

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 R445, 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 R650, including wines**

## Starters

### Chilled nectarine and peach soup (V)

fermented fynbos honey, raw fennel, hay-smoked almonds

Recommended wine: La Motte Pierneef Sauvignon Blanc

### Dehydrated rosa tomatoes (V)

mint, basil and malt vinegar emulsion,  
buffalo yoghurt, hazelnut toast

Recommended wine: La Motte Sauvignon Blanc

### Sweet potato and sage tarte tatin (V)

savoury black pepper honey comb

Recommended wine: La Motte Syrah

### Grilled Cape seafood

Pernod, aniseed and squid ink crackers

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

### Home-made duck sausage

fresh coriander noodles, roasted bell pepper jam, master consommé

Recommended wine: La Motte Chardonnay – single vineyard, Franschhoek

### Baked bone marrow

pickled ox tongue and parsley salad,  
grilled potato and leek bread

Recommended wine: La Motte Millennium™

# Mains

## Buckwheat dumplings (V)

crushed peas, salt baked sweet potato cream

Recommended wine: La Motte Pierneef Sauvignon Blanc

## Harvest grape-, fennel-and-celery risotto (V)

smoked snoek salad, must dressing

Recommended wine: La Motte Chardonnay – single vineyard, Franschoek

## Catch of the day

please enquire about our daily sustainable fish speciality

## Winelands butter chicken

turmeric and lemon cured chicken ballotine,  
butter curry creamed lentils, aubergine molasses

Recommended wine: La Motte Pierneef Syrah-Viognier

## Free-range roast pork

grilled potato and spicy pork sausage salad,  
soft steamed chicken egg, mustard-and-malt emulsion

Recommended wine: La Motte Millennium™

## Roast venison

creamed maize, beetroot broth,  
fermented red cabbage and biltong

Recommended wine: La Motte Cabernet Sauvignon or  
La Motte Pierneef Syrah-Viognier

## Grilled Laingsburg lamb

barley, coconut, rocket, poached pear and pickled onion,  
home-made Jersey ricotta

Recommended wine: La Motte Cabernet Sauvignon

# Cheese and Desserts

## Pepe Charlotte “Bouchon” delice

spiced oat and seed crisp, pickled courgette,  
honey roasted beetroot sorbet

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

## Science Fiction

seasonal fruit verrine  
with layers of complementary textures

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

## “Smokey and plum bits”

smoked Dulcey ice cream, caramelised Dulcey cake,  
Guanaja cremeux, spice roasted plums, cinnamon chantilly

Recommended wine: [De Wetshof Edeloes](#)

## “It’s a trifle rosy”

vanilla custard, raspberry-, litchi-and-rose ice cream,  
raspberry jelly, rose meringue

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

## Lime and mango cheesecake

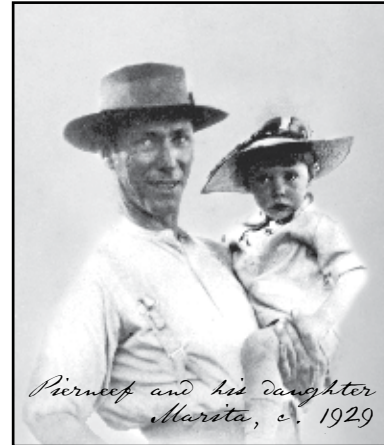
lemongrass and mint sago, burnt meringue,  
Gin-spiked mango sorbet

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

## “It’s vegan!” (V)(V)(G)

lemon and vanilla cashew tart, date and coconut crust,  
fruit of the season and it’s sorbet

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



Welkom in Pierneef à La Motte Restaurant.

Dit is vir ons aangenaam om u te ontvang en ons restaurant se verbintenis met een van Suid-Afrika se grootste kunstenaars met u te deel.

Ons op La Motte het 'n groot bewondering vir die kreatiwiteit van Jacob Hendrik Pierneef (1886 – 1957), soos blyk uit die versameling Pierneef-kuns in La Motte se besit en, as huldeblyk aan hom, die uitbeeld van sy linoleumsneë op die etikette van ons premium wynreeks. Ons huldig ook ons vriendin, Pierneef se dogter, Marita, wat haar vader se nalatenskap aan La Motte toevertrou het.

Pierneef se kreatiwiteit in die vertolking van die skoonheid van die Suid-Afrikaanse landskap en argitektuur is vir ons beeldend van hierdie restaurant se kreatiwiteit in die aanbod van geregte wat deur eeue se toewyding aan die kookkuns geïnspireer is – 'n unieke voedselerskeidenheid bekend as Kaapse Wynland-kookkuns.

Dankie vir u besoek aan La Motte en Pierneef à La Motte Restaurant in die besonder. Ons vertrou dat u aangename herinneringe van u besoek sal hê en sien daarna uit om u gou weer hier te verwelkom.

*Hein Hanneli*

Hein & Hanneli Koegelenberg

Aandete-spyskaart, 5-gang R445, uitgesluit wyne  
U is welkom om 'n keuse van enige drie gange te maak en ons sjef  
sal u met twee addisionele geregte uit die kombuis verras.  
Aandete-spyskaart, 5-gang R650, ingesluit wyne

## Voorgeregte

### Verkilde nektarien-en-perskesop (V)

gefermenteerde fynbosheuning, rou vinkel, hooi gerookte amandels

Wyn-aanbeveling: La Motte Pierneef Sauvignon Blanc

### Gedehidreede rosa tamaties (V)

peperment, basielie-en-moutasyn emulsie,  
buffels jogurt, haselneut krakeling

Wyn-aanbeveling: La Motte Sauvignon Blanc

### Soet patat en salie tarte tatin

sout swartpeper heuningkoek

Wyn-aanbeveling: La Motte Syrah

### Geroosterde Kaapse seekos

Pernod, anys en inkvis ink beskuitjies

Wyn-aanbeveling: La Motte Chardonnay – enkelwingerd, Franschhoek of  
La Motte Pierneef Syrah-Viognier

### Tuisgemaakte eendwors

vars koljander noedels, geroosterde soetrissie konfyt, consommé

Wyn-aanbeveling: La Motte Chardonnay – enkelwingerd, Franschhoek

### Gebakte murgbene

gepekeldde beestong-en-pietersielieslaai,  
geroosterde aartappel-en-preiebrood

Wyn-aanbeveling: La Motte Millennium™

# Hoofgeregte

## Bokwiet kluitjies (V)

geroosterde sade-en-mielieslaai, ertjies,  
sout-gebakte soetpatatroom

Wyn-aanbeveling: La Motte Pierneef Sauvignon Blanc

## Parsdruive-, vinkel-en-seldery risotto (V)

gerookte snoek slaai, mosslaisous

Wyn-aanbeveling: La Motte Chardonnay – enkelwingerd, Franschhoek

## Vangs van die dag

doen asseblief navraag oor ons daaglikse volhoubare visspesialiteit

## Wynland botterhoender

borrie-en-suurlemoen bereide hoender ballotine,  
botterkerrie geroomde lensies, eiervrug melassa

Wyn-aanbeveling: La Motte Pierneef Syrah-Viognier

## Vryloop geroosterde vark

geroosterde aartappel-en-gespeseryde varkworslaai,  
sag gestoomde hoendereier, mosterd-en-mout emulsie

Wyn-aanbeveling: La Motte Millennium™

## Geroosterde wildsvleis

geroomde mielies, beetsap,  
gefermenteerde rooikool en biltong

Wyn-aanbeveling: La Motte Cabernet Sauvignon of  
La Motte Pierneef Syrah-Viognier

## Geroosterde Laingsburg lam

gars, klapper, roket, geposjeerde peer-en-pekkel uie,  
tuisgemaakte Jersey ricotta

Wyn-aanbeveling La Motte Cabernet Sauvignon

# Kaas en Nageregte

## Pepe Charlotte “Bouchon” delice

gespeseryde hawermout-en-saad krakeling,  
gepiekelde murgpampoentjie, heuning geroosterde beet sorbet

Wyn-aanbeveling: La Motte Strooiwyn

## Vrugte verrine

verrine van vrugte in die seisoen,  
met lagies komplementêrende teksture

Wyn-aanbeveling: La Motte Strooiwyn

## “Gerookte pruim happies”

gerookte Dulcey roomys, gekarameliseerde Dulcey koek,  
Guanaja cremeux, spesery-geroosterde pruime, kaneelroom

Wyn-aanbeveling: De Wetshof Edeloes

## “Roos geïnspireerde koekstruif”

vanielje vla, framboos-litchi-en-roos roomys,  
framboosjellie, rooskuimpie

Wyn-aanbeveling: La Motte Strooiwyn

## Lemmetjie-en-veselperske kaaskoek

sitroengras-en-peperment sago, geskroeide meringue,  
Gin-gegeurde veselperske ys

Wyn-aanbeveling: La Motte Strooiwyn

## “Dit is vegan!” (V)(V)(G)

suurlemoen en vanielje kokosneut tert, dadel-en-klapper kors,  
vrugte keuse van die seisoen en vrugte ys

Wyn-aanbeveling: Ken Forrester ‘T’ Noble Late Harvest