

STARTERS

LA MOTTE SAUVIGNON BLANC

Pink oxheart tomatoes

piquant tomato sorbet, goat's cheese, watermelon and basil

LA MOTTE PIERNEEF SAUVIGNON BLANC

La Motte garden salad

leaves, herbs and vegetables from the garden, cured egg, pumpkin seed butter and Huguenot cheese

LA MOTTE CHARDONNAY

West Coast Mussels

aerated potato, leeks, crispy potato and seaweed

LA MOTTE CABERNET SAUVIGNON

Karoo lamb rib

chakalaka, mieliepap, amaranth and fynbos

MAINS

LA MOTTE CHARDONNAY

Potato dumplings and morrels (V)

spinach, pine oil and Parmesan foam

LA MOTTE CHARDONNAY OR LA MOTTE CABERNET SAUVIGNON

Sustainable line fish

raw butternut juice, butternut purée, brown butter and Jerusalem artichoke flowers

LA MOTTE SYRAH

Aged free-range duck breast

fig and duck offal vol au vent, pistachio and quinoa crust

LA MOTTE MILLENNIUM™

Slow cooked Oak Valley pork belly

young leek, rhubarb chutney, pickled leek flowers and mustard

DESSERTS

LEOPARD'S LEAP CULINARIA MUSCAT DE FRONTIGNAN

Beet and Goat's cheese

goat's cheesecake, beetroot sorbet, beet glass and apple

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

LA MOTTE STRAW WINE

Ice-cream sandwich

plumb and white chocolate parfait, wafer biscuit, coco nib and seed nougatine

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.

