

STARTERS

LA MOTTE MÉTHODE CAP CLASSIQUE

Smoked Franschoek trout

soured cream, juniper and blinis

LA MOTTE CHARDONNAY

West Coast mackerel

apple, horseradish and fennel

LA MOTTE SYRAH

Cauliflower (V)

hazelnut milk, curry oil, raisin and parsley

LA MOTTE CABERNET SAUVIGNON

Black pudding

poached egg, pickled beets, walnuts and pear

MAINS

LA MOTTE CHARDONNAY

Sustainable line fish

Brussel sprouts, oyster beurre blanc and parsley

LA MOTTE CHARDONNAY

Potato dumplings and morrels (V)

spinach, pine oil and Parmesan foam

LA MOTTE MILLENNIUM™

Whole roast quail

smoked bacon-and-sage stuffing, bread sauce and roasting juices

LA MOTTE MILLENNIUM™

Iberian pork shoulder

quince chutney and charred greens

DESSERTS

LEOPARD'S LEAP CULINARIA MUSCAT DE FRONTIGNAN

Ice-cream sandwich

Plum-and-white chocolate parfait, wafer biscuit, coco nib and seed nougatine

LA MOTTE CABERNET SAUVIGNON

Selection of South African cheese

preserves and lavash

LA MOTTE MILLENNIUM™

Passion fruit and dark chocolate

dark chocolate crémeux, honeycomb, passion fruit-and-yoghurt sorbet

L'ORMARINS CAPE LBV

Spiced pear tarte tatin

ginger ice-cream

Two-course lunch, excluding wines – R395

Two-course lunch, including wines – R495

Three-course lunch, excluding wines – R450

Three-course lunch, including wines – R625

PRIVATE DINNER BOOKINGS

Pierneef á La Motte is now open for special dinner functions and corporate groups. We look forward to host your exceptional dinner celebration or year-end function.