



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

- Soup from our garden (V)** 79  
please enquire about our daily soup specialities  
featuring vegetables and fruit from our garden
- Winelands harvest salad (V)** 63 | 73  
daily selected fresh, from our vegetable garden,  
sour fig-and-herb dressing  
*Recommended wine: La Motte Pierneef Sauvignon Blanc*
- Textures of melon (V)** 68  
watermelon and pimento ice, soy pearls,  
olive caramel, potato wafers  
*Recommended wine: La Motte Sauvignon Blanc*
- Cape bokkom salad** 75 | 85  
semi-dried tomatoes, dried apricots, quail eggs,  
toasted almonds, wild garlic dressing  
(vegetarian option without bokkom available)  
*Recommended wine: La Motte Pierneef Sauvignon Blanc*
- Mussel risotto** 85  
mussels baked in wood-oven,  
coconut-and-ginger velouté  
*Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek*
- Roasted quail galantine** 79  
spiced fruit tart fine, bacon-and-beer confit  
*Recommended wine: La Motte Millennium™*
- Slow cooked pasture pork terrine** 89  
crisp quail egg, egg-yolk purée,  
ginger, soy-and-apricot jelly  
*Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek*

# Mains

## FISH

**Catch of the day** 165

please enquire about our daily sustainable fish speciality

**Marinated squid** 125

grilled preserved lemon brioche,  
minted courgette, lemon jelly and basil

Recommended wine: La Motte Pierneef Sauvignon Blanc

## MEAT

**Wood-roasted crown chicken** 145

carrot and cumin jam, charred onion salad

Recommended wine: La Motte Millennium™

**Pulled oxtail** 185

peach-and-sage chutney, mushroom salt,  
smoked Cape emulsion

Recommended wine: La Motte Cabernet Sauvignon

**Sumac seared venison** 175

red cabbage salad, brandy-salted pecan nuts,  
pomegranate vinegar-and-caramel reduction

Recommended wine: La Motte Syrah

**Karoo lamb shank** 185

charred creamed corn, wild rice and  
dried peach sambal, curry yoghurt

Recommended wine: La Motte Pierneef Syrah-Viognier  
or La Motte Syrah

**Aged prime rib** 195

dry-aged and grilled, garlic-and-herb crushed potato

Recommended wine: La Motte Millennium™

## VEGETARIAN

Gluten-free brown butter and pumpkin waffle (G) 120  
poached egg, homemade black pepper and honey  
whipped cream cheese

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

Raw carrot pasta (G) 97  
parsley pesto, black sesame seed and garlic fondue

Recommended wine: La Motte Pierneef Sauvignon Blanc

## Side dishes

Wood-roasted garden vegetables 40

Seasonal salad 40

Crushed baby potatoes 35

# Cheese and Dessert

**Cheese tart (savoury)** 85  
served with salt-baked fruit

Recommended wine: L'Ormarins Port

**Baked Alaska** 65  
flavours of seasonal berries, honey and elderflower

Recommended wine: La Motte Straw Wine

**Fruit jellies** 65  
flower-scented crème anglaise

Recommended wine: Leopard's Leap Culinaria Muscat de Frontignan

**Cinnamon, pecan and carrot ice-cream** 75  
salted caramel cremoux

Recommended wine: La Motte Straw Wine

**Almond and nutmeg blanc mange (G) (V)** 75  
espresso and berry flavours

Recommended wine: La Motte Straw Wine

**Chocolate feast!** 85

Recommended wine: La Motte Straw Wine

**Pierneef truffles** 8  
please enquire about our daily prepared truffles

**Farm Shop and pastry selection**  
please enquire about our daily prepared delights

# Dinner Menu

## Starters

- Soup from our garden (V)** 79  
please enquire about our daily soup specialities featuring  
vegetables and fruit from our garden
- Winelands harvest salad (V)** 63 | 73  
daily selected fresh, from our vegetable garden,  
sour fig-and-herb dressing  
*Recommended wine: La Motte Pierneef Sauvignon Blanc*
- Textures of melon (V)** 68  
watermelon and pimento ice, soy pearls,  
olive caramel, potato wafers  
*Recommended wine: La Motte Sauvignon Blanc*
- Mussel risotto** 85  
mussels baked in wood-oven,  
coconut-and-ginger velouté  
*Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek*
- Roasted quail galantine** 79  
spiced fruit tart fine, bacon-and-beer confit  
*Recommended wine: La Motte Millennium™*
- Slow cooked pasture pork terrine** 89  
crisp quail egg, egg-yolk purée,  
ginger, soy-and-apricot jelly  
*Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek*

# Mains

## FISH

**Catch of the day** 165  
please enquire about our daily sustainable fish speciality

**Marinated squid** 125  
grilled preserved lemon brioche,  
minted courgette, lemon jelly and basil  
Recommended wine: La Motte Pierneef Sauvignon Blanc

## MEAT

**Wood-roasted crown chicken** 145  
carrot and cumin jam, charred onion salad  
Recommended wine: La Motte Millennium™

**Pulled oxtail** 185  
peach-and-sage chutney, mushroom salt,  
smoked Cape emulsion  
Recommended wine: La Motte Cabernet Sauvignon

**Sumac seared venison** 175  
red cabbage salad, brandy-salted pecan nuts,  
pomegranate vinegar-and-caramel reduction  
Recommended wine: La Motte Syrah

**Karoo lamb shank** 185  
charred creamed corn, wild rice and  
dried peach sambal, curry yoghurt  
Recommended wine: La Motte Pierneef Syrah-Viognier  
or La Motte Syrah

## VEGETARIAN

**Gluten-free brown butter and pumpkin waffle (G)** 120  
poached egg, homemade black pepper and honey whipped cream cheese  
Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

**Raw carrot pasta (G)** 97  
parsley pesto, black sesame seed and garlic fondue  
Recommended wine: La Motte Pierneef Sauvignon Blanc

## Family Favourites

**Cape bokkom salad** 75 | 85  
semi-dried tomatoes, dried apricots, quail eggs,  
toasted almonds, wild garlic dressing  
(vegetarian option without bokkom available)  
Recommended wine: La Motte Pierneef Sauvignon Blanc

**King's bread soup** 75  
hearty thick bean-and-meat broth, lamb karmenaadjie  
Recommended wine: La Motte Millennium™

**Pan-fried Franschhoek trout** 145  
sweet-corn, pea-and-mushroom ragout, red wine jus  
Recommended wine: La Motte Cabernet Sauvignon

**Weltevrede beef** 198  
pont neuf potatoes, Hanneli R jus  
Recommended wine: La Motte Syrah

## Side dishes

**Wood-roasted garden vegetables** 40

**Seasonal salad** 40

**Crushed baby potatoes** 35



# Cheese and Desserts

<b>Cheese tart (savoury)</b> served with salt-baked fruit <i>Recommended wine: L'Ormarins Port</i>	85
<b>Baked Alaska</b> flavours of seasonal berries, honey and elderflower <i>Recommended wine: La Motte Straw Wine</i>	65
<b>Fruit jellies</b> flower-scented crème anglaise <i>Recommended wine: Leopard's Leap Culinaria Muscat de Frontignan</i>	65
<b>Cinnamon, pecan and carrot ice-cream</b> salted caramel cremoux <i>Recommended wine: La Motte Straw Wine</i>	65
<b>Almond and nutmeg blanc mange (G) (V)</b> espresso and berry flavours <i>Recommended wine: La Motte Straw Wine</i>	75
<b>Chocolate feast!</b> <i>Recommended wine: La Motte Straw Wine</i>	85
<b>Pierneef truffles</b> please enquire about our daily prepared truffles	8