Winelands Restaurants

A guide to eating out in The Winelands

New Frontiers has made every effort to ensure that the information contained within this article is correct at the time of publication and we are constantly updating information as it becomes available.

Please do however note that restaurants open and close continuously, menus frequently change, and chef movements are common throughout the winelands.
Stellenbosch

The Bakery at Jordan // Jordan Wine Estate, Stellenbosch Kloof Road, Vlottenburg

Simple décor highlights spectacular views of the dam, especially from the outside tables at this casual, Winelands eatery. The ever-changing menu features charcuterie, pickles and cheese platters, a seafood dish of the day like mussels or hake, and bread-based dishes like the decadent croquet-madame. The Bakery at Jordan is a great choice for a relaxed and tasty breakfast or lunch complemented by a full range of Jordan wines. Lovely, inside and out. The bustling bakery’s interior makes for a festive experience. And... keep an eye out for those baked treats as they come out of the oven - the breads are fabulous, as are the array of sweet treats and pastries to be enjoyed here or taken home for later enjoyment.

Tel. 021 881 3441

Bistro 13 // Welmoed Wine Farm, Baden Powell Drive

Chef Nic van Wyk earned his stripes at La Colombe and Terroir and his seasonal menu changes four times a year with daily specials on the blackboard menu. This newcomer to the Stellenbosch scene has made its mark, showcasing robust country flavours in dishes with an inventive spin and playful twist. Combining his classic French training and country childhood, Nic tempts with starters of salmon croquettes, lamb kidneys or beetroot fritters with goat's cheese. A wide range of Cape wines is served by the glass, carafe and bottle and the service is warm and attentive from start to finish. The space is inviting and family-friendly by day with a large wooden deck, and sophisticated for elegant dining by night in the glasshouse interior.

Tel. 021 881 3044

Cuveé Restaurant // Simonsig Wine Estate, Kromme Rhee Road, Koelenhof

Simonsig Wine Estate’s Cuveé Restaurant is the epitome of warm hospitality and old-world elegance, with a proudly modern-South African twist. Chef Lucas Carstens's food is uncomplicated, but by no means boring. Expect to find local ingredients and flavours blended with influences from around the globe at this Winelands gem. The terrace has uninterrupted views of the majestic Simonsberg Mountain, making it a lovely venue for a leisurely breakfast, lunch or dinner. The interior is modern, offset by a quirky mix of nostalgia that includes family heirlooms displayed on the walls or hanging from chandeliers. And... with a large lawn and a children’s play area, families are welcome.

Tel. 021 888 4932

Delaire Graff Restaurant // Delaire Graff Estate, Helshoogte Pass, Banhoek Valley

Situated on the dramatic Helshoogte Pass, Delaire Graff Restaurant is the full package when it comes to dining in the winelands, offering incredible views, immaculate interiors and excellent fare. Chef Kieran White’s exquisite menu offers classic bistro favourites with South African twists, and incorporates ingredients picked daily from the estate’s own greenhouse and vegetable garden. The extensive wine list features well-selected local and international wine choices, and estate wines offered by the glass. For those to whom a restaurant is more than just about good food, Delaire Graff Restaurant encompasses it all, with exquisite views over the Banhoek Valley, opulent architecture, and artwork, sculptures and objects of beauty throughout.

Tel. 021 885 8160

Eike // 50 Dorp Street

Stellar SA chef, Bertus Basson has opened his sixth restaurant - in an historic building on Stellenbosch’s Dorp Street. An homage to Eikestad (the city of oaks), the intimate space is beautifully styled - think sumptuous emerald-green velvet chairs,
Winelands Restaurant

an up-to-the-minute geometric-tiled wall and a kitchen that overlooks the 30-seater dining area. The 12-course dinner menu pays homage to the seasons, serving dishes that reflect Bertus and chef Kyle du Plooy’s passion for South African flavours. And, to match the food, the wine list is wonderfully curated, with some unexpected and rare gems. Says Bertus: “Eike is the expression of being South African. It’s a celebration of local cuisine, inspired by childhood memories of classic dishes and travels through the physical and cultural landscape of our diverse land. And, it’s our only eatery where we offer a set menu.”

Tel. 021 007 4231
Gåte // Quoin Rock Wine Estate, Knorhoek Road, Knorhoek Valley

On the slopes of the majestic Simonsberg Mountains lies Quoin Rock Wine Estate, home to the highly anticipated Gåte Restaurant that officially launches on 8 November 2018. Headed by executive chef Rikku Ò'Donnchü (who has worked in kitchens with Marco Pierre White, Thomas Keller and Heston Blumenthal) and head chef Warwick King (whose experience includes stints at Delaire Graff and The Stack), the 40-seater restaurant is intimate with a decidedly contemporary look. If you’re into MG (molecular gastronomy), you’re going to love the food. The 16-course tasting menu is a riot of foams, froths, espumas and the like.

Tel. 021 888 4750
Indochine at Delaire Graff Estate // Delaire Graff Estate, Helshoogte Pass, Banhoek Valley

A Winelands restaurant with an Asian slant makes this a firm favourite! The à la carte menu features pan-Asian fare with a contemporary twist. Think smoky Thai barbecue pork belly with shiitake sausage and charred onions. Spectacular views of Delaire Graff Estate complete the experience. There is freshness and complexity in the spicing of all the dishes and the extensive wine list contains several examples of cultivars known to pair well with Asian cuisine. The view down the valley demands attention, but so too does the eye-catching décor. It’s plush, stylish and elegant, but not intimidating. And... make sure you leave enough time to savour the extraordinary collection of art on display, as well as walk in the beautifully landscaped gardens.

Tel. 021 885 8160
Jordan Restaurant // Jordan Wine Estate, Stellenbosch Kloof Road, Vlottenburg

One of Stellenbosch’s most picturesque wine estates is home to acclaimed chef George Jardine’s Jordan Restaurant. At one of the top spots in the Winelands for a spectacular meal, Jardine showcases his award-winning dishes by combining expert technique with top-notch produce and a light, unpretentious touch. Dishes are accessible and delicious and change with seasonal availability. It’s pared-down modern here, with a completely open-plan kitchen so you can see the chefs at work (or play). On balmy days the sliding doors are thrown open, and all the tables are moved to the deck with its views over a dam and of the gorgeous Stellenbosch Mountains in the distance. If you love cheese, you’ll fall in love with the walk-in cheese room filled with local cheeses such as Fairview Blue Rock and Klein Rivier Gruyere.

Tel. 021 883 2274
Makaron // Majeka House, 26-32 Houtkapper Street, Paradyskloof

This restaurant has everything going for it - a passionate and well-travelled chef, Tanja Kruger; an enthusiastic sommelier, Esme Groenewald; a vegetable and herb garden designed by the Babylonstoren gurus; interiors by a former VISI art director; and a peaceful location in a Stellenbosch suburb. Add to that Tanja’s playful take on fine dining and determined focus on top-quality suppliers and sustainability, and it becomes a memorable occasion. The restaurant design and interiors have been expertly chosen, from the James Mudge furniture and Gregor Jenkin tables to the beautiful vintage cutlery collected with great care. Plus, a high staff-to-patron ratio means that service is swift and professional - you certainly won’t be kept waiting.
Overture // Hidden Valley Wine Estate, Annandale Road

Situated on the foothills of the imposing Helderberg Mountain on Hidden Valley Wine Farm, Overture has grown into a foodie destination of note, well-loved for its modern South African cuisine, beautiful views and impressive setting. The restaurant is situated on top of a hill and on a clear day, offers extraordinary views of Table Mountain, Stellenbosch Valley and Robben Island. Drawing inspiration from their mother’s recipes and early food memories, chef Bertus Basson and his hard-working team delight diners with refined dishes as well as bold fire-grilled plates. Two sides of the restaurant have glass walls to reveal the view and also let light into the contemporary, well-appointed space. The open kitchen adds atmosphere. An experience to behold, Overture focuses on using the best ingredients to produce well-constructed and original dishes.

Tel. 021 880 2721

Overgaauw Restaurant // Overgaauw Wine Estate, Stellenbosch Kloof Road, Vlottenburg

A superb gem! An (almost) traditional Sunday lunch in the most perfect rustic setting, without the tyranny of having to choose from a menu. Jason Comins heads up the kitchen four days a week and offers a set three-course menu that is blessedly free of modern tricks and fancies and follows the simple approach of excellently sourced ingredients prepared with great skill and classic techniques. There is a small selection of craft beers; and the Overgaauw wines are all available. The tables are set outside, under trees and the view of the Stellenbosch Mountains is delightful. There is plenty of open grass for the children to play on without disturbing other guests. It's bucolic and tranquil and divine.

Tel. 083 651 4003

Restaurant Jardine // 1 Andringa Street, Stellenbosch Central

George Jardine, the talent behind the acclaimed Jordan Restaurant, has opened an exciting new eatery that has foodie fans flocking to Andringa Street. (George earmarked his new spot opposite the Stellenbosch Hotel years ago and has been waiting patiently for it to become available). The interior is warm and homely, having been converted from an old house, and guests can expect more of chef Jardine’s signature creative dishes, bursting with flavour and paired with some of the best wines in Stellenbosch.

Tel. 021 886 5020

Rust en Vrede // Rust en Vrede Wine Estate, Annandale Road

Still one of the top fine dining experiences in the country, a meal at Rust en Vrede is not to be rushed. Right from the start, with elegant canapes delivered to your table on arrival, Chef John Shuttleworth encourages you to slow down. The menu here is classical rather than trendsetting, yet there’s elegance on the plate and a deft hand in the kitchen. A true fine-dining experience, dishes showcase a variety of seafood, poultry and meat with vegetarian dishes available on request. The original wine cellar has not lost its character and charm in the conversion into a contemporary-looking restaurant. When a wine list arrives on its own trolley for easy reading, you know you’re in for a vinous treat. With many wines available in multiple vintages, the impressive selection encompasses South Africa’s finest estates, alongside a range of foreign cellars. Soft lighting, comfortable chairs and the finest tableware make this a dining environment you won’t want to leave in a hurry. From start to finish, it is a dining experience filled with style and sophistication, yet without a hint of pretence.

Tel. 021 881 3881

Spek & Bone // 84 Dorp Street, Stellenbosch Central
Spek & Bone is another clever invention by the acclaimed South African chef, Bertus Basson (of Overture at Hidden Valley and Eike amongst others). Spek & Bone offers a completely different atmosphere from the more upmarket sister restaurants, with casual courtyard dining underneath a leafy canopy stretching from an ancient tree at the centre. The food takes an equally laid-back approach with a selection of small-plate options that are meant to be ordered in their multitudes and shared. Despite this being the more casual counterpart, you'll still recognise the signature take on classic South African dishes with interesting twists on familiar flavours. This is a welcoming and cool spot to escape the heat on a hot summer’s day in Stellies. Great wine list and excellent service! We recommend ordering as many plates as possible - and be sure to end off your meal with the mouth-watering Peppermint Crisp Cone!

Tel. 082 569 8958

**The Table at De Meye** // De Meye Farm, Muldersvlei Road, Klapmuts

Chef Jessica Shepherd and her husband Luke Grant's comforting, country-style food remains in a class of its own. The only option is the set three-course menu, served family-style, but given the excessive deliciousness of the food, it’s something of a relief to surrender any decision-making. The wine list is short with only De Meye wines available. In summer, tables are spread out on the lawn, a tree apiece - so it feels as if you're dining privately in some vast garden. In winter, tables are usually inside the historic building with its half-metre thick, whitewashed walls and mismatched furniture. There’s also an extension with glass walls, looking out onto the lawn and vineyards. Crockery is a mismatched mix of antique finds - plates are adorned with blossoms or patterned with autumn leaves. As it’s a set menu, the team enquire about dietary requirements when you make a booking and are extremely adept at adapting dishes to special needs.

Tel. 072 696 0530

**Terroir** // Strand Road, Kleine Zalze Wine Estate

Fans love the delicious, expertly cooked food by Chef Michael Broughton who has refined his menu and technique over the years to present diners with unpretentious but uncompromisingly delicious and excellent cuisine. It is, quite simply, a superlative experience. The portions are generous, and the flavours wonderfully layered. Most of the lovely Kleine Zalze wines are available, some by the glass, with the selection rounded out by some heavy-hitting whites and reds from elsewhere. The atmosphere is one of relaxed country-style dining, with lots of wooden touches adding warmth, and quality crockery and stemware adding class. Tables next to the big windows offer calming views over the beautiful estate. And... in summer, the courtyard offers outdoor seating against the soothing backdrop of a bubbling fountain - truly the perfect setting for a long, lingering lunch.

Tel. 021 880 8167

**Tokara** // Tokara Wine Estate, Helshoogte Pass, Banhoek Valley

Richard Carstens's imaginative take on so many aspects of cooking keep this menu always interesting, always delicious, and beautifully presented. The food is best described as modern South African with a heavy French influence. An excellent wine list goes beyond Tokara's own cellar wines by the glass and bottle to more of the Cape's top labels. The view is a knockout at this beautifully positioned restaurant with sweeping views of False Bay and Table Mountain, and it's even better outside when the weather permits. Inside there is a semi-industrial feel with many fabulous artworks dotted around. The look is clean and no nonsense - here the food is king. And... arrive early and enjoy a pre-dinner drink at the new bar looking into the kitchen.

Tel. 021 885 2550

**The Vine Bistro** // Glenelly Wine Estate, Lelie Street, Ida's Valley

Fronted by chef Christophe Dehosse (whose small menu changes regularly), this hidden gem is situated within a state-of-art building at Glenelly Estate and could just be equipped to rival even the biggest rivals in the area. It offers a French-inspired dining experience, no doubt reflected in the warm, yet elegant décor, which includes a mix of 19th-century chairs and classic Parisian tables. On chilly days, it’s rather nice to cosy up to the fireplace, or gather in the elegant wine-tasting area above the restaurant; but if the sun is out, sit at one of the long wooden tables on the outside deck or under the pergola, and enjoy
beautiful views of the vineyards and surrounding hills while enjoying your meal. May de Lencquesaing, owner of Glenelly Estate, is quite the glass collector; she has one of the largest privately-owned glass collections in the world. Glenelly Estate’s glass museum provides a fascinating glimpse into 2 000 years’ worth of glassmaking.

**Tel. 021 809 6444**

**Franschhoek & Surrounds**

**Babel at Babylonstoren // Babylonstoren Farm, Klapmuts-Simondium Road**

Babel does not follow rules or fads. The watchwords here are freshness and creativity. The menu is dictated by what is seasonal and ripe in the garden, with lots of fruit, vegetables and brilliant colours on the plate. The starters consist of three different colour-coded options - green, yellow and red. The restaurant is predominantly white with well-chosen design elements and features. Whether sitting inside the glass enclosed restaurant or dining alfresco under the Plain trees in the courtyard, you are guaranteed a superb experience. The wine list includes the wines from the estate, as well as a good selection of other local wines. And... the beauty and tranquillity of Babylonstoren has to be experienced first-hand. Make a day trip of it - take flat, comfortable shoes for walking through the 8 hectares of garden, enjoy the clivia walk through the "puff adder", greet the donkey family, show the kids the insect hotel, smell and pick the ripened fruit. It is a feast for all the senses.

**Tel. 021 863 3852**

**Beleef Restaurant // 1 Place Vendome, Huguenot Street**

When the owners of Ryan’s Kitchen in Huguenot Street put their building up for sale, chef Herman Steyn decided to fulfil his lifelong dream, and open his own restaurant. A farm boy from the Free State, Herman’s aim was to take diners on a trip down memory lane and give visitors an authentic boerekos (farm food) experience in a luxe setting. Drawing inspiration from South Africa’s eclectic influences, from Khoisan to Cape Malay and African (South and North), as well as French, Dutch, German Portuguese and British, you can look forward to local classics like boerewors Wontons with Salsa, Chilli and Greens; or mains like Trout with Mieliepap and Escabeche. Strictly seasonal with a farm-to-fork approach, the menu changes regularly. The interiors are rich and moody, inviting diners to linger longer and the vibe is refined yet easy with a somewhat eccentric flair to it.

**Tel. 010 110 8325**

**Bovine // 42 Huguenot Road**

Chef Oliver Cattermole left Leeu Collection to open Bovine with his wife Becky (who heads up operations and back-of-house) – and this relaxed and casual setting is a welcome addition to the Franschhoek culinary scene, especially for families! The wholesome all-day eatery is decidedly laidback, and the menu features dishes inspired by local farm favourites, such as brioche burgers (with a choice of six different types of meat patties), fish and chips, nachos and tacos, steak, and a variety of bar snacks. Not surprisingly, the focus is on the best quality, locally sourced, seasonal ingredients. The local thrust extends to the drink’s menu too, where you can choose from a range of tipples, such as craft beer from Woodstock Brewery and Black Elephant Vintners’ wines, Jorgensen’s vodka, Karoo-made tequila, and Terbodore coffee. High-quality family dining at its best!

**Tel. 072 426 7964**

**Bread & Wine // Môreson Farm, Happy Valley Road**

 Appropriately positioned at the entrance to Franschhoek - on Môreson farm - this popular eatery should feature on every visitor’s to-do list. Although not fine-dining in the strict sense, Bread & Wine’s feted country cuisine is caringly created and expertly executed by chef Neil Jewell - a wizard with anything to do with this little piggy. His refreshing, no-nonsense attitude to food and the casual country vibe of this restaurant has gained him a loyal following. Add to that some of the best charcuterie in the country and it’s a winning recipe. Neil's wife Tina and her front of house team are very well versed in both the food and wine menu. Service is attentive, genuine and warm, in keeping with the setting. It feels like the family restaurant
it is. This is a comfortable, unpretentious eatery with pops of bright colour, the ideal setting to enjoy a lingering, relaxed meal - preferably al fresco among the lemon trees in summer.

Tel. 021 876 3692

Café Bon Bon // La Petite Dauphine Guest Farm, Excelsior Road

If you’re visiting Café Bon Bon, you are in for a treat - it is probably one of the most underrated eateries in the Cape Winelands. An imposing entrance with flags flying and a friendly security guard greets visitors to La Petite Dauphine, a working wine farm. The restaurant prides itself on sourcing seasonal and local produce and the menu changes with every season. They stock a vast and elite selection of local wines and bubbly from neighbouring vineyard Colmant. It’s classy and sophisticated but relaxed enough for families and kids to enjoy. Nestled in the rolling hills of Franschhoek, the restaurant is perfect for anytime dining, be it breakfast, lunch or dinner (on selected evenings). In summer, tables are perfectly laid on the shady terrace overlooking the pond, while in cooler weather, the indoor dining room, filled with interesting objets d’art and flowers beckons. The restaurant oozes comfort and relaxation.

Tel. 021 876 3936

Café des Arts // 7 Reservoir Street West

This rustic and relaxed restaurant is all about the grub, which is served from pan to plate - there are no table cloths, no silver service - if you’re lucky you may even get some cutlery! The Chef Chris Hoffmann trained under the legendary South African chef Topsi Venter, followed by a long stint at the outrageously popular Olympia Bakery in Kalk Bay before opening his own Café des Arts in Kalk Bay. There he met his partner Louise Rambert and they made the move to Franschhoek, where they opened the quirky Café des Arts. Open for breakfast, lunch and dinner, the restaurant boasts a daily chalkboard menu of around 10 items, which change regularly according to availability, seasonal ingredients, and the chef’s mood.

Tel. 021 876 2952

Cosecha // Noble Hill Wine Estate, Klapmuts-Simondium Road, Simondium

The Mexican fare is influenced by Cosecha’s Californian owners, with a nod to the Tex-Mex cuisine of the US south west. Living up to the Spanish meaning of Cosecha (harvest), the country fare at this artisanal winery is earthy, natural and slow-cooked, made with freshly picked garden ingredients and piquant sauces. The flavours are bold; the fare as colourful as a string of red peppers. Everything is freshly made and wholesome, from the homemade corn breads and tortillas from the bakery to olive oil infusions and home-grown herbs and vegetables. The estate’s own wines are available. It’s a family venue in a serene garden courtyard setting with panoramic vineyard, mountain views from the deck and a chic lounge interior. And… The children’s menu and play area will keep the kids out of trouble while mum and dad enjoy a long, leisurely winelands lunch.

Tel. 021 874 3844

Foliage // 11 Huguenot Road

It’s hard not to fall for the food being served at Foliage. Besides the fact that it is completely delicious, the overwhelming impression is of a chef having a total blast. And that is in fact the case: forager of note Chris Erasmus serves up scrumptious seasonal dishes with a lovely touch of whimsy. There’s a wonderfully wild, organic feel to it all. Dining here is like going on a treasure hunt - each plate offers many exciting elements and moments of surprise. It’s completely charming and utterly irresistible. Franschhoek wines feature prominently, as expected, but they also source from further afield. The tastefully decorated interior (neutrals with pops of bright red), a fireplace for cosy winter evenings and seating on the stoep for overflow diners creates a welcoming vibe. The open kitchen dominates the inner area, breaking down the barrier between chefs and diners. Ask to sit here, as it’s a great evening’s entertainment watching Chris marshal his team of six chef-lings. His attention to detail, and the timing of the procession of finely crafted dishes is extraordinary.
Winelands Restaurant

Tel. 021 876 2328

Greenhouse Restaurant at Babylonstoren // Babylonstoren Farm, Klapmuts-Simondium Road, Paarl

Walking through the stunning and extensive vegetable gardens at Babylonstoren, it's hard not to start lusting after some of the produce you notice along the way. Luckily, there is the option of lunching at the Greenhouse, where the kitchen makes excellent use of the seasonal harvest. (There's also the fine dining fare at Babel, but for that you need some patience to get a reservation.) The greenhouse conservatory was custom-built in France for Babylonstoren and the menu is small but well crafted. Expect home-baked treats, fresh garden juices, artisanal breads with handcrafted cheeses and cold meats, as well as fresh garden salads and, of course teas and coffees. It's a simple but supremely satisfying meal, bursting with freshness and flavour.

Tel. 021 863 3852

Chefs Warehouse at Maison // Maison Estate, R45

It was arguably the (gastronomic) news of the season! Chef Liam Tomlin's foray into the Cape Winelands at Maison Estate in Franschhoek, no less, in the space that was formerly home to The Kitchen. As with the other restaurants in his stable, diners can expect impeccably executed and incredibly tasty “global tapas”, as Liam calls them. Driven young chef David Schneider, who was Liam's right-hand man at Chefs Warehouse on Bree Street, heads up the kitchen and also oversees the estate's deli, homeware shop and tasting room. Simple, stylish and sophisticated, rather like the furniture and homeware brand that's also owned by Maison's proprietor Chris Weylandt. From the Scandi-inspired wood panelling and the waiter's artisanal-looking leather aprons, everything is tastefully buttoned up. We love that the restaurant opens onto rolling lawns and vineyards, where outdoor seating and umbrellas beckon for alfresco eating and after-lunch lounging.

Tel. 021 876 2116

La Petite Colombe // Le Quartier Français Hotel, Corner of Berg and Wilhelmina Street

At La Petite Colombe, which took over the space formerly occupied by The Tasting Room, chef-proprietors Scot Kirton and James Gaag are working closely with John Norris-Rogers, who has taken on the role as head chef. The young chef, who worked closely alongside James at La Colombe in Constantia, impresses in this new role with beautifully executed food. His self-assured demeanour belies his 26 years, as he dazzles diners with a theatrical array of nine superb and creative dishes (if you opt for the Full Menu; or five courses if you choose the Reduced Menu). Everything about this 54-seater restaurant oozes timeless elegance - from the background music to the pared-down yet sumptuous interiors (by UK-based Beverley Boswell). Muted and subdued tones with plentiful natural light have transformed the space from The Tasting Room days into a welcoming space that's elegant and sophisticated without being stuffy. In summer months, the foldout doors reveal a sunny patio for lingering lunches, while a toasty central fireplace warms the room in winter.

Tel. 021 202 3395

La Petite Ferme // Franschhoek Pass Road

On a clear day, there is no better place than in the view-drenched restaurant of this boutique wine farm. With spellbinding valley views (arguably the best in Franschhoek), this elegant eatery's laid-back ambience, vineyard-facing front lawn, and traditional rustic dishes make it worth a visit. The menu is simple but appetising, with six starters, and a selection of hearty mains. We recommend the Slow-Roasted Lamb and the Wild Mushroom Arancini. Despite being a comparatively small winery, LPF produces some of the most sought-after wines in the country, caringly produced by winemaker Wikus Pretorius who comes with barrels of experience from working in the wine regions of France, California and Australia.
Le Bon Vivant // 22 Dirkie Uys Street

Just off the main road, in a converted house, this restaurant dishes up outstanding food by classically trained Dutch chef Pierre Hendricks. Thecosy interior bursts with charm, thanks to whimsical touches (such as light fittings made of colanders and graters) and acosy fireplace. A glass wall allows diners a glimpse into the working kitchen where Pierre and his team perform their culinary magic. You'll be impressed with the unusual combinations on the à la carte menu, our favourite being the chef's modern take on traditional surf-and-turf - the pork and scallops (pork belly, with seared scallop, apple, baby onion and butternut) - delicious!

Le Coin Francais // 17 Huguenot Road

After a seven-year stint as head chef at Grande Provence, Chef Darren Badenhorst has gone it alone, and opened up his own restaurant on Franschhoek's Main Road. Accomplished in classic French cooking techniques, Darren shows his creative flair andlove for locally sourced ingredients at his upmarket restaurant. Perfect for a leisurely meal with friends during the day where you can enjoy a selection from the à la carte menu, or a fancy fine dining experience in the evening with the set tasting menu. The restaurant has a beautiful contemporary feel about it. The bare wooden tables are laden with wine glasses, silverware and napkins; it's all very clean and sophisticated. The silver spiral staircase is a prominent feature of the restaurant.

Leopard's Leap Family Vineyards // R45, Main Road

This friendly and inviting family-oriented destination offers fresh food and affordable, easy-drinking wines. Housed in a modern glass building with sophisticated interiors (as you would expect from any Rupert family-related project) the winery has exceptional tasting facilities set around an imposing tasting bar where you can sit and sample the wide range of wines. The rotisserie-based lunch includes a variety of meats complemented by a selection of perfectly prepared side dishes, fresh salads and vegetables sourced from the organic vegetable and herb farm garden. On summer weekends, visitors laze on the sun-drenched veranda sipping wine cocktails while watching the sunsets over the vineyards. Parents arehappy, too, as little ones can play on the lawn or in the kid's play area. Serious foodies should consider taking one of the culinary classes in the state-of-the-art kitchen. There's also a well-stocked gift shop that specialises in kitchen accessories, crockery and interesting recipe books.

Marigold Authentic Indian // Heritage Square, 9 Huguenot Street

Situated in Heritage Square - which also houses DV Chocolate Café and The Boutique Gallery - Marigold has brought a touch of spice to the village. With Durban-born Vanie Padayachee (formerly at Le Quartier Français) at the helm, guests can expect rich, layered dishes tinged with authentic Indian flavours (informed by her recent travels to India). Marigold's menu channels exotic, spicy North Indian food, as it effortlessly incorporates fragrant curries, delicious biryanis, Thali (a set menu of various dishes), charcoal tandoor-cooked meat and, of course, naan breads into its small-plates menu. There are even vegetarian options. We love the chic, pared-back interiors and, in particular, the expansive street-facing windows, which add a touch of elegance to the restaurant's natural palette and exquisite wood-panelled floors.
Orangerie Restaurant at Le Lude // Bowling Green Avenue, Lambrechts Road

This family-owned piece of heaven is a beautiful addition to the village. Le Lude, is discreetly tucked away next to the Franschhoek Monument and features a sophisticated tasting room for elegantly paired MCC tastings and canapés and the restaurant, Orangerie for a classic French-inspired lunch or high tea. Pretty and smart with a touch of old-style glamour, it is a delightful little gem. Almost like a traditional English tea garden room meets a modern white and minimalistic building. Black and white marble floors, white cane furniture, glass chandeliers, the finest table linen, personalised crockery, elegant Champagne flutes, a beautiful rose garden and a delightful vegetable garden are some of the unique features. The family started with planting and sourcing vineyards and grapes about five years ago, and Le Lude released their first sparkling wine: Le Lude MCC Brut and MCC Rosé in October 2015. Orangerie, the restaurant at Le Lude is setting a new standard for fresh, vibrant and delicious French classics complemented by a selection of fine wines from the valley.

Tel. 087 754 9925

Pierneef à la Motte // La Motte Wine Estate, R45, Main Road

Named after South African landscape artist, Jacob Hendrik Pierneef, this esteemed restaurant offers a similarly creative streak, as chef Eric Bulpitt, former head chef at Faber at Avondale, puts forth a vibrant array of dishes, adding his unique touch to the famed kitchen, previously headed by chef Michelle Theron. We love the sense of whimsy, so often absent in fine-dining establishments. The feeling is one of quiet, understated luxury in the soaring contemporary interior where Pierneef lino cuts and silkscreens sit pretty alongside quirky plate chandeliers. There are plenty of tasteful corners and easy chairs to relax around the fire in winter, whilst gazing out of large glass windows onto the stream outside. Summer brings al fresco dining at its best with a great outdoor space for relaxed family-friendly dining.

Tel. 021 876 3119

Protégé at Le Quartier Français // Le Quartier Français, Corner of Berg and Wilhelmina Street

Small plates and big flavour are the order of the day at Protégé, the new addition to chef Scot Kirton’s stable (La Colombe, La Petite Colombe and Foxcroft) at Le Quartier Français. Aptly named, the restaurant provides young talented chefs the opportunity to hone their skills, and chef Stephen Raaff hits all the spots with his refined, flavour-packed approach to casual fine-dining. Scot wanted to create a place that locals could call home, while enjoying top-quality, seasonally driven comfort food. The restaurant space has been designed around the central show kitchen, with al fresco dining areas at both ends to ensure a wonderful dining experience carefully considered by interior wizards, Rotem Shachar and Megan Bon.

Tel. 021 492 2222

Reuben’s Restaurant // 2 Daniel Hugo Street

Reuben Riffel is somewhat of a celebrity chef in South Africa and deservedly so! The striking new Reuben’s Restaurant and Bar in Franschhoek is a culmination of 12 years of passion. The exquisite glass-fronted eatery is where chef Reuben Riffel shares some of his signature dishes, as well as an assortment of interesting tasters (a poké bowl and smoked-pork croquettes), sharing plates, and hearty mains (butter chicken curry, prawn and squid pasta, Jerusalem artichoke and celeriac risotto, to name a few), and some dreamy desserts, too. Ritzy marble floors, floor-to-ceiling atrium-style glass windows, with prime views of the bustling Main Road, and refined decor, which echoes the sophisticated dining offering.

Tel. 021 876 3772

The Restaurant at Grande Provence // Grande Provence Estate, R45, Main Road

This is an essential culinary sojourn for any foodie that said, you don’t have to be a connoisseur to enjoy all that’s on offer at this heritage wine estate. This is the perfect spot for sitting under ancient oaks in the modern sculpture garden and drinking in...
the views of the vineyards and the rugged mountains beyond, with the Berg River trickling past us. The menu features inspired seasonal dishes that look as exquisite as they taste. Chic, modern, laidback, stylish - this is contemporary winelands dining at its best. Take a post-prandial amble around the grounds, popping into the art gallery and shop for some inspiring browsing. We love the seamless coming-together of tradition and innovation at this 1694 heritage estate.

Tel: 021 876 8644

Rupert & Rothschild Restaurant // Rupert & Rothschild Restaurant Vignerons, Klapmutts Road, Simondium

Situated in the light, airy and modern Tasting Centre on the family-run estate of the same name, Rupert & Rothschild Restaurant is the perfect spot for a special celebration or casual meal. The glorious vineyard and mountain views create a relaxed atmosphere for diners to enjoy chef Carmen Muller’s culinary creations. The concise Chef’s Menu showcases Carmen’s skills beautifully, but if you’d prefer, opt for the champagne, wine and food tasting menus, where you get to savour some of the exquisite Rupert & Rothschild wines too. The Afro-French interiors, with artworks from the Rupert Art Museum and French oak furniture - create a sense of understated elegance.

Tel. 021 874 1648

Tap | Eat at the Franschhoek Beer Co. // R45, 5 km before Franschhoek Valley

It’s no secret that the Franschhoek Valley is teeming with fine-dining restaurants and award-winning wine farms. But where do you go if you’re a beer lover and in the mood for a low-key yet splendid meal? Alex McCormack, Frank Rodriguez and Reuben Riffel identified this gap, with Alex and Frank producing a stellar range of craft beers, and opening the Valley’s first microbrewery, alongside a tap room and restaurant. Tap|Eat is where Reuben entered the picture and, in collaboration with head chef Nick Oosthuizen (ex-Foliage), developed a mezze-style menu that’s all about fresh, local, superb-quality ingredients. Each dish is made with organic produce that’s sourced directly from the gardens on the farm, while the in-house baked breads are made using the beers on offer. Nick has an exceptional knack for layering flavours and textures, taking something seemingly simple like a tuna salad to gourmet level. The vibe is laid-back yet elegant, owing to modern, sleek interiors - and parents will love how close the kids’ play area is.

Tel. 021 8762092

Tuk Tuk Microbrewery // 14 Huguenot Road

Legend has it that Analjit Singh visited Franschhoek one day during the 2010 Soccer World Cup, and ended up buying half the village (well, three hotels and their adjoining wine farms, five restaurants, a spa, a gym, a micro-brewery, a wine studio and a gallery). The Taqueria, housed in the above-mentioned brewery, serves Mexican-inspired ceviche, nachos and tacos, which go down beautifully with a craft beer or two. It shares space with a state-of-the-art brewery, so the look is industrial-cool: vaulted ceilings, exposed-brick and sandblasted walls, and copper and stainless-steel service pipes overhead, with Mondrian-esque pops of colour here and there. Sit inside and watch the distillers at work or grab an outside table for the best view of the high street.

Tel. 021 492 2207

The Werf Restaurant at Boschendal // Boschendal Estate, Pniel Road, Groot Drakenstein

With Chef Christiaan Campbell (formerly of Delaire Graff) at the helm, you can expect interesting flavours and plates that look really good. He remains so passionately committed to ensuring that ethical and sustainable methods are followed on every inch of this nine-hectare estate, it’s almost a religion. Christiaan’s philosophy is to serve only ethically sourced produce that is
local, seasonal and sustainable. Christiaan is exploring age-old food fermentation methods, adding a healthy (and modern) dimension to the restaurant's already bountiful offerings. Housed in Boschendal's original cellar, The Werf epitomises a particular style of farm chic - heritage-Dutch-meets-modern-Afrikaner. Vegetarians are advised to let the kitchen know when making a booking and special dish will be created for their enjoyment.

Tel. 021 870 4206

Paarl

Faber at Avondale // Avondale Estate, Lustigan Road, Klein Drakenstein

Faber at Avondale Estate can be summed up in one phrase: pure magic. Here, culinary magic and the natural beauty of a working Cape wine farm merge, combines to offer a food experience that wistfully remains with you long after you've left. Whether you sit inside the elegant, yet unpretentious interior or out on the garden-facing veranda, you’re in for a memorable dining experience, where great food and excellent service come to the fore. Faber is, in all respects, a truly fine eating establishment, uniquely located on a beautiful wine estate - yet it is the fabulous food and top-notch service, offered by chef Dale Stevens and the rest of the capable team that make it so outstanding. Faber’s garden setting is like a real-life Secret Garden and adds to the beautiful, relaxed and soothing country atmosphere. What’s more, everything from the vegetables to the edible flowers - which artfully adorn the dishes - are sourced, wherever possible, from the farm and garden.

Tel. 021 863 1976

Somerset West

95 @ Morgenster // Morgenster Wine Estate, Vergelegen Avenue, Off Lourensford Road

Giorgio Nava, famous restaurateur, and Giulio Bertrand, the owner of Morgenster, seem to be a match made in heaven. A combination of delicious Italian cuisine with top-class wines and olive oil, 95 at Morgenster continues the traditions that make 95 Keerom and Carne SA so exemplary: top-quality ingredients and authentic Italian flavours. Giorgio, of course, has access to all that fabulous meat from his own farms (which he uses very well at Carne in town) and Giulio has one of the most famous wine farms in the Cape - and magnificent olive oil to boot. The room is flooded with light and overlooks a large expanse of water surrounded by plenty of greenery. The distant mountains play their part in capturing elegant country style ambience at its best.

Tel. 021 204 7048

Camphors at Vergelegen // Vergelegen Estate, Lourensford Road, Golden Acre

Young chef Michael Cooke is turning out delicious food to complement both the estate’s award-winning wines and the historic location's natural surroundings. Cooke’s food is subtle with bold flavours and all superbly executed. The wine list contains only Vergelegen wines but given the range and breadth of the collection and vintages, this still runs to over 90 options. Pairing is smart and carefully considered. Summer days were made for the tables out on the patio, overlooking the lawn and surrounding camphors in this part of the estate. The restaurant also takes care never to over-book – so should the weather change, you’ll also be offered a table in the plush interior. You have to admire their do-it-yourself attitude: Almonds are harvested from the estate’s trees; chorizo is cured at the on-site butchery; honey is sourced from the estate’s hives; and even the cooking wine hails from the estate’s esteemed vines.

Tel. 021 847 2131

Cavalli Restaurant // R44, Strand Road
Located in the Helderberg’s magnificent Cape Floral Kingdom, Cavalli has become known among food fundis and scenery-seekers as the place to go for top-drawer wining and dining. (with noteworthy sustainability efforts another feather in the estate’s cap). The restaurant is headed by chef Michael Deg (former head chef at Delaire Graff), whose dishes express his passion for fresh seasonal ingredients and bold, creative flavours. The intimate à la carte menu features six starters, mains and desserts, so if you’d prefer to hand over the decision-making to someone else, opt for the eight-course tasting menu and be dazzled by an exciting showcase of Michael’s culinary skills. A gorgeous modern space with a strong of awards for its refined interior. It’s spacious and airy; expect Nordic wood tables and muted décor, offset by pops of colour courtesy of local fynbos. Book a terrace table in the summer. And... don’t forget to take a walk through the basement art gallery.

Tel. 021 855 3218

**Idiom // Idiom Vineyards, Sir Lowry’s Pass**

Lying in the shadow of majestic granite mountains and cooled by winds from the Atlantic Ocean, the Da Capo Vineyards at Idiom Wine Estate benefit from a unique combination of climatic conditions, resulting in a delicious and magical range of wines. Having produced 10 exceptional vintages, the Bottega family took the next step, and opened a restaurant on their estate – a glass-walled space that combines old-world Roman architecture and contemporary design, with an outdoor terrace that boasts spectacular views. The food is delicious and features a delightful mix of Italian and South African cuisine prepared by chef Calum Anderson.

Tel. 021 858 1088

**The Restaurant at Waterkloof // Sir Lowry’s Pass Village Street**

Applying French culinary technique, Chef Gregory Czarnecki creates fare as light and ethereal as his glasshouse lair in the mountains of the Helderberg. Classic meets contemporary in innovative winelands cuisine inspired by the natural landscape, using organic, free-range ingredients like farm eggs, mushrooms, lamb, wild herbs and salads grown on this biodynamic estate, with seafood sourced from False Bay. Step into an expansive, airy space with astonishing views over a triptych of sights: the vineyards, mountains and False Bay. There’s a feeling of class here, with bespoke tableware and excellent attention to detail. Enjoy the estate’s own renowned wines paired by the glass to every course. This is smart, intimate fine dining. Cocooned in a contemporary glasshouse cantilevered on the Schaapenberg, this is our ultimate romantic setting or to celebrate a special occasion.

Tel. 021 858 1491