



LA BRASSERIE & LA FROMAGERIE

La Brasserie, meaning *brewery*, is also known as a place where friends would meet for a sociable glass of wine and sometimes listening to live entertainment. The 200 year old *schuur* was formerly used as a storage place for grains or barrels of wine or as stables for livestock; evidence of times-gone-by can be seen by the old mud brick wall in the lounge.

La Brasserie plays host to many special occasions and weddings are a speciality here.

The food is described as rustic cuisine with an informal approach. Please select either a half or full portion as per price indicated.

Jazz is a regular feature in summer where an informal 'vibe' sets the scene Cool, sophisticated, yet elegantly casual,

La Brasserie in the beautiful Franschhoek Valley is a must when experiencing the Cape Winelands.

STARTERS

Soup du Jour 35

Blue cheese tart with caramelized baby onions, sun-dried tomato dressing and baby leaves 40 / 60

Smoked snoek pâté with citrus, caper and mange tout salad, apple and sultana chutney and peppered crostini sticks 47 / 64

Fresh mussels steamed in a creamy garlic and white wine sauce with crispy French loaf 55 50

SALADS

Brasserie Salad of Summer greens, boiled egg and crispy bacon with wholegrain mustard dressing 42 / 60

Summer Salad: Parma ham, watermelon and Danish style feta with rocket, sunflower seeds and balsamic reduction 48 / 68

Classic Salad: Grilled chicken strips, croutons, coss lettuce with Caesar dressing 45 / 65

Asian style beef salad with asiago shavings 64 / 88

DESSERTS

Dark chocolate mousse with pistachio and honey cigars 36

Amarula Crème Brûlée 32

Mini *pavlova* with vanilla cream and fresh strawberries 32

Honeyed ice cream with lavender shortbread 30

Baked cheesecake, gooseberry and brandy compote 36

MAINS

Franschhoek river trout with fennel bulb, peas and tatsoi linguine, fresh asparagus and a Sauvignon Blanc sauce 60 / 85

Sticky pork ribs with pomme frites and a side salad 65 / 85

Beef fillet with mushroom and sherry sauce, pommes frites and a side salad 78 / 110

La Brasserie's beer batter *fish 'n chips* 52 / 72

Marinated lamb and Mediterranean vegetable skewers with yogurt-chive sauce 58 / 80

Provençal chicken, potato dauphinoise served with seasonal vegetables 75

Double baked Gruyere soufflé, yellow pepper sabayon served with baked pear, sultana and walnut salad 66 (v)

Aubergine cannelloni filled with ricotta, pine nuts and raisins baked with tomato smoor and topped with mozzarella 47 / 66 (v)

SIDE ORDERS

Pommes Frites 15 Deep fried onion rings 20

Seasonal Vegetables 15 Side Salad 20

CHEESE

Trio of Truckles cheese platter, biscuits, preserves, nuts and fruit 60

Huguenot salad with *deep fried Camembert* 45

La Beryl with red onion marmalade and fig preserve 50

COFFEE & TEA

	COFFEES	Irish 22	Cappuccino 15	Single espresso 10	Double espresso 15	Filter 10
TEAS	Ceylon, Earl Grey or Rooibos 8	Chai Tea 12	Dilmah Flavoured Tea (Lemon, Chamomile, Mint, Vanilla or Green Tea) 10			

OTHER

All Minerals (Coke, Soda water, Tonic, etc.) 10	Fruit Juice (Orange, Apple, Mango and Tomato Cocktail) 10
Appletizer & Grapetizer (Red or White) 12	Ice Tea (Peach or Lemon) 12
Windhoek Lager/Light 14	Heineken 16
Spring Water 750ml Sparkling / Still 20	Savannah Dry Cider 17
	250ml Sparkling / Still 10

Please refrain from smoking or using cell phones at your table.

White Wines

MAISON BLANC 2008

Our “house white” consisting of Chenin Blanc and Colombar providing ripe tropical notes, with a creamy citrus palate that has a surprisingly fresh finish. Light to medium bodied and just a touch sweeter than our other wines, it is eager to please every palate.

Food match: Smoked Snoek Pâté, Summer Salad

glass 13 bottle 52

LA PETITE FERME WHITE BLEND 2008

A well knitted blend of Sauvignon Blanc and Chenin Blanc from high altitude vineyards. Fresh winter melon flavours with a hint of toast from a portion of barrel matured Chenin Blanc, give rise to coconut flavours. A full round, food friendly wine with zesty lime finish.

Food match: Smoked Snoek Pâté, Fresh Mussels

glass 18 bottle 72

BABOON ROCK UNWOODED CHARDONNAY 2008

Bursting with veriatial character, this wild yeast fermented Chardonnay has a beautiful nose of honey and limes. Flint and ripe pear give the palate complexity with a lingering fresh natural acidity.

Food match: Fresh Mussels, Provençal Chicken

glass 16 bottle 64

LA PETITE FERME BLANC FUMÉ 2008

This fresh style of Blanc Fumé - from 100% Sauvignon Blanc grapes, 25% of which is oak matured. Very expressive with hints of melon and complex tropical notes on the nose, layered with fruit and nut flavours. The perfect partner to our smoked Rainbow Trout.

Food match: Summer Salad, Fish ‘n Chips, Franschhoek River Trout

glass 22 bottle 87

Red Wines

MAISON ROUGE 2007

A medium bodied blend of Cabernet Sauvignon and Shiraz with a dollop of Malbec. A sociable wine with a dense earthy black/red berry nose, a rich spicy palate is well structured with soft tannins.

Food match: Asian Salad, Sticky Pork Ribs

glass 16 bottle 64

LA PETITE FERME SHIRAZ 2006

Breaking from our new world style wines, this wine has Rhone like qualities. The nose has earthy tones of mushrooms and forest floor which follow through on the palate with notes of cedar, chocolate and cranberries. This smooth, complex wine has a sweet, lingering finish.

Food match: Sticky Pork Ribs, Beef Fillet

glass 39 bottle 156

Sparkling Wines

GRAHAM BECK BRUT (CAP CLASSIQUE) N.V.

Delicate yeasty aromas with freshly baked bread undertones. Good fruit on the nose and rich creamy complexity on the palate. Flinty, mineral with a lingering finish.

375ml 86 750ml 134

Apéritif and Digestif

LA PETITE FERME SIESTE

Sieste is made with enormous patience. Grapes are harvested when fully ripe, then rest on mats in the warm Cape sun for a further three months. Gentle pressing fills oak barrels where fermentation & maturation takes place. The result is a “straw wine” with deep golden colour, a bouquet of mead honey, baked apples & some orange blossom. Decadently rich with apricot tart acidity.

glass 25 bottle 150

FORTIFIED (PER GLASS)

Amarula 14 Frangelico 16

Chamonix Grappa 14 Chamonix Bitters 14

Ratafia 16 KWV 10 year old Brandy 18

LA PETITE FERME SAUVIGNON BLANC 2008

Our most popular wine is made from 100% Sauvignon Blanc. The reductive style of winemaking captures some greener notes, with granadilla and litchi on the nose and an exciting green apple palate balanced perfectly with a good acid grip.

Food match: Franschhoek River Trout, Fish ‘n Chips

glass 19 bottle 76

LA PETITE FERME VIOGNIER 2008

Our maiden vintage of this cultivar. Some barrel maturation has enhanced the complexity of this wine. A medium to full bodied wine with hints of fleshy peaches and frangipani, the palate has crisp spicy notes with an underlying almond nuttiness.

Food match: Blue Cheese Tart, Brasserie Salad, Gruyere Soufflé

glass 23 bottle 92

MAISON ROSÉ 2008

A Rosé from Merlot which was whole bunch pressed and removed from skins immediately. A touch of Sauvignon Blanc from our vineyards was added for a crisp finish.

Food match: Brasserie Salad, Classic Salad

glass 15 bottle 60

LA PETITE FERME BARREL-FERMENTED CHARDONNAY 2007

Fermented and matured in first and second fill 225ℓ French Barriques, this wine has an intense, rich nose, with layers of ginger, melba toast and hints of orange blossom. The exciting palate has nuances of marmalade and peanut satay, the perfect partner to richer style dishes.

Food match: Blue Cheese Tart, Classic Salad, Gruyere Soufflé

glass 30 bottle 120

LA PETITE FERME MERLOT 2006

Typical Christmas pudding flavours – spicy, plums and some nutmeg. This wine is predominantly soft with some firm fruit tannins. A superb food wine but also delicious on its own.

Food match: Asian Salad, Marinated Lamb and Vegetable Skewers

glass 29 bottle 115

LA PETITE FERME CABERNET SAUVIGNON 2006

100% Cabernet Sauvignon - gently pressed, giving an accessible tannin structure - then matured for 10 months in small French oak Barriques. Cassis flavours with some ‘Buchu’ character. Exciting savoury flavours linger on the palate with a soft, broad finish.

Food match: Beef Fillet, Marinated Lamb and Vegetable Skewers

glass 23 bottle 92

KRONE BOREALIS CUVÉE BRUT

A Methode Cap Classique named after a dainty constellation of stars: ‘Corona Borealis’. Made from Pinot Noir and Chardonnay grapes harvested at night and nurtured by Nicky Krone. Elegant & classic.

glass 21 750ml 120

BOPLAAS CAPE VINTAGE RESERVE PORT

A five star late bottled vintage made only in exceptional years. Suffused with gorgeous Fynbos fragrance, superb structure, refinement and focus with no compromise on the house’s approachable style.

glass 18

RHONA MUSCADEL 2003 (500ML)

Inviting citrus flavours on the nose follow through with hints of marmalade and bottle age on the palate. The wine is well balanced with a long, rich finish.

glass 14 bottle 84

MEDIUM CREAM OR DRY SHERRY

glass 12