



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

You are invited to celebrate our French heritage and Bastille day  
with special French inspired dishes this month.

## Starters

**Cauliflower, coconut milk and rose soup (V)** 95

saffron and pistachio wreath

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

**Aubergine and spinach autumn harvest bowl (V)** 98

textures of aubergine, leeks and confit garlic cloves,  
wood-roasted tomatoes and sweet bell pepper, cashew nut-and-rosemary cheese  
with sunflower, dates and samp

Recommended wine: La Motte Pierneef Sauvignon Blanc

**Savoury blue cheese and yellow mealie “waffle”** 105

“blonde” poached pears, bacon whipped butter,  
pickled cucumber, Cape ham

Recommended wine: La Motte Millennium™

**Cape seafood and aniseed bowl** 105

mussels, calamari and deep fried oysters  
with pan-fried sustainable catch of the day,  
braised fennel, aniseed cream

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

**Ox tongue terrine** 115

smoked potato, tarragon emulsion salad, mustard,  
roasted carrot spread, vegetable crisps, house pickles

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

**Cape bokkom salad** 105

semi-dried tomatoes, dried apricots, quail eggs,  
toasted almonds with garlic dressing

Recommended wine: La Motte Pierneef Sauvignon Blanc

# Mains

**Savoury rolled oats and lentil porridge (V)** 175  
roasted mushrooms, parsnips, brown butter whipped honey

Recommended wine: La Motte Cabernet Sauvignon

**Roasted beetroot and onion galette (V)** 175  
herbed goat's chevin, caramelised red wine onions

Recommended wine: La Motte Cabernet Sauvignon

**Pan-fried Franschoek salmon trout** 195  
savoury kale "scone", poached egg, sauce vierge,  
tomato-and-red pepper ketchup

Recommended wine: La Motte Chardonnay – single vineyard, Franschoek  
or La Motte Pierneef Sauvignon Blanc

**Venison with peaches and Cape snowbush** 240  
white bean cassoulet with confit onions, saucisson sec

Recommended wine: La Motte Millennium™

**Provençal inspired lamb** 240  
braised tomatoes, olives, creamed potato and herbs,  
olive caramel, glazed aubergine

Recommended wine: La Motte Cabernet Sauvignon

**Cider-roast pork** 225  
house pork sausage, apple and sage tart tartin

Recommended wine: La Motte Syrah

**Marmalade glazed duck breast** 240  
slow-cooked duck breast, confit duck leg, seasonal citrus salad,  
candied sweet potato, kumquat preserve

Recommended wine: La Motte Syrah·Viognier

## 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

La Motte garden salad (available as a starter) 49 | 89

# Cheese and Desserts

## Pierneef-inspired cheese-board 165

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](#)

## Crêpe stack 105

glazed praline mousse, dark chocolate ganache, cocoa crunch with tonka bean ice-cream

Recommended wine: [De Wetshof Edeloes](#)

## 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

layers of pistachio cake, naartjie gelée, whipped lemon chantilly, brandy crème pâtissière with vanilla parfait

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

## Brandied date clafoutis 105

cold brew syrup, avocado and cocoa hummus, coffee-hazelnut biscotti

Recommended wine: [L’Ormarins Cape LBV](#)

## Pierneef Truffles 14 each

please enquire about our daily prepared truffles

## Pastry selection from the La Motte Farm Shop

please enquire about our daily prepared delights