



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

Dinner menu, 5-course R595, excluding wines

You are welcome to choose any three courses from this menu and our chef will surprise you with two additional dishes.

Dinner menu, 5-course R825, including wines

A discretionary 10% gratuity will be included in the final bill.

Starters

Cauliflower, coconut milk and rose soup (V)

saffron and pistachio wreath

Recommended wine: La Motte Chardonnay – single vineyard, Franschoek or La Motte Straw Wine

Savoury blue cheese and yellow mealie “waffle”

“blonde” poached pears, smoky bacon-whipped butter, pickled cucumber, Cape ham

Recommended wine: La Motte Millennium™

Pickled fish

oyster emulsion, toasted milk-bread

Recommended wine: La Motte Sauvignon Blanc

Cape curried “sult” (brawn)

apple-and-apricot chutney, candied citrus and aniseed crisp bread, poached dates

Recommended wine: La Motte Chardonnay – single vineyard, Franschoek or La Motte Pierneef Syrah-Viognier

Braised Ox tongue

creamed honey-and-potato pancake, fine cabbage and carrot salad with cumin and burnt lemon

Recommended wine: La Motte Chardonnay – single vineyard, Franschoek or La Motte Cabernet Sauvignon

Cape bokkom salad

semi-dried tomatoes, dried apricots, quail eggs, toasted almonds with garlic dressing

Recommended wine: La Motte Pierneef Sauvignon Blanc

Mains

Pumpkin and sweet potato curry (V)

spiced pumpkin tart with savoury oats crumble, sweet potato-and-almond dumpling with pickled sultanas and capers, sweet and sour fragrant Cape curry sauce

Recommended wine: La Motte Pierneef Syrah-Viognier

Sustainable fish speciality

please inquire

Cape seafood and aniseed *butspot*

mussels, calamari and deep fried oysters with cured Franschhoek trout, braised fennel, and kumquat, brown butter, crushed baby potato and aniseed cream

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

Venison loin with peaches and Cape snowbush

peach-stuffed venison loin with free-range smoked pork, whipped potato

Recommended wine: La Motte Millennium™

Karoo lamb

roast lamb, burnt butter and brandied apple purée, porcini tart fine with ashed chevin, red onion and aged vinegar chutney

Recommended wine: La Motte Millennium™

Organic wheat and samp risotto

house pork sausage, smoked hazelnuts and buttermilk

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

Braised beef cheeks in suet

cinnamon and tomato braised beef cheek stew, cardamom-and-citrus spiced suet pastries, basil salad

Recommended wine: La Motte Cabernet Sauvignon

Cheese and Desserts

Pierneef-inspired cheese-board

Cremelat Gorgonzola parfait, blue cheese candy floss, black pepper honeycomb, Gonedsa boerenkaas “soes” with straw wine jelly, home-made preserve and pickles

Recommended wine: [La Motte Straw Wine](#)

Chocolate affair

glazed white chocolate mousse, dark chocolate centre, cocoa financier, caramel crème, home-made Aero

Recommended wine: [De Wetshof Edeloes](#) or [La Motte Millennium™](#)

Smoky apples and custard

apple and walnut cake, thyme and vanilla custard brûlée, quince butter and smoked meringue

Recommended wine: [La Motte Straw Wine](#)

Banana split cheesecake

roasted banana and caramel cheesecake, spiced butterscotch sauce, peanut brittle and custard cookie ice cream sandwich

Recommended wine: [Ken Forrester ‘T’ Noble Late Harvest](#)

Pierneef Verrine

guava jelly, white chocolate and basil blanc mange, tomato jam, minted crumbs and juniper ‘soetkoekie’

Recommended wine: [La Motte Straw Wine](#)

Vegan Liquorice All Sorts

layered textures of tropical fruit, coconut and aniseed, house liquorice, passion-fruit sponge, pineapple sorbet

Recommended wine: [La Motte Straw Wine](#)