



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

Lunch Menu

Starters

Cape bokkom salad	60 79
semi-dried tomatoes, dried apricots, quail's eggs, toasted almonds, wild garlic dressing (vegetarian option without bokkom available)	
<i>Recommended wine: La Motte Pierneef Sauvignon Blanc (Organically Grown)</i>	
Yoghurt and sorrel terrine	65
confit mushrooms, rooibos tea pickled duck's egg, Shiraz crumbs (vegetarian)	
<i>Recommended wine: La Motte Sauvignon Blanc</i>	
Franschhoek river trout	79
green strawberries, honey pickle cucumber, lemon verbena oil, grilled cucumber vinaigrette	
<i>Recommended wine: La Motte Chardonnay</i>	
Pig's sult	55
curried pork crackling, sultana purée, Cape fruit chutney	
<i>Recommended wine: La Motte Chardonnay – Franschhoek single vineyard</i>	
Free-range beef tartare	79
pickled tongue, roasted cauliflower, radish cream	
<i>Recommended wine: La Motte Pierneef Sauvignon Blanc (Organically Grown)</i>	
Duck breast and heart salad	74
cured summer berries, nasturtium flower vinaigrette	
<i>Recommended wine: La Motte Pierneef Shiraz•Viognier</i>	

Mains

Slow-roasted beetroot 59 | 79
pumpkin, *warmoes*, walnuts, goat's cream (vegetarian)

Recommended wine: La Motte Cabernet Sauvignon

Harvest 59 | 79
seasonal summer vegetable selection, sprouts, ginger emulsion,
spelt and mushroom crumbs (vegetarian)

Recommended wine: La Motte Pierneef Sauvignon Blanc (Organically Grown)

Grilled line fish 150
garden vegetables and dandelions, lemon and wheat grass emulsion

Recommended wine: La Motte Chardonnay – Franschoek single vineyard

Rose water glazed veal sweetbreads 95
horseradish and parsnip purée, tuber vegetables, wild herbs

Recommended wine: La Motte Shiraz

Slow-cooked Karoo lamb 135
red pepper and basil pappardelle, vegetable chips, tomato velouté

Recommended wine: La Motte Cabernet Sauvignon

Steak and hay chips 150
pan juices and fresh herbs

Recommended wine: La Motte Millennium™

Side dishes

La Motte garden leaf salad	25
Mashed baby potatoes	25
Shiraz chips	25
Grilled summer vegetables	35

Platters and sandwiches

Meat	180
Terrine, biltong and dry sausage, farm preserves and pickles, Pierneef signature bread and bone marrow spread	
Recommended wine: La Motte Cabernet Sauvignon	
Vegetarian	105
Pierneef cheese and bread platter, salt-cured fruit, fruit chutney and aubergine pickle	
Recommended wine: La Motte Cabernet Sauvignon	
Toasted baguette, bacon and brie	48
garden vegetable salad	
Recommended wine: La Motte Chardonnay – Franschhoek single vineyard	
<i>Braai</i>broodjie and boerewors	95
Recommended wine: La Motte Chardonnay – Franschhoek single vineyard	

Dessert

Lemon verbena blanc mange 55
summer berries, honey-roasted peaches, almond milk, verjuice sorbet

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

Summer fruit tarte fine 55
milk tart ice-cream

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

Cape fruit sorbets 65

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

Chocolate, chocolate, chocolate 55

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

Pierneef truffles 8
please enquire about our daily prepared truffle delights

Farm shop cake and pastry selection
please enquire about our daily prepared delights

Dinner Menu

We start our meal with a taste of adventure, originating from La Motte's own vegetable and herb garden. Every morning, Chef Chris hand-picks fresh produce, to prepare a surprise array of enticing vegetable morsels for your dinner.

After your culinary adventure through our herb and vegetable garden, you are welcome to choose any 4 items from the list of dishes on our menu grouped under *Vegetarian, Fish, Meat & Poultry, Family Classics* and *Cheese & Desserts*.

The menu is priced R345 per person and it includes the complimentary starter delights from the garden, served before the meal.

Under our Family Classic options, each menu item is individually priced too, to enable you to order only one or two dishes as you wish. If you order it individually, the portion sizes will be more substantial, than those ordered as part of the 4-course meal.

Vegetarian

Pumpkin and ginger tart

slow-roasted beetroot, pickled plums, goat's cream

Recommended wine: La Motte Cabernet Sauvignon

Mushrooms, eggs and hot parsnip mousse

Recommended wine: La Motte Chardonnay – Franschoek single vineyard

Almond-roasted cauliflower

horseradish cream, La Motte herbs

Recommended wine: La Motte Pierneef Sauvignon Blanc (Organically Grown)

Fish

Cape bokkom salad

semi-dried tomatoes, dried apricots, quail's eggs, toasted almonds, wild garlic dressing (vegetarian option without bokkom available)

Recommended wine: La Motte Pierneef Sauvignon Blanc (Organically Grown)

Franschhoek river trout

green strawberries, lemon verbena oil, honey pickle cucumber, grilled cucumber vinaigrette

Recommended wine: La Motte Chardonnay – Franschhoek single vineyard

Crisped skin line fish

Pecorino, crayfish and chive gnocchi, garden vegetable, lemon emulsion

Recommended wine: La Motte Chardonnay – Franschhoek single vineyard

Meat and Poultry

Free-range chicken and duck ballotine salad

dried apple, cashew nuts with ginger, summer vegetables and curried lamb's milk cheese dressing

Recommended wine: La Motte Chardonnay – Franschhoek single vineyard

Prickly pear-glazed smoked pork belly

roasted garlic and porcini risotto

Recommended wine: La Motte Cabernet Sauvignon

Confit lamb carbonade

salted and smoked lamb's rib, beetroot and parsnips, summer velouté

Recommended wine: La Motte Cabernet Sauvignon

Family Classics

Individual orders*

Open lasagne 110
mushroom, truffled egg

Recommended wine: La Motte Chardonnay – Franschhoek single vineyard

King's bread soup 100
roasted bone marrow, lamb shank *karmonaadjie*, potbread

Recommended wine: La Motte Millennium™

Pan-seared Franschhoek salmon trout 165
sweet-corn, pea and mushroom ragout, red wine jus

Recommended wine: La Motte Cabernet Sauvignon

Steak and hay chips 195
pan juices and fresh herbs

Recommended wine: La Motte Pierneef Shiraz • Viognier

* Portions of individually ordered dishes are more substantial than those ordered as part of the 4-course meal.

Cheese and Dessert

Cheese	65
Please enquire about our daily selection	
Hazelnut praline iced-nougatine	45
honey ice-cream, honeycomb	
Recommended wine: La Motte Straw Wine	
Summer tarte fine	55
Recommended wine: La Motte Straw Wine	
La Motte flower blanc mange	55
summer berries, coconut sorbet	
Recommended wine: La Motte Straw Wine	
Chocolate Chocolate Chocolate	55
Recommended wine: La Motte Straw Wine	
Pierneef truffles	8
please enquire about our daily prepared truffle delights	