts (Bordeaux Blend) 125

Cabernet Sauvignon, Merlot. A beautiful made, well-integrated wine. Shows bold fruit, well supported by tannin & soft wood.

'12 Almenkerk Lace Red – Elgin 130

Shiraz, Merlot, Cabernet Sauvignon, Cabernet Franc, Viognier. Palate of black pepper, red berries & dark fruit is supported by ageing in French barriques.

'09 Rickety Bridge Foundation Stone - Franschoek (Bordeaux Blend) 135

Shiraz, Mourvèdre & Grenache. Red fruit, raspberry, mulberry & hints of chocolate, well-integrated & seamless tannins which emphasized spice on a lengthy finish.

'11 Gabrielskloof - Botrivier (Bordeaux Blend) 145

Cabernet Sauvignon, Merlot, Petit Verdot, Malbec, Cabernet Franc. Dense with a ruby red centre & purple rim. Red berry flavours & hints of black cherry & blackcurrant.

'07 Stellakaya Hercules – Stellenbosch 150

Sangiovese, merlot, cabernet sauvignon. Bright sour-cherry notes, succulent with smooth tannins. Congratulations to the first Zulu winemaker in the world.

'10 Steenberg HMS Echo – Constantia (Bordeaux Blend) 150

Cabernet Sauvignon, Merlot, Cabernet Franc. Smooth & voluptuous with flavours of dark chocolate, cassis & cedar

'09 Windmeul Cape Blend – Agter Paarl 160

Cabernet Sauvignon, Pinotage, Tannat & Merlot. Soft, sweet & subtle spiciness.

'10 Reyneke Corner Stone – Stellenbosch (organic) 165

Cabernet Sauvignon, Shiraz, Merlot. Inviting & enticing with flavours of spices & dark fruit. Juicy with a tight finish.

'09 The Auction Crossing – Wellington (Rhône Blend) 165

Syrah, Viognier. Lush & powerful with black cherry, lively pepper, buchu & spice with hints of vanilla & almonds.

'09 Le Riche – Stellenbosch 185

Cabernet, Merlot, Shiraz. Remarkable & deep with pepper, sweet fruit & subtle oak.

'09 Creation Syrah /Grenache - Hemel en Aarde (Rhône Blend) 215

Rich flavours of ripe plums, black pepper & soft smokiness.

'11 Nitida Calligraphy – Durbanville (Bordeaux Blend) 215

Cabernet Franc, Merlot & Cabernet Sauvignon. Plums, mushrooms & capsicum are gently wrapped in a touch of chocochino .

Other Red varietals

Blaauwklippen Malbec – Stellenbosch 130

Fruity with dark chocolate, rum, berries, vanilla & eucalyptus. Soft tannins with a deep structure & fruity finish

Terra del Capo Sangiovese-Franschoek 130

Fresh raspberry & black cherry spice, with soft oak & nutmeg spice

International Wines

Fat Bastard Chardonnay – France 115

White flower aromas with long toasty finish.

'08 Cassilero del Diablo Merlot – Chile 135

Burst of cherries, plum and cassis. Strong & clean finish with mild tannins.

Water

Karoo – Naturally filtered by granite subsoils at Paardeberg farm agter Paarl

Still/Sparkling 15 (250ml bottle) 35 (750ml bottle)

AquaBella – From the sandstone formations of the Drakenstein area. Total dissolved salt content is very low at 30mg/

Still/Sparkling 15 (250ml bottle) 35(750ml bottle)

La Vie – Natural spring water running from the granite rocks, in the Franschoek mountains

Still/Sparkling 15 (250ml bottle) 35(750ml bottle)

Menu

Entrées/Starters

Os á Moelle Rôtis/Roasted marrow Bones 55

Roasted with rosemary, perched on a red wine reduction, served with home-made bread
Wine suggestion: Elgin Vintners Pinot Noir

Soupe du Jour/Soup of the day 40

Please ask your waiter

La fameuse brie de Pistachio/Pistachio Brie 65

Layered with green fig preserve, wrapped in phyllo & served with a honey & thyme reduction
Wine suggestion: Winery of Good Hope Chenin Blanc

Langue de Boeuf/Beef/Tongue 55

Green olives, caramelized onions & sweet mustard sauce
Wine suggestion: Hartenberg Chardonnay

Smoked Salmon Cakes 55

With Moroccan lime preserve
Wine suggestion: 7 Springs Unwooded Chardonnay

Champignons empiles/Mushroom Stack/ 65

Roasted tomato, aubergine caviar; on a potato rösti
Wine suggestion: De Grendel Pinot Noir

Moules du Jour/Mussels 60

Please ask your waiter
Wine suggestion: Hermanuspietersfontein no.7 Sauvignon Blanc

Open Ravioli 70

Roasted butternut & goats' cheese, drizzled with peppadew & parsley infused oil
Wine suggestion: Hermit on the Hill-The Infidel Sauvignon Blanc

Salades/Salads

Salade Caésar/Caesar Salad 80

Crispy bacon, egg, avocado, croutons, tempura anchovies & parmesan shavings

Wine suggestion: Topaz Viognier

Warm Winter Salad 80

Cous-cous, roasted vegetables, feta, sun-dried tomatoes & rocket

Wine suggestion: Nitida Sauvignon Blanc

Grillades/Grills

Beef fillet 145 (200g) 170 (300g)

Not too heavy on the reds, Merlot based wines work well

Sirloin 115 (200g) 155 (300g)

Blended Reds, especially Rhône, picks up on the slight sweetness of the meat

Prime Rib 150 (500g)

Big juicy wines, well made Cabs and Shiraz for this flavourful cut

Sauces/Sauces

Champignons et romarin/Mushroom & rosemary 35

Poivre cognac/Brandy peppercorn 35

Bearnaise 35

Toppings

Olives, caramelised onion, anchovies & roasted garlic 35

Sundried tomato, rocket & pecorino 35

Feta, spinach & fresh tomatoes 30

Plat Principaux/Main Course

Pâtes du Jour /Pasta 75

Please ask your waiter

Saumon de Norvège//Norwegian Salmon 135

Seared, on fine green beans & baby potatoes; topped with lime preserve

Wine suggestion: Durbanville Hills Rhinofields Sauvignon Blanc

Bouillabaisse 165

Prawns, calamari, fish, mussels; rouille sauce & cheese croute

Wine suggestion: The Berrrio Sauvignon Blanc

Sole 125

Pan-fried, with a lemon & caper sauce

Wine suggestion: Hartenberg Chardonnay

Poitrine de Canard//Duck breast 135

Lacquered with a honey & balsamic reduction, on wilted spinach

Wine suggestion: Alleé Bleue Isabeau white blend

Poitrine de Poulet//Chicken breast 110

A roulade stuffed with mushrooms & baby marrow

Escalope de Poulet /Chicken Snitzel 95

Crumbed with parmesan & chive crumbs, béarnaise sauce on the side

Wine suggestion: Thelema Rhine Riesling

Poitrine de Porc//Pork belly 125

Apple cider & cinnamon sauce. Topped with crispy bacon & orange zest

Wine suggestion: Nitida Semillon

Jarret d'agneau//Lamb Shank 140

Slow-roasted with rosemary & garlic, on a sweet potato mash

Wine suggestion: Auction Crossing Rhône Blend

Ragout of Oxtail 130

Need we say more; served with wholegrain mustard mash

Wine suggestion: De Waal Pinotage

Burger Pistachio//Pistachio Burger 95

Topped with bacon, brie, fig preserve & onion

Wine suggestion: Gabriëlskloof Red Blend

Eggplant & Pecorino Bake 90

Oven baked layers of aubergine, pecorino, rosa tomatoes & basil pesto

Wine suggestion: Cederberg Chenin Blanc

Mushroom Stroganoff 105

Variety of mushrooms, gently sautéed with sour cream & fresh herbs; served with buttered tagliatelle

Wine suggestion: Fleur du Cap unfiltered white blend

Desserts

Crème Brûlée//Crème Brûlée 50

Preserved orange segments. Wine suggestion: Nitida Semillon NLH

Champaign Jelly with Berries, shortbread and white chocolat 65

Layers of shortbread, mixed berries, white chocolate and jelly. Wine suggestion: D'Aria Blush

SA Trio 70

Koeksister ice cream on ginger biscuit; milk tart sprinkled with brittle & malva pudding with amarula cream.

Wine suggestion: Van Rhyh Potstill Brandy 10yr

Glace Pistachio/ Pistachio ice cream 50

Brandy snap shards, dipped in dark chocolate. Wine suggestion: D'Aria Piccalo potstill brandy

Gâteau brésilien au chocolat noir//Brazilian Chocolate Cake 65

Served with raspberry sorbet. Wine suggestion: Diemersfontein Pinotage

Sticky toffee pudding 50

Served with coconut flake ice cream. Wine suggestion: Glenmorangie 12yr

Dessert Wines

Stellar Winery Heaven on Earth (organic) – Trawal 25 (30ml glass)

Grapes dried on straw & rooibos, scents of rooibos and sweet apricots

Blauwklippen Before & After – Stellenbosch 35 (30ml glass)

Fruit cake nose and palate, complimented by addition of brandy

Nitida Semillon NLH - Durbanville 35 (30ml glass)

Hints of orange, with a soft silky finish