

# RESTAURANT GUIDE

## SOUTH AFRICA: CAPE WINELANDS



## STELLENBOSCH

### Delaire Graff Estate Restaurant

Helshoogte Road, Stellenbosch (0)21 885 8160

The 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. They take pride in perfectly pairing your meal with right wine.



Delaire Graff Estate Restaurant

### 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 cookie base. All of this can be enjoyed in a homely space warmed by fireplaces, or outdoors in the peaceful garden.



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De Volkskombuis



Jardine Restaurant

## Jardine Restaurant

1 Andringa Street, Stellenbosch (0)21 886 5020

You will find Jardine in the heart of Stellenbosch. It is 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. 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, this is the combination of foodie dreams and what you will find at Jordan Restaurant set on the beautiful Jordan Wine Estate.



The Jordan Restaurant



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The menu focuses on local and seasonal ingredients, which allows for some creative invention. A visit to the walk-in cheese room is a must do! Marthinus Ferreira manages the restaurant. He has helped shape the South African food scene, with his flair for food gastronomy inspired by his childhood favorites and influences from abroad, having worked with some of the world's top chefs, including Chef Gordon Ramsay & Chef Heston Blumenthal.

### 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-seat dining area. The menu is a song of praise to the seasons and reflects Bertus and chef Kyle du Plooy's passion for South African flavors and their boundless imaginations.



Eike by Bertus Basson



Postcard Cafe at Stark-Conde Wines

### Postcard Cafe at Stark- Condé Wines

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 will find a selection of simple, yet well-prepared lunch dishes created by head chef Munitaka Kimura and his passionate team.



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### Rust en Vrede Restaurant

Annandale Road, Stellenbosch (0)21 881 3757

Rust en Vrede Restaurant is the essence of romance in the Cape Winelands. 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. Anyone for quail and fig with braised bacon and goat's milk and pistachio cream?



Rust en Vrede Restaurant



Spek & Bone

### Spek & Bone

Dorp Street, Stellenbosch (0)82 569 8958

Another Bertus Basson favorite and named after his pet pig and boxer, Spek & Bone. It's a different concept and is centered 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.

### Stellenbosch Kitchen

Dorp Street & Andringa St., Stellenbosch (0)21 883 2893

The Stellenbosch Kitchen concocts its culinary genius in the somewhat legendary Stellenbosch Hotel. The building 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 honored for his contribution to the creation of the Cape Winelands. It has been declared a national monument.



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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.



Stellenbosch Kitchen



## 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 utilizes 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. The emphasis is on fresh and seasonal, prepared with the flare of an award-winning chef.



Tokara Restaurant



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## FRANSCHHOEK



La Petite Colombe



Franschhoek Kitchen

### 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 nestled in an outstandingly beautiful venue, amid vineyards and manicured landscapes, offering views of the Franschhoek Valley.

### 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 complement every meal. If you're feeling like experiencing 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.



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Grande Provence Estate Restaurant



Haute Cabrière Restaurant

## Grande Provence Estate Restaurant

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 center of the room.

## Haute Cabrière Restaurant

R45, Franschhoek (0)21 867 8500

Food and wine got married at Haute Cabrière 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 spiraling 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.



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### Le Bon Vivant

22 Dirkie Uys Street, Franschhoek (0)21 867 2712

Set in a converted house in central Franschhoek, the atmosphere at Le Bon Vivant is homely and relaxed, while reminiscent of a contemporary French restaurant. The glass wall allows you to see Pierre Hendriks and his team at work. Tables are also available in the shaded garden for lunch and dinner on warm evenings. The food at Le Bon Vivant is an experience. Passionate about palate perfection and impeccable presentation, the chef and his team invite you on a journey of bold flavors and combinations of modern interpretations of classic dishes.



Le Bon Vivant

### Chefs Warehouse 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 flavor and the freshest locally sourced ingredients. Think handpicked eggs, seasonal fruit, and vegetables and herbs from the kitchen garden and orchards. The menu follows a similar rhythm to the original tapas for two but is now divided into 4 boards of family-style fine dining.





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Chefs Warehouse at Maison

## PAARL

### Glen Carlou Restaurant

R45, Klapmuts, Paarl (0)21 875 5528

Glen Carlou Restaurant's contemporary cuisine pours its passion into continental influences paired with only the best in produce. The food is distinctly fresh and innovative – think ostrich fillet glazed in whole-grain mustard. Local flavors come alive on plates as you enjoy the exceptional vistas of the Paarl Valley and soak in the ambience that is the Cape Winelands.



Glen Carlou Restaurant



Faber Restaurant at Avondale Wine



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### Faber Restaurant at Avondale Wine

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

FABER is a contemporary farm-to-fork restaurant that approaches each ingredient with the utmost respect. FABER Food is handcrafted using the finest fresh and organic ingredients; creating wholesome, innovative dishes that take guests on a memorable journey. FABER is 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.

### Noop

127 Main Street, Paarl (0)21 863 3925

Noop offers old world charm and comfort cuisine. Noop forgoes the fuss and 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; 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 daily specials.



Noop



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### The Goatshed at Fairview

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



The Goatshed at Fairview

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 is taken out of the oven. Everything from wine, beer and cheese is produced on the farm - even olive oil. The kitchen is a creative storm of making home-made ice teas, old-fashioned jams and even the yogurt in the smoothies.

### Babel Restaurant (Babylonstoren)

R45, Simondium, Paarl (0)21 863 3853

Babel is one of the best restaurants you will experience in the Cape Winelands. It is 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 colors 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.



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Babel Restaurant



Cosecha Restaurant

## Cosecha Restaurant

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

Enjoy fresh Mexican and South American breakfast and lunch dishes in this eatery with a garden terrace on a wine estate. 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.

## Greenhouse Restaurant (Babylonstoren)

R45, Simondium, Paarl (0)21 863 3853

The Green House at Babylonstoren is one of considerable popularity; so be sure to make a reservation. This striking greenhouse is surrounded by colorful 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.



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Greenhouse Restaurant



## SOMERSET WEST

### 96 Winery Road Restaurant

Zandberg Farm, Winery Road, Somerset West (0)21 842 2020

South African-influenced international cuisine with a rustic backdrop in the heart of wine country. 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 try are 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 cozy feel, especially in winter when sitting near the crackling fire. Take a moment to check out the artwork on the walls.



96 Winery Road Restaurant



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Camphors at Vergelegen

### Camphors at Vergelegen

Lourensford Road, Somerset West (0)21 847 2131

Camphors at Vergelegen takes its name from the ancient camphor trees, that are estimated to have been planted in the 1700's, in front of this signature restaurant. This award winning restaurant never ceases to impress palates and has won numerous awards over many years, making it a favorite for locals. The ever changing menu is naturally complemented by Vergelegen wines.

### Chorus at Waterkloof

Sir Lowry's Pass Village Street, Somerset West (0)21 858 1292

CHORUS is a new restaurant that opened at Waterkloof Wine Estate in Somerset West in 2022.



Chorus at Waterkloof



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They serve a seasonal four and six course menu. The focus is simple, seasonal cooking, where the menu is dictated by ingredients. The wine list celebrates Waterkloof wines, as well as feature wines from other South African producers. Highly decorated chef Bertus Basson's newest endeavor is especially ambitious: a modernist glass dining room overlooking the jaw-dropping landscape of the Waterkloof Wine Estate and neighboring False Bay. Recipes may include raw tuna with apricot, almond, chili and Jamestown herbs, or crisp confit chicken with langoustine, sweet corn, and peas, plus a milk bread and honey soufflé for dessert. While you're there, don't miss out on an aperitif by the fire, hosted in the sophisticated lounge.

