



THE MARRIAGE OF FOOD AND WINE

*Enjoy some of the Haute Cabrière Classics with this specially paired menu.
Each course is created around the characteristics and style of our featured wines.*

Bread course

Pierre Jourdan Brut

Prawns with chili and garlic

Sous-vide sweetcorn velouté, spring onion fritter

Haute Cabrière Chardonnay Pinot Noir

Crumbed pork cheek terrine with 'chakalaka', pickled baby onion salad

Pierre Jourdan Tranquille

Pan fried linefish

Crushed parsley potatoes, brown butter velouté, asparagus

Pierre Jourdan Blanc de Blancs

Malt braised short rib, parsnip puree, potato galette, charred leek

Haute Cabrière Pinot Noir Reserve

Savarin with caramelized banana ice cream

Pierre Jourdan Ratafia

R595 per person for food and wine.

Available for 12h00 / 12h30 slots, and 18h30 / 19h00 slots

Please note this menu is only available for the whole table.

Menus and prices subject to change without notice.