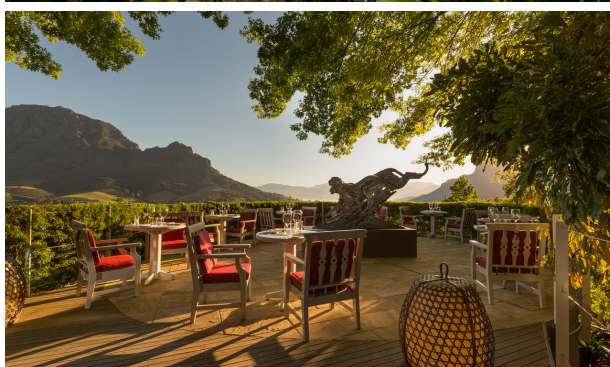




CAPE WINELANDS RESTAURANT GUIDE

STELLENBOSCH



Delaire Graff Estate

Helshoogte Road, Stellenbosch
(0)21 885 8160

Delaire Graff Estate Restaurant is an explosion of culinary and visual delights. From the moment you arrive, the experience is intended to be a completely holistic one with a strong focus on what they call "Sunshine Cuisine". Sunshine Cuisine refers to the warmth and freshness that the sun provides as the food makes its way to white plates with artistic flare created through love and passion for quality food. All the ingredients are sourced directly from the estate's greenhouse and vegetable gardens and the views will leave you in complete awe of the Cape Winelands. Each meal is perfectly paired with wine.



De Volkskombuis

1876 Ou Strandpad Rd, Stellenbosch
(0)21 741 0980

Situated in a renovated heritage building dating back to the beginning of the 20th century, De Volkskombuis serves traditional boerekos – the kind of food that would've graced the tables of Dutch farmers back in the day: chicken pie with mash, Boland bobotie and rack of Karoo lamb. There's also a selection of wood-fired pizzas, and desserts such as baked cheesecake with a brownie biscuit base. All of this can be enjoyed in a homely space warmed by fireplaces, or outdoors in the peaceful garden.



Eike by Bertus Basson

50 Dorp Street, Stellenbosch
(0)21 007 4231

As a homage to Eikestad (the city of oaks), Bertus Basson opened Eike in an historic building on Stellenbosch's Dorp Street.

The intimate space is beautifully styled with sumptuous emerald-green velvet chairs, an up-to-the-minute geometric-tiled wall and a kitchen that overlooks the 30-seater dining area. The menu is a paean to the seasons and reflects Bertus and chef Kyle du Plooy's passion for South African flavours and their boundless imaginations.



Jardine Restaurant

1 Andringa Street, Stellenbosch
(0)21 886 5020

You'll find Jardine in the heart of Stellenbosch and it's the creation of chef George Jardine, who is very well known for his adventurous culinary spirit.

The space that Jardine Restaurant occupies is intimate and elegant and you can expect the best levels of service with outstanding glassware. The menu is an evolving masterpiece but always offers the highest quality and what Mother Nature is offering in a particular season.

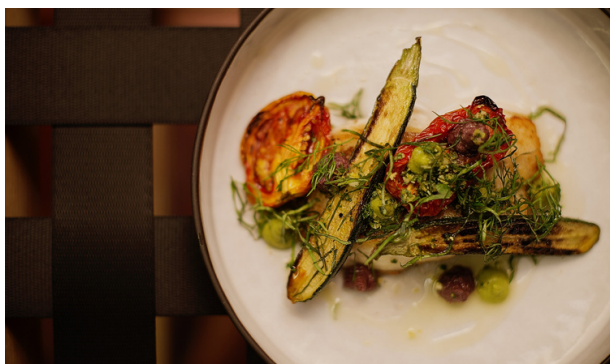


The Jordan Restaurant

Stellenbosch Kloof Road, Stellenbosch
(0)21 881 3441

Out-of-this-world food, wine and cheese? It's the combination of foodie dreams. This is what you will find at Jordan Restaurant set on the aesthetically beautiful Jordan Wine Estate.

The menu focuses on local and seasonal ingredients, which allows for some creative invention. The restaurant houses a selection of not only the finest wines but the finest cheeses in a walk-in cheese room. Join award-winning chef Jardine and make a personal selection.



Overture Restaurant

Annandale Road, Stellenbosch
(0)21 880 2721

Bertus Basson is a chef extraordinaire and is well recognised in the culinary community, so much so that Overture Restaurant has been voted in the Top Ten "Eat Out" Awards. Like a well-oiled machine, the restaurant runs with passion and efficiency. The food is classically South African with global twists that take it from ordinary to the extraordinary.

The setting is forest-like and verdant and you simply have to book.



Postcard Café

Stark-Conde Wines, Jonkershoek Valley
Stellenbosch
(0)21 861 7703

This laidback restaurant is aptly named, as it's found in one of the most naturally beautiful settings in the Jonkershoek Valley at Stark-Condé Wines. Here, you'll find a selection of simple yet well-prepared lunch dishes created by head chef Munitaka Kimura and his passionate team.

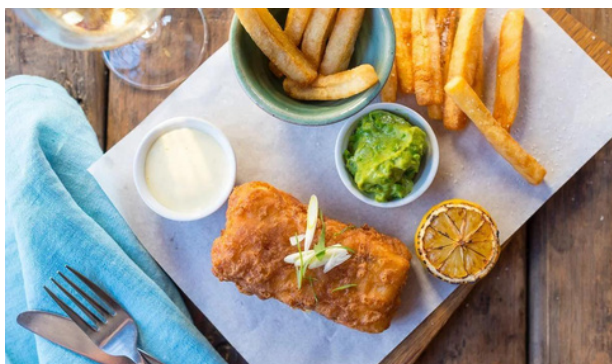


Rust en Vrede

Annandale Road, Stellenbosch
(0)21 881 3757

Rust en Vrede Restaurant is the essence of romance in the Cape Winelands; the setting makes for sweet seduction and is a national monument. It is housed in a refurbished old wine cellar with a tranquil dining room and modern open-plan kitchen.

Detail is an art form and is present in everything from the linen, lavish chairs and crockery and fine crystal glasses. Expect beautifully prepared and locally sourced ingredients with French inspired cuisine.



Stellenbosch Kitchen

Dorp & Andringa Streets, Stellenbosch
(0)21 883 2893

The Stellenbosch Kitchen concocts its culinary genius in the somewhat legendary Stellenbosch Hotel. The building itself dates all the way back to 1692 in the days of Simon Van Der Stel, the first governor of the Cape and the man who was honoured for his contribution to the creation of the Cape Winelands. It has been declared a national monument. There is a palpable Stellenbosch atmosphere at this restaurant where art, wine and good food are a way of life. You can either sit inside where the interiors are plush or you can dine al fresco on the sidewalk terrace.



Spek & Bone

Dorp Street, Stellenbosch
(0)82 569 8958

Another Bertus Basson favourite and named after his pet pig and boxer, Spek & Bone. It's a different concept and is centred around the sharing of small tapas plates and enjoying fine wine. The menu supports local produce as much as possible, which makes it a seasonal chameleon.

Plates come out of the kitchen as and when they are ready and it's quite simply put: delicious. If you're looking for a spontaneous eating experience in the Winelands, this is it.



Tokara Restaurant

Helshoogte Road, Stellenbosch
(0)21 885 2550

Tokara Restaurant is a visual spectacle that showcases rolling vineyards as well as Cape architecture that utilises glass, steel and stone. Tokara effortlessly creates a space of style while still enhancing the natural surroundings, and that extends right to the plating.

Each morsel of food is a showcase of the wonders of what is produced in Stellenbosch—emphasis on fresh and seasonal—as well as the flare of an award-winning chef.



FRANSCHHOEK



Franschhoek Kitchen

Green Valley Road, Franschhoek
(0)21 876 2729

Pure and simple, this is the ethos of Franschhoek Kitchen. Most of the ingredients are sourced from the farm's veggie patch, herb garden and fruit orchards. That means the menu changes every other day but includes everything from grilled squid to the classics of steak and chips. The vibrancy of the Franschhoek Valley comes to life on the plates and there is a wine to compliment every meal. If you're feeling like the great outdoors, a picnic basket can be packed and enjoyed next to the Franschhoek River under ancient oaks. It doesn't get any more romantic than this.



Arkeste

Chamonix Wine Farm, 40 Uitkyk Street
(0)21 876 8415

Presenting an a la carte menu in a casual fine dining style. Located on Chamonix Wine Farm, in a characterful heritage building on the edge of a forest.

This sets the scene for a tranquil dining experience and delicious food by Richard Carstens, who revisits some of his classics alongside his new dishes which showcase seasonal and local ingredients. The wine list features Chamonix wines and a curated selection from the Cape region.



Grand Provence Estate

Main Road, Franschhoek
(0) 21 876 8600

The Grand Provence Restaurant is exquisite and that's putting it mildly. High-back chairs upholstered in white leather create a chic presence. The menu, like the interiors, reflects excellence and luxury.

Signature dishes have all the right ingredients following the principles of honest, fresh and delicious. Passion and simplicity merge on your plate for a taste sensation. Leading off the restaurant is the wine-tasting area and a bar dominates the centre of the room.



Haute Cabriere

R45, Franschhoek
(0)21 867 8500

Food and wine got married at Haute Cabriere and they're the couple we all envy! The restaurant is the essence of elegance and has that old-school feel complete with white linen tablecloths and stone walls. When the weather is fine, the outdoor terrace with its inspiring views is a hot commodity – be sure to book in advance. The food is classic with a mostly French and Italian style and a spiralling staircase will take you to the bathroom as well into the depths of the cellar, which if you get there on a Saturday at 11am, is the place to take a tour with the cellar master.



La Petite Colombe

Dassenberg Road, LEEU Estates,
Franschhoek
(0)21 202 3395

A farm environment has been part of La Colombe's DNA since its inception and with the setting of Leeu Estates in Franschhoek being the epitome of 'location with a sense of place', La Petite Colombe is now nestled in an outstandingly beautiful venue, in the midst of vineyards and manicured landscapes, offering views of the Franschhoek Valley



The Kitchen at Maison

R45, Franschhoek
(0)21 876 2116

The Kitchen at Maison has the most seductive views of the vineyards and attention to detail is of paramount importance. The deck is where you can while away the hours enjoying food that is unpretentious with a strong emphasis on flavour and the freshest locally sourced ingredients.

Think handpicked eggs, seasonal fruit, and vegetables and herbs from the kitchen garden and orchards.



Le Bon Vivant

22 Dirkie Uys Street, Franschhoek
(0)21 876 2717

Set in a converted house in central Franschhoek, the atmosphere at Le Bon Vivant is homely and relaxed, while reminiscent of contemporary French restaurants.

The glass wall allows you to see Pierre Hendriks and his team at work. Tables are also available in the shaded garden next to the restaurant for lunch and dinner on warm summer evenings.



Le Coin Français

22 Dirkie Uys Street, Franschhoek
(0)21 876 2717

Set in a converted house in central Franschhoek, the atmosphere at Le Bon Vivant is homely and relaxed, while reminiscent of contemporary French restaurants. The glass wall allows you to see Pierre Hendriks and his team at work.

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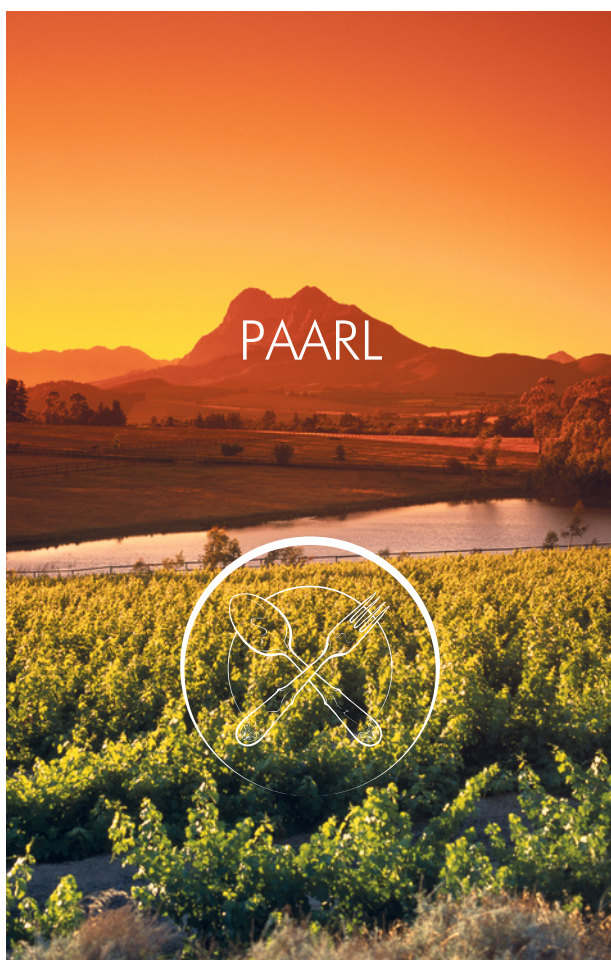


Pierneef a la Motte

Main Road, Franschhoek
(0)21 876 8800

When you enter La Motte Wine Estate, it's like being transported into a world of unfathomable grace and refinement without being ostentatious. Chandeliers made from porcelain crockery and soft greens and woods make it the perfect setting to enjoy good food and wine. Early mornings are reserved for the chefs to harvest the day's ingredients from the vegetable and herb gardens, giving an inspiring edge to the art of creating sumptuous dishes.





Glen Carlou

R45, Klapmuts, Paarl
(0)21875 5528

Glen Carlou Restaurant is contemporary cuisine and pours its passion into continental influences paired with only the best in produce. The food is distinctly fresh and innovative; picture ostrich fillet glazed in whole-grain mustard.

Local flavours come alive on plates as you enjoy the exceptional vistas of the Paarl Valley and soak in the ambience that is the Cape Winelands.



Faber at Avondale

Avondale Estate, Lustigan Road, Klein Drakenstein, Paarl
(0)21 202 1219

FABER is set in a classic and gracious Old Cape-style building set against the backdrop of the Klein Drakenstein Range. The veranda overlooks vineyards and sweeping valley views punctuated by Paarl Rock, the silhouette of Table Mountain and the Simonsberg.

On cooler days, there's no better place to enjoy a glass of Avondale red wine than next to the open fireplace.



The Goatshed at Fairview

Suid-Agter-Paarl Road, Paarl
(0)21 863 3609

The Goatshed at Fairview is all about fresh and homemade. Love is literally plated. All dishes are made from scratch and sourced from the farm and that fresh bread smell permeates as it's taken out of the oven. Everything from the wine, beer and cheese is produced on the farm – even the olive oil.

The kitchen is a creative storm of making home-made ice teas, old-fashioned jams and even the yoghurt in the smoothies.



Grand Roche Restaurant

Plantasie & Constantia Streets, Paarl
(0)21 863 5100

The classification of my food style... this is an ever evolving feeling and depends largely on my inspiration at the time. Cooking is much more than using the best seasonal ingredients and produce.

Cooking is an act of love. My food ethos is therefore to save and preserve for the future and to treat food responsibly that chefs to come can create great food experiences for many to enjoy.



Noop

127 Main Street, Paarl
(0)21 863 3925

Noop forgoes fuss but has been pegged as one of the most charming spots in Paarl. Wooden floors, high ceilings and linen tablecloths set the mood for dining – and the menu – well, it's extensive. The steaks and grills are of particular interest at Noop; meat is aged for 32 days and offered in a range of cuts. Try the herb-crusted rump of Karoo Lamb or the perfectly roasted duck.

If the menu doesn't tickle the taste buds, check the chalkboard for the latest specials.





Cosecha Restaurant

Klapmuts-Simondium Rd, Simondium, Paarl
(0)21 874 3844

Cosecha Restaurant is on Noble Hill Wine Estate and takes its name from the Spanish word for "harvest", which is reflected in their surroundings and the delicious food that makes its way to the plate. The setting is in a serene garden courtyard with panoramic vineyard and mountain views.

The interior is chic and stylish.



Babylonstoren Babel Restaurant

R45, Simondium, Paarl
(0)21 863 3852

Babel is one of the best restaurants you will experience in the Winelands. It's housed in an old cow shed but with its contemporary and chic design, you would never know it. They have what they call the "Pick, clean and serve" approach. In summer your plate will burst with colours from the yellow salad which consists of pineapple, gooseberries, granadillas, yellow tomatoes and apricots. Winter is kept hearty with classics like slow-cooked leg of lamb in red wine. Helpings are generous, ambience is serene and the food will have you wanting to come back for more.



Babylonstoren Green House

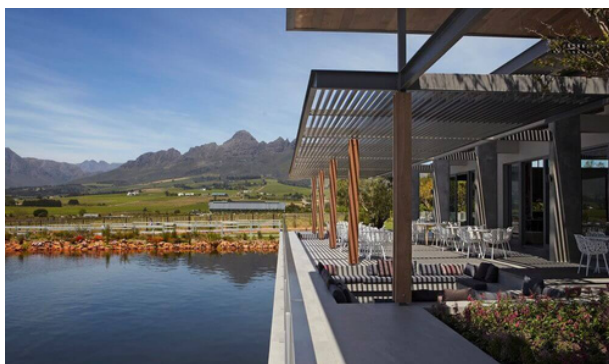
R45, Simondium, Paarl
(0)21 863 3852

The Green House at Babylonstoren is one of massive popularity; be sure to book. This striking greenhouse is surrounded by colourful tables and creates a certain kind of magic feeling. The Green House menu is not extensive but has been carefully structured and thought out and most who visit here opt for the build-your-own sandwich option.

Freshly baked rye and ciabatta bread, delicious local cheeses and cured meats make for unforgettably tasty meals.



SOMERSET WEST



Cavalli Restaurant

R44 (Strand Road), Somerset West
(0)21 855 3218

Cavalli restaurant has quickly established itself as a must-visit dining destination in the Cape Winelands, and has quickly become a favourite among discerning foodies.

As the first Green-star rated restaurant in the South Africa, Cavalli treasures and celebrates the beauty of natural heritage. The cuisine manifesto is hinged on local sustainable ingredients and the estate partners with local, like-minded producers to source produce of the highest quality.



96 Winery Road

Zandberg Farm, Winery Road
(0)21 842 2020

96 Winery Road Restaurant has been around for a long time and is a testament to the passion they have for food and their knack for creating a good vibe. The menu takes its inspiration from real food, simply cooked and generous in portion. A must? The duck and cherry pie. 96 Winery Road is also somewhat of the "go-to" for steaks and is one of the pioneers of serving long-aged meat. The restaurant itself is large but because of inter-leading rooms, it has a cosy feel, especially in winter when the fire is crackling.



Stables at Vergelegen

Lourensford Road, Somerset West
(0)21 847 2156

Enjoy a relaxed dining experience at the Stables at Vergelegen. Classic, with a modern twist, the 'bistro' style restaurant offers a varied, contemporary menu of simple but visually delectable dishes for a warm and family-friendly dining experience. Whilst sipping on award-winning wines, enjoy breath-taking views of the Hottentots Holland mountain range and soak up the creative juices of the varied and eclectic local artists whose artworks adorn the walls.