

STARTERS

LA MOTTE PIERNEEF SAUVIGNON BLANC

Cape bokkom salad

baby gem lettuce, home-made mustard, toasted organic almonds, pickles and bokkom dressing

LA MOTTE PIERNEEF SAUVIGNON BLANC

Heirloom tomato salad (V)

tomato consommé, toasted sunflower seeds, fennel pollen and lovage

LA MOTTE CHARDONNAY

Saldanha bay mussels

mussel broth, leek vinaigrette and elderflower

LA MOTTE CABERNET SAUVIGNON

Braised Ox tongue

horseradish and beetroots

MAINS

LA MOTTE CHARDONNAY

Sustainably caught line fish

Kokstad porcini mushrooms and cauliflower

LA MOTTE SYRAH

Kroon duck

glazed breast, confit leg croustillant and fermented boysenberries

LA MOTTE CABERNET SAUVIGNON

Butter-roasted aubergine (V)

tomato fondue, tomato jus and basil

LA MOTTE CABERNET SAUVIGNON

Karoo lamb biryani

lamb rump and shoulder, fragrant basmati rice and sambals

DESSERTS

LA MOTTE MÉTHODE CAP CLASSIQUE

Spring berries

buttermilk panna cotta, meringue, shortbread and mixed berry sorbet

LA MOTTE CABERNET SAUVIGNON

Selection of South African cheese

preserves and lavash

LA MOTTE MILLENNIUM™

Dark chocolate and pistachio

chocolate and porcini crèmeux, chocolate aero and blueberries

LA MOTTE STRAW WINE

Summer fruit tart

poached peaches, raspberries and lemon verbena ice cream

Two-course lunch, excluding wines – R395

Two-course lunch, including wines – R495

Three-course lunch, excluding wines – R425

Three-course lunch, including wines – R595

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.