



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

# Starters

- Cauliflower, coconut milk and rose soup (V)** 95  
saffron and pistachio wreath  
Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek  
or La Motte Straw Wine
- Savoury blue cheese and yellow mealie “waffle”** 105  
“blonde” poached pears, smoky bacon-whipped butter,  
pickled cucumber, Cape ham  
Recommended wine: La Motte Millennium™
- Pickled fish** 105  
oyster emulsion, toasted milk-bread  
Recommended wine: La Motte Sauvignon Blanc
- Cape curried “sult” (brawn)** 98  
apple-and-apricot chutney, candied citrus  
and aniseed crisp bread, poached dates  
Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek  
or La Motte Pierneef Syrah-Viognier
- Braised Ox tongue** 110  
creamed honey-and-potato pancake, fine cabbage  
and carrot salad with cumin and burnt lemon  
Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek  
or La Motte Cabernet Sauvignon
- Cape bokkom salad** 105  
semi-dried tomatoes, dried apricots, quail eggs,  
toasted almonds with garlic dressing  
Recommended wine: La Motte Pierneef Sauvignon Blanc

# Mains

**Pumpkin and sweet potato curry (V)** 165  
spiced pumpkin tart with savoury oats crumble,  
sweet potato-and-almond dumpling with pickled sultanas and capers,  
sweet and sour fragrant Cape curry sauce

Recommended wine: La Motte Pierneef Syrah-Viognier

**Sustainable fish speciality**

please inquire

**Cape seafood and aniseed *butspot*** 195  
mussels, calamari and deep fried oysters with cured Franschhoek trout,  
braised fennel, and kumquat, brown butter,  
crushed baby potato and aniseed cream

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

**Venison loin with peaches and Cape snowbush** 240  
peach-stuffed venison loin with free-range smoked pork, whipped potato

Recommended wine: La Motte Millennium™

**Karoo lamb** 240  
roast lamb, burnt butter and brandied apple purée, porcini tart fine  
with ashed chevin, red onion and aged vinegar chutney

Recommended wine: La Motte Millennium™

**Organic wheat and samp risotto** 225  
house pork sausage, smoked hazelnuts and buttermilk

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

**Braised beef cheeks in suet** 240  
cinnamon and tomato braised beef cheek stew,  
cardamom-and-citrus spiced suet pastries, basil salad

Recommended wine: La Motte Cabernet Sauvignon

## SIDES

wood-oven roasted potatoes with whipped garlic and herb butter 49

cumin and honey-roasted baby carrots, carrot juice and cumin glaze 49

sweet pomegranate molasses braised red cabbage 49

Cape bokkom salad 49

garden vegetable salad (available as a starter) 49 | 89

# Cheese and Desserts

- Pierneef-inspired cheese-board** 159  
Cremelat Gorgonzola parfait, blue cheese candy floss, black pepper honeycomb, Gonedsa boerenkaas “soes” with straw wine jelly, home-made preserve and pickles  
*Recommended wine: La Motte Straw Wine*
- Chocolate affair** 105  
glazed white chocolate mousse, dark chocolate centre, cocoa financier, caramel crème, home-made Aero  
*Recommended wine: De Wetshof Edeloes or La Motte Millennium™*
- Smoky apples and custard** 105  
apple and walnut cake, thyme and vanilla custard brûlée, quince butter and smoked meringue  
*Recommended wine: La Motte Straw Wine*
- Banana split cheesecake** 105  
roasted banana and caramel cheesecake, spiced butterscotch sauce, peanut brittle and custard cookie ice cream sandwich  
*Recommended wine: Ken Forrester ‘T’ Noble Late Harvest*
- Pierneef Verrine** 95  
guava jelly, white chocolate and basil blanc mange, tomato jam, minted crumbs and juniper ‘soetkoekie’  
*Recommended wine: La Motte Straw Wine*
- Vegan Liquorice All Sorts** 85  
layered textures of tropical fruit, coconut and aniseed, house liquorice, passion-fruit sponge, pineapple sorbet  
*Recommended wine: La Motte Straw Wine*
- Pierneef Truffles** 14  
please enquire about our daily prepared truffles
- Pastry selection from the La Motte Farm Shop**  
please enquire about our daily prepared delights