

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



A taste of Cape Winelands Cuisine

Dishes served in Pierneef à La Motte restaurant have come a long way. They are based on recipes used and modified in the Cape Winelands over more than three centuries and the emphasis in our restaurant is on the first and oldest recipes brought to the Cape by European settlers during the seventeenth century.

The Cape Winelands, also known as the Boland, include the traditional wine-producing regions of the Cape, namely Constantia, Stellenbosch, Paarl, Wellington, Worcester and Tulbagh.

Cape Winelands Cuisine was established when Jan van Riebeeck, at the command of the Dutch East India Company, founded a halfway station at the Cape in 1652, to supply fresh victuals to ships passing the southern tip of Africa. Europeans who joined Van Riebeeck, most of whom were Dutch, German-speaking, Flemish and French, established a cuisine that was rich in European as well as Middle and Far East herbs and spices, similar to that of their overseas contemporaries. Many of the French Huguenots who came to the Cape, were established on farms such as La Motte in Olifantshoek (later renamed Franschhoek) and also introduced a wealth of recipes to Cape cooking.

Chefs at the Cape had to improvise and adapt their recipes in accordance with available ingredients, which set the table for creativity in our local cuisine. New trends in cooking did not reach the Cape and many of the older European customs were retained here. Eventually, there was a need for change, such as scaling down on extravagance in recipes, but the Cape's chefs continued cooking liberally with spices at a time when spicy cooking was being scaled down in Europe. The modern-day tendency of using sweet with salt and sweet-and-sour combinations in dishes is an inheritance from ancient cooking that, through Old-Cape cooking, found its way here.

In developing the half-way station, Van Riebeeck and his people not only introduced a new style of cooking, but also established a wealth of plantations originating from all over the world. The Company's garden, founded by Van Riebeeck, boasted an abundant variety of fruit, vegetables, herbs, spices and nuts. Because meat was scarce initially, Cape chefs concentrated on vegetable dishes and, in so doing, developed a unique Cape-style cooking at an early stage. Edibles from the veld were also gathered and planted, to be prepared according to traditional European recipes.



Through the centuries, all the different cultures that make up the colourful South African nation, made a contribution, big or small, to the further shaping of Cape Winelands Cuisine. Originating from the Old-Cape chefs' "lost" recipes and "forgotten" knowledge, from collections of favourite and family recipes, from all the crazes, cultures, flavours and fancies from which the enjoyment of food emanated at the southern tip of Africa, a wealth of ideas has been gathered, all of which represent extraordinary ingredients of the regional cooking served in our restaurant.

In La Motte's Cape Winelands Cuisine, as was customary among the Old-Cape chefs, the use of spices and herbs is vital, as well as cooking with wine, fresh vegetables and fruit in season – creativity of the early Cape being recreated today, for your enjoyment in Pierneef à La Motte restaurant.

Bon appétit!

STARTERS

La Motte Sauvignon Blanc

La Motte harvest bowl (V) 110

textures of seasonal vegetables, cashew nut-and-rosemary cheese, ancient grains and dried dates

** ancient grains: group of grains cultivated over centuries, with advantage over modern variant transformed by crossing and genetic changes*

La Motte Pierneef Sauvignon Blanc

Watermelon and pickled ginger chilled soup 125

savoury pecan and cardamom-scented crumble, double cream yoghurt sorbet

** watermelon: indigenous to Africa*

La Motte Pierneef Sauvignon Blanc

Cape bokkom salad 105

semi-dried tomatoes, dried apricots, quail eggs, toasted almonds with garlic dressing (vegetarian option available)

** bokkom: salted and dried fish with pungent flavour*

La Motte Chardonnay – single vineyard, Franschhoek

Tomatoes on coriander-spiced pastry (V) 110

avocado, toasted seeds, hazelnuts and sea lettuce pesto

** sea lettuce: harvested locally, used fresh or dried for later use*

La Motte Chardonnay – single vineyard, Franschhoek

Fragrant Cape curried seafood 145

steamed mussels, calamari and slow-cooked octopus with a piquant banana chutney

** Cape curry: mild and fragrant with characteristic yellow turmeric flavour component*

La Motte Cabernet Sauvignon

Lanquedoc cheese, beetroot and nettle 135

pickled onions, pan-biltong, cheese crumble

** pickled onions: sweet-and-sour pickle*

** biltong: cured and dried meat, coriander: a traditional biltong spice*

** nettle: foraged wild greens, in season and packed with nutrients*

MAINS

La Motte Pierneef Sauvignon Blanc

Slow-cooked fowl 210

butternut, compressed watermelon and sour fig glaze

**sour fig: indigenous water wise plant bearing juicy sour fruits, renowned for culinary and medicinal properties*

La Motte Chardonnay – single vineyard, Franschhoek

Mushroom-and-sage dumplings (V) 195

Dalewood Boland, wild garlic cream

**wild garlic: various edible Tulbaghia (wild garlic) species found in South Africa*

La Motte Pierneef Syrah-Viognier

Sustainable fish speciality (V) 225

sorghum and curry-braised fennel risotto, turmeric latté (vegan option available)

**sorghum: antique indigenous grain*

La Motte Cabernet Sauvignon

Franschhoek trout ravioli 210

tomato-and-rooibos infused fondue, new-season greens, aniseed emulsion

**rooibos: indigenous fynbos plant, dried, infused and enjoyed as a tea*

La Motte Cabernet Sauvignon

Rosemary-and-lemon cured lamb 240

slow-cooked and pressed, sweet beer-and-mustard onions, smoked baked potato hash

**Karoo lamb: taste the unique quality of certified Karoo lamb, with its distinctive flavour, derived from the herbaceous Karoo vegetation*

La Motte Syrah

Boerbok, carrots and hazelnuts 235

braised and pickled, heirloom carrot chutney

**boerbok: literally translated "farmer's goat", although it is not often offered on restaurant menus, it is a very popular meat on South Africans home tables*

**chutney: traditional sweet-and-sour preserve, often made with dried fruit, vinegar, sugar*

La Motte Millennium™

Venison with blackened aubergine

220

celeriac, natural yoghurt and pomegranate reduction

**venison: a large variety of large and smaller game are healthy protein sources in South Africa, free from antibiotics, artificial growth stimulants and other modern farming practices*

La Motte Millennium™ or La Motte Cabernet Sauvignon

Roast beef

235

baked bone marrow, ox tongue, caper-and-sultana salad,
charred cauliflower cream

**ox tongue: a South African favourite served with sultana or raisin sauce*

SIDES

49

smoked baby potatoes

La Motte garden salad

roast pumpkin and toasted coconut granola

DESSERTS

Leopard's Leap Culinaria Muscat de Frontignan

"Jam" 105

watermelon, jelly, white chocolate and pecan nut mousse, shades of pink cake, watermelon sorbet

**a playful interpretation of South African's love for all kinds of jams and conserve*

Leopard's Leap Culinaria Muscat de Frontignan

Rhubarb and berries 115

velvet rhubarb and vanilla mousse, strawberry cream, pink cordial, rhubarb-and-berry salad, strawberry sherbet, white chocolate sorbet

**a hint of colonial culinary heritage, a golden thread in South African cuisine*

De Wetshof Edeloos

Shortbread, toffee and caramel 115

vanilla, almond butter shortbread, salted caramel, chocolate glaze, Nyangbo cocoa bean, caramelia

**the grown-up version of a childhood favourite of many South Africans – millionaire's shortbread*

La Motte Straw Wine

Fresh mango chocolate frozen doughnut 115

mango parfait, vegan choc nut doughnut, choc nut clusters and mango jam

**mango: summer bounty from Mpumalanga*

La Motte Straw Wine

Milk, spice and stone fruit 115

brandy blanc mange, vanilla set custard, grilled stone fruit, white chocolate crunch, milk tart parfait

**brandy: spirit, base wine fortified and aged for a minimum of three years in French oak by law*

**milk tart parfait: modern interpretation of traditional cinnamon-flavoured milk (custard) tart*



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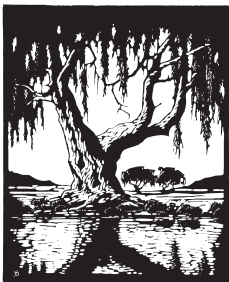
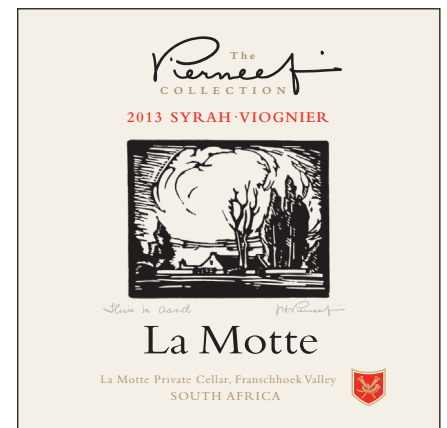
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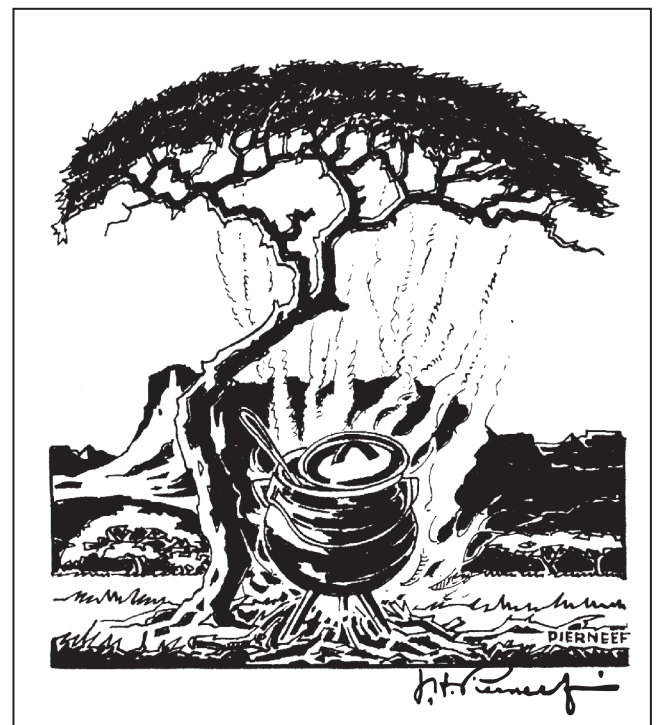
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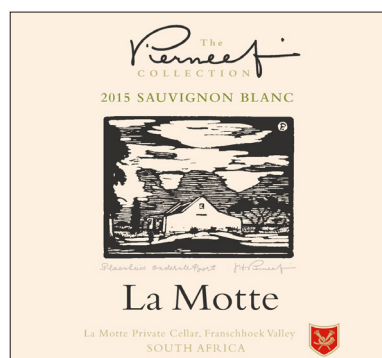
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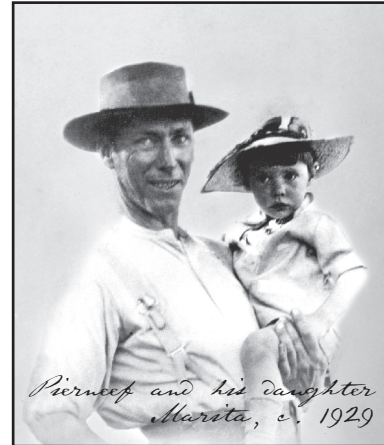


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Welkom in Pierneef à La Motte Restaurant.

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 aanbied 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.



'n Proetjie Kaapse Wynland-kookkuns

Die geregte wat in Pierneef à La Motte restaurant voorgesit word, kom 'n lang pad. Dit is gebaseer op resepte wat oor meer as drie eeue in die Kaapse Wynland gebruik en aangepas is, en by ons val die klem op die eerste en oudste resepte wat in die sewentiende eeu deur Europese setlaars na die Kaap gebring is.

Die Kaapse Wynland, wat ook as die Boland bekend staan, sluit die tradisionele wynboustreke van die Kaap, naamlik Constantia, Stellenbosch, Paarl, Wellington, Worcester en Tulbagh in.

Kaapse Wynland-kookkuns is gevestig toe Jan van Riebeeck in 1652, in opdrag van die Verenigde Oos-Indiese Kompanjie, 'n halfwegstasie aan die Kaap kom stig het om vars proviand aan skepe te voorsien wat om die suidelike punt van Afrika gevaar het. Die Europeërs wat saam met Van Riebeeck 'n nuwe tuiste aan die Kaap gevind het, van wie die meeste Hollanders, Duitssprekendes, Vlaminge en Franse was, het soos hulle Europese tydgenote 'n kookkuns gevestig wat ryk was aan Europese sowel as Midde- en Verre-Oosterse speserye en kruie was. Baie Franse Hugenote wat na die Kaap gekom het, is op plase soos La Motte in Olifantshoek (later as Franschoek herdoop) gevestig en het ook 'n rykdom van resepte tot die Kaapse kookkuns toegevoeg.

Kaapse kokke moes improviseer en resepte aanpas volgens bestanddele wat beskikbaar was en so is die tafel vir kreatiwiteit in ons plaaslike kookkuns gedek. Nuwe kookkunsneigings in Europa het dikwels nie die Kaap bereik nie en baie van die ouer Europese gebruike het hier behoue gebly. Uiteindelik moes aanpassings gemaak word, soos om oordadigheid in resepte af te skaal. Die Kaapse kokke het egter voortgegaan met hulle speseryryke kookkuns, alhoewel die gebruik van speserye in die ooreenstemmende tyd in Europa aan die afskaal was. Die hedendaagse neiging om soet met sout, en soet-suur-kombinasies in geregte te gebruik, is 'n oorblyfsel uit antieke kookkuns wat, danksy die ou-Kaapse kookkuns, sy beslag hier gekry het.

Met die ontwikkeling van die halfwegstasie het Van Riebeeck en sy mense nie net 'n nuwe kookkuns aan die Kaap gevestig nie, maar ook 'n magdom van aanplantings gedoen – bome en gewasse met hul oorsprong in die uithoeke van die wêreld. Die Kompanjiestuin, waarvan Van Riebeeck die grondlegger was, was die bron van 'n byna oorweldigende verskeidenheid vrugte, groente, kruie, neute en speserye. Omdat vleis aanvanklik skaars was, het die Kaapse kokke die klem op groentedisse geplaas en daardeur vroeg reeds 'n unieke kookkuns aan die Kaap ontwikkel. Van die inheemse volkere se eetbare veldkosse is ook aangeplant of in die veld versamel en volgens tradisionele Europese resepte berei.



Oor die eeue heen het al die verskillende kulture waaruit die kleurryke Suid-Afrikaanse nasie bestaan in 'n mindere of meerdere mate 'n bydrae tot die verdere vorming van die Kaapse Wynland-streekkookkuns gelewer. Uit die “verlore” resepte en “vergete” kennis van die ou-Kaapse kokke, uit versamelde staatmaker- en familieresepte, uit al die giere, kulture, geure en gebeure waaruit die genot van voedsel aan die suidpunt van Afrika ontwikkel het, is 'n rykdom van ideë versamel wat alles as besonderse bestanddele 'n bydrae tot ons restaurant se streekkookkuns lewer.

Met La Motte se Kaapse Wynland-kookkuns word daar, net soos in die geval van die ou-Kaapse kokke, baie klem op die gebruik van speserye en kruie geplaas, asook kosbereiding met wyn, vars groente en vrugte in die seisoen – kreatiwiteit van gister wat vandag herleef, vir u eetgenot in Pierneef à La Motte restaurant.

Bon appétit!

VOORGEREGETE

La Motte Sauvignon Blanc

La Motte-oeskommetjie (V)

110

teksture van seisoensgroente, kasjoeneute-en-roosmarynkaas, antieke grane en gedroogde dadels

**antieke grane: groep grane wat reeds eeue lank verbou word, met voorsprong bo moderne variant wat deur kruising en genetiese veranderinge omvorm is*

La Motte Pierneef Sauvignon Blanc

Waatlemoen-en-gepekelde gemmer verkilde sop (V)

125

gesoute pekanneute-en-kardamom krummel, dikroom joghurt sorbet

**waatlemoen: inheems aan Afrika*

La Motte Pierneef Sauvignon Blanc

Kaapse bokkomslaai

105

semi-gedroogde tamaties, gedroogde appelkose, kwarteleiers, geroosterde amandels met knoffelslaaisous (vegetariese opsie beskikbaar)

**bokkom: tradisionele gesoute en gedroogde vis met skerp geur en reuk*

La Motte Chardonnay – enkelwingerd, Franschhoek

Tamaties op koljanderdeeg (V)

110

avokado, geroosterde sade, haselneute met seewier-olie pesto

**seewier: plaaslik geoes, vars gebruik, of gedroog en gebêre vir later*

La Motte Chardonnay – enkelwingerd, Franschhoek

Geurige Kaapse seekoskerrie

145

gestoomde mossels, calamari en gestoofde seekat met pikante piesangblatjang

**Kaapse kerrie: sag en geurig met kenmerkende geel borrie- geurkomponent*

La Motte Cabernet Sauvignon

Lanquedoc kaas, beet en brandnetel

135

soet gepekelde uie, pan-biltong, kaaskrummel

**brandnetel: in seisoen, versamel in die veld, propvol nutriënte*

HOOFGEREGTE

La Motte Pierneef Sauvignon Blanc

Stadig-geroosterde pluimvee 210

botterskorsie, gepersde waatlemoen en suurvrygie glaseersel

**tarentaal: inheemse wilde voël, met outydse broodsous voorgesit*

La Motte Chardonnay – enkelwingerd, Franschhoek

Sampioen-en-salie kluitjies (V) 195

Dalewood Boland, wildeknoffel-room

**wilde knoffel: verskeie eetbare Tulbaghia (wilde knoffel) spesies in Suid-Afrika aangetref*

La Motte Pierneef Syrah-Viognier

Volhoubare vis spesialiteit (V) 225

sorghum-en-kerriegestoofde vinkel risotto, borrie latté
(vegan opsie beskikbaar)

**sorghum: antieke inheemse graansoort*

La Motte Cabernet Sauvignon

Franschhoek forel ravioli 210

tamatie-en-rooibosgeparfumeerde fondue,
groen groente in seisoen, anys-emulsie

**rooibos: inheemse fynbosplant, gedroog en as teedrankie voorgesit*

La Motte Cabernet Sauvignon

Roosmaryn-en-suurlemoen bereide lam 240

stadig gerooster en gepers, soet bier-en-mosterd piekeluie,
gerookte bruin aartappels

**Karoolam: proe die unieke kwaliteite van gesertifiseerde Karoolam, met kenmerkende geurprofiel as gevolg van die bossieveld waarop dit wei*

La Motte Syrah

Boerbok, wortels en haselneute 235

stadig gestoof en gepers, wortel blatjang

**blatjang: tradisionele ingelegde soet-en-suursous, dikwels met droë vrugte, asyn en suiker berei*

La Motte Millennium™

Wildsvleis met geskroeiende eiervrug

220

knolseldery, natuurlike joghurt en granaat reduksie

**wildsvleis: 'n groot verskeidenheid vleis van groot tot kleiner wildsboksoorte is 'n gesonde proteïnebron in Suid-Afrika, vry van antibiotika, groeistimulante en ander moderne boerderyhulpmiddels*

La Motte Millennium™ of La Motte Cabernet Sauvignon

Stadig geroosterde beesvleis

235

gebakte beenmurg, beestong, kappertjie-en-sultanaslaai, geskroeiende blomkoolroom

**beestong: dit is 'n Suid-Afrikaanse tradisie om beestong met rosyne- of sultanasous te bedien*

BYGEREGTE

49

gerookte baba aartappel

La Motte kruietuinslaai

geroosterde pampoen met klapper en neute

NAGEREGTE

Leopard's Leap Culinaria Muscat de Frontignan

"Konfyt"

105

waatlemoen, jellie, wit sjokolade-en-pekanneut mousse, skakerings van pienk koek, waatlemoen sorbet

**'n spesiale interpretasie van Suid-Afrikaners se voorliefde vir allerhande soorte konfyt en konserf*

Leopard's Leap Culinaria Muscat de Frontignan

Rabarber en bessies

115

sygladde rabarber-en-vanieljemousse, aarbeiroom, pienk stroop, rabarber-en-bessieslaai, aarbei-sorbet, witsjokolade-sorbet

**'n tikkie koloniale kosgeskiedenis, 'n goue draad in die Suid-Afrikaanse koserfenis*

De Wetshof Edeloos

Toffie, karamel, brosbrood

115

vanielje, amandelbotter-brosbrood, gesoute karamel, sjokolade- glaseersel, Nyangbo-kakaoboontjies, caramelia

**die grootmens-weergawe van baie Suid-Afrikaanse kinderjare- herinneringe – mijoenêrsbrosbrood*

La Motte Strooiwyn

Vars veselperske en sjokolade gevriesde doughnut

115

mango parfait, vegan sjokolade doughnut, sjokolade-en-neute, veselperske konfyt

**veselperskes: seisoen se oes uit Mpumalanga*

La Motte Strooiwyn

Melk, speserye en steenvrug

115

brandewyn blanc mange, vanielje vla, geroosterde steenvrugte, wit sjokolade kraakbeskuitjie, melktert parfait

**brandewyn: spiritus, gefortifiseerde basiswyn vir 'n minimum van drie jaar in Franse eikehout verouder*

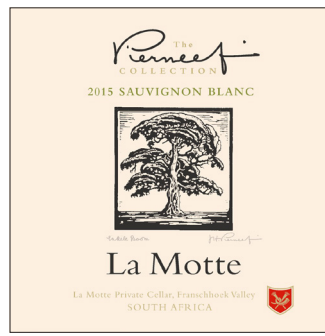
**melktert parfait: moderne interpretasie van die tradisionele gunstelling*



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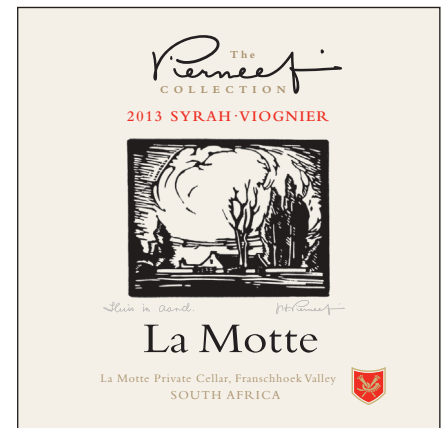
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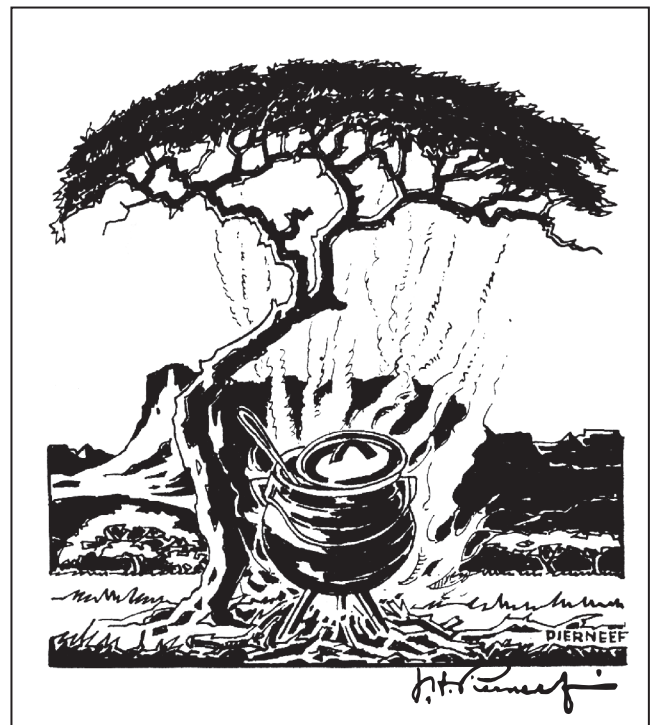
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