

Welcome to Pierneef à La Motte Restaurant.
We have pleasure in hosting you and sharing
with you our restaurant's association with one
of South Africa's greatest artists.

We at La Motte have a great admiration for the creativity of Jacob Hendrik Pierneef (1886 – 1957), as witnessed by the extensive collection of Pierneef art owned by La Motte and, as a tribute to him, the depiction of his linoleum cuts on the labels of our premium wine range. We also pay homage to our friend Marita, Pierneef's daughter, who entrusted her father's heritage to us.

Pierneef's creativity in portraying the beauty of the South African landscape and architecture has served as a model for this restaurant's creativity in offering cuisine inspired by centuries of variations in cooking – a unique presentation known as Cape Winelands Cuisine.

Thank you for visiting La Motte and, in particular, Pierneef à La Motte Restaurant. We trust that you will have pleasant memories of your visit and look forward to welcoming you back again soon.

Hein Hanneli

Hein & Hanneli Koegelenberg

Dinner menu, 5-course R445, excluding wines

You are welcome to choose any three courses from this menu
and our chef will surprise you with two additional dishes

Dinner menu, 5-course R650, including wines

Starters

Chilled nectarine and peach soup (Vegan)

fermented fynbos honey, raw fennel, hay-smoked almonds

Recommended wine: [La Motte Pierneef Sauvignon Blanc](#)

Dehydrated rosa tomatoes (Vegetarian)

mint, basil and malt vinegar emulsion,
buffalo yoghurt, hazelnut toast

Recommended wine: [La Motte Sauvignon Blanc](#)

Spiced pumpkin tart (Vegetarian)

pineapple, sweet pepper and sage chutney,
toasted oats and cashew nut crumble

Recommended wine: [La Motte Chardonnay – single vineyard, Franschhoek](#)

Grilled Cape seafood

Pernod, aniseed and squid ink crackers

Recommended wine: [La Motte Chardonnay – single vineyard, Franschhoek](#) or
[La Motte Pierneef Syrah-Viognier](#)

Home-made duck sausage

fresh coriander noodles, roasted bell pepper jam, master consommé

Recommended wine: [La Motte Chardonnay – single vineyard, Franschhoek](#) or
[La Motte Syrah](#)

Baked bone marrow

pickled ox tongue and parsley salad,
grilled potato and leek bread

Recommended wine: [La Motte Millennium™](#)

Mains

Buckwheat dumplings (Vegetarian)

crushed peas, salt baked sweet potato cream

Recommended wine: [La Motte Pierneef Sauvignon Blanc](#)

Old-fashioned savoury “snysels” (Vegetarian)

pan-fried mixed mushrooms, charred onion and porcini velouté
salt-baked celeriac, goats cheese delice

Recommended wine: [La Motte Millennium™](#)

Catch of the day

please enquire about our daily sustainable fish speciality

Winelands butter chicken

turmeric and lemon cured chicken ballotine,
butter curry creamed lentils, aubergine molasses

Recommended wine: [La Motte Pierneef Syrah-Viognier](#)

Free-range roast pork

grilled potato and spicy pork sausage salad,
soft steamed chicken egg, mustard-and-malt emulsion

Recommended wine: [La Motte Millennium™](#)

Roast venison

creamed maize, beetroot broth,
fermented red cabbage and biltong

Recommended wine: [La Motte Cabernet Sauvignon](#) or
[La Motte Pierneef Syrah-Viognier](#)

Grilled Laingsburg lamb

barley, coconut, rocket, poached pear and pickled onion,
home-made Jersey ricotta

Recommended wine: [La Motte Cabernet Sauvignon](#)

Cheese and Desserts

Pepe Charlotte “Bouchon” delice

spiced oat and seed crisp, pickled courgette,
honey roasted beetroot sorbet

Recommended wine: [La Motte Straw Wine](#)

Science Fiction

seasonal fruit verrine
with layers of complementary textures

Recommended wine: [La Motte Straw Wine](#)

Chocolate mousse

frozen ... not frozen ... dehydrated and glazed ...
it's a chocolate affair

Recommended wine: [De Wetshof Edeloes](#)

“It’s a trifle rosy”

vanilla custard, raspberry-, litchi-and-rose ice cream,
raspberry jelly, rose meringue

Recommended wine: [Leopard’s Leap Culinaria Muscat de Frontignan](#)

Lime and mango cheesecake

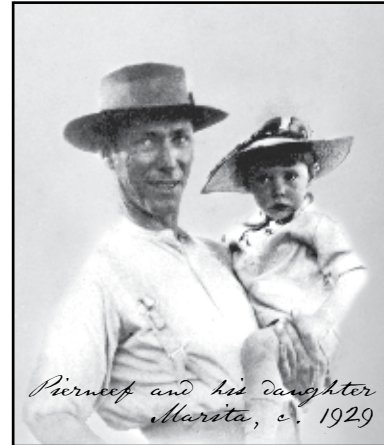
lemongrass and mint sago, burnt meringue,
Gin-spiked mango sorbet

Recommended wine: [La Motte Straw Wine](#)

“It’s vegan!” (Vegetarian) (Vegan) (Gluten-free)

lemon and vanilla cashew tart, date and coconut crust,
fruit of the season and it’s sorbet

Recommended wine: [Ken Forrester ‘T’ Noble Late Harvest](#)



Welkom in Pierneef à La Motte Restaurant.

Dit is vir ons aangenaam om u te ontvang en ons restaurant se verbintenis met een van Suid-Afrika se grootste kunstenaars met u te deel.

Ons op La Motte het 'n groot bewondering vir die kreatiwiteit van Jacob Hendrik Pierneef (1886 – 1957), soos blyk uit die versameling Pierneef-kuns in La Motte se besit en, as huldeblyk aan hom, die uitbeeld van sy linoleumsneë op die etikette van ons premium wynreeks. Ons huldig ook ons vriendin, Pierneef se dogter, Marita, wat haar vader se nalatenskap aan La Motte toevertrou het.

Pierneef se kreatiwiteit in die vertolking van die skoonheid van die Suid-Afrikaanse landskap en argitektuur is vir ons beeldend van hierdie restaurant se kreatiwiteit in die aanbod van geregte wat deur eeue se toewyding aan die kookkuns geïnspireer is – 'n unieke voedselerskeidenheid bekend as Kaapse Wynland-kookkuns.

Dankie vir u besoek aan La Motte en Pierneef à La Motte Restaurant in die besonder. Ons vertrou dat u aangename herinneringe van u besoek sal hê en sien daarna uit om u gou weer hier te verwelkom.

Hein Hanneli

Hein & Hanneli Koegelenberg

Aandete-spyskaart, 5-gang R445, uitgesluit wyne
U is welkom om 'n keuse van enige drie gange te maak en ons sjef
sal u met twee addisionele geregte uit die kombuis verras.
Aandete-spyskaart, 5-gang R650, ingesluit wyne

Voorgeregte

Verkilde nektarien-en-perskesop (Vegan)

gefermenteerde fynbosheuning, rou vinkel, hooi gerookte amandels

Wyn-aanbeveling: La Motte Pierneef Sauvignon Blanc

Gedehidreerde rosa tamaties (Vegetaries)

peperment, basielie-en-moutasyn emulsie,
buffels jogurt, haselneut krakeling

Wyn-aanbeveling: La Motte Sauvignon Blanc

Spesery pampoentert (Vegetaries)

pynappel, soetrussie-en-salie blatjang,
geroosterde hawermout en kasjoeneut-krummel

Wyn-aanbeveling: La Motte Chardonnay – enkelwingerd, Franschhoek

Geroosterde Kaapse seekos

Pernod, anys en inkvis ink beskuitjies

Wyn-aanbeveling: La Motte Chardonnay – enkelwingerd, Franschhoek of
La Motte Pierneef Syrah-Viognier

Tuisgemaakte eendwors

vars koljander noedels, geroosterde soetrissie konfyt, consommé

Wyn-aanbeveling: La Motte Chardonnay – enkelwingerd, Franschhoek of
La Motte Syrah

Gebakte murgbene

gepekeldde beestong-en-pietersielieslaai,
geroosterde aartappel-en-preiebrood

Wyn-aanbeveling: La Motte Millennium™

Hoofgeregte

Bokwiet kluitjies (Vegetaries)

geroosterde sade-en-mielieslaai, ertjies,
sout-gebakte soetpatatroom

Wyn-aanbeveling: [La Motte Pierneef Sauvignon Blanc](#)

Outydse sout snysels (Vegetaries)

pan gebraaide gemengde sampioene, geskroeide ui en porcini velouté,
sout gebakte knolseldery, bokmelkkaas verrassing

Wyn-aanbeveling: [La Motte Millennium™](#)

Vangs van die dag

doen asseblief navraag oor ons daaglikse volhoubare visspesialiteit

Wynland botterhoender

borrie-en-suurlemoen bereide hoender ballotine,
botterkerrie geroomde lensies, eivrug melassa

Wyn-aanbeveling: [La Motte Pierneef Syrah·Viognier](#)

Vryloop geroosterde vark

geroosterde aartappel-en-gespeseryde varkworslaai,
sag gestoomde hoendereier, mosterd-en-mout emulsie

Wyn-aanbeveling: [La Motte Millennium™](#)

Geroosterde wildsvleis

geroomde mielies, beetsap,
gefermenteerde rooikool en biltong

Wyn-aanbeveling: [La Motte Cabernet Sauvignon of
La Motte Pierneef Syrah·Viognier](#)

Geroosterde Laingsburg lam

gars, klapper, roket, geposjeerde peer-en-pekkel uie,
tuisgemaakte Jersey ricotta

Wyn-aanbeveling [La Motte Cabernet Sauvignon](#)

Kaas en Nageregte

Pepe Charlotte “Bouchon” delice

gespeseryde hawermout-en-saad krakeling,
gepiekelde murgpampoentjie, heuning geroosterde beet sorbet

Wyn-aanbeveling: La Motte Strooiwyn

Vrugte verrine

verrine van vrugte in die seisoen,
met lagies komplementêrende teksture

Wyn-aanbeveling: La Motte Strooiwyn

Sjokolade mousse

gevries ... nie gevries ... gedehidreer en glaseer ...
dis 'n sjokolade flirtasie

Wyn-aanbeveling: De Wetshof Edeloes

“Roos geïnspireerde koekstruif”

vanielje vla, framboos-litchi-en-roos roomys,
framboosjellie, rooskuimpie

Wyn-aanbeveling: Leopard's Leap Culinaria Muscat de Frontignan

Lemmetjie-en-veselperske kaaskoek

sitroengras-en-peperment sago, geskroeide meringue,
Gin-gegeurde veselperske ys

Wyn-aanbeveling: La Motte Strooiwyn

“Dit is vegan!” (Vegetaries) (Vegan) (Gluten-vry)

suurlemoen en vanielje kokosneut tert, dadel-en-klapper kors,
vrugte keuse van die seisoen en vrugte ys

Wyn-aanbeveling: Ken Forrester ‘T’ Noble Late Harvest