



RESTAURANTS IN THE STELLENBOSCH WINELANDS REGION

Franschhoek has traditionally been known as the gourmet capital of South Africa, we are proud to offer you a selection of what we believe are restaurants, bistros and café's that will stand out as a memorable culinary experience on par with any other in the winelands.

Detailed below is concise list of the best of what is on offer, to help you with this immense choice we have listed our top 5 restaurants, in no particular order.

Cognito	Innovative and exciting food with a great personal touch
Terroir-	Relaxed atmosphere and incredible flavours in all the dishes
Bodega	Fresh, exciting combination of the old and the new
Big Easy	Ernie Els new restaurant, classy with laid back elegance
Umami	Passion and attention to detail, a food lovers dream

Gourmet Restaurants

Dornier – Bodega Restaurant.

"The Bodega philosophy is the same as in the winery: For great end products, you need first class ingredients, creativity and a drive for perfectionism," explains Raphael Dornier.

Cuisine: South African and International

Average main course: R90

Corkage: R 40

Trading Hours: Lunch , Dinner

Mon-Tue: 12h00 - 17h00

Thu-Sat: 12h00 - 21h30

Sun: 12h00 - 17h00

Tel: 021-880 0557

E-mail: bodega@dornier.co.za

Web: www.bodega.co.za

Chef: Tullishe Le Roux

With expert knowledge in sourcing the freshest locally produced ingredients and her careful pairing of the Dornier dominated wine list helps to illuminate the simplicity of each individual food and wine flavour. Guests can look forward to a culinary experience that can only be described as sheer bliss.

Located in one of the oldest buildings in the Stellenbosch area the former barn, then winery and finally an art school, has been restored to its former glory by the Dornier family.

Bodega's atmosphere exudes modern classic - a duality created by the hodgepodge of upbeat colours, old kitchen furniture, uniquely crafted local pieces, and the striking glass chandeliers. Guests will find the menu appropriately themed and featuring free-range meats, homemade pasta, and Alsatian style Flammekueche alongside Le Roux's added flare and the wonderfully complex wine tasting menu.

Guardian Peak

Cuisine: Fusion

Average Main Meal: R100

Trading Hours:

Tuesday -Saturday:

Breakfast 09:00-12:00

Tuesday –Saturday

Lunch 9:00 – 17:00

Address: Annandale Pad, R44, Stellenbosch

Tel: 021 881 3899

Email: info@guardianpeak.com

Web: www.guardianpeak.com

Executive chef : Corli Els

Hidden Valley – Overture Restaurant

An introduction to greater things.

Cuisine: Contemporary, Mediterranean, South African

Ambience: Classic Elegance, Contemporary Cool

Trading Hours:

Lunch: Tuesday to Sunday

Dinner: Thursday and Friday

Tel: +27 (0)21 880 2721

Email: info@dineatoverture.co.za

Address: Hidden Valley Wines, Annandale Road, Stellenbosch

Chefs: Bertus Basson and Craig Cormack.

Our focus is very much on local, seasonal produce and we present a small, daily menu in order to keep up with the season's offerings - all the dishes are paired with Hidden Valley wines.

The restaurant is set on a glorious wine farm, Hidden Valley, which produces a range of exceptional wines. The farm, a long term project for owner Dave Hidden, offers extraordinary views of Table Mountain, Stellenbosch valley and Robben Island on a clear day.

Rust en Vrede

Cuisine: Contemporary, International

Ambience: Classic Elegance, Contemporary Cool

Main course: R100+

Trading Hours:

Tuesday to Saturday

Lunch: 12:00 pm – 15:00

Dinner: 7pm – late

Tel: 021 887 3881

Web: www.rustenvrede.com

Address: Rust en Vrede Wine Estate, Annandale Rd, Stellenbosch One course set lunch outside the tasting room between 12 and 3pm. This consists of grilled sirloin, French fries, salad and a glass of Rust enVrede Estate for R130 per person. Lunch is on a first-come-first serve basis, we therefore don't take bookings.

Terroir, De Zalze Wine Estate.

Cuisine: French, South African

Ambience: Classic Elegance, Contemporary Cool

Main course: R89 - R120

Corkage fee: R50

Trading Hours:

Monday to Sunday

Lunch 12:30 – 14:30

Monday to Saturday

Dinner 19:00- 21:30

Tel: 021 880 8167

E-mail: terroir@kleinezalze.co.za

Web: www.kleinezalze.co.za

Address: Kleine Zalze Estate, Techno Park Turn off, Strand Road R44, Stellenbosch

In pursuit of both food and wine that reflect terroir, what the French call cuisine du terroir, the cuisine is a modern take on Provencal classics. Drawing on organic produce and local

ingredients, the chalkboard menu makes its mark with bouillabaisse, pork belly roasted in a wood fired oven, foie gras terrine and offal dishes prepared in classic stocks and sauces. The decor is as earthy and natural as the terroir. Wines from Kleine Zalze or the region.

Tokara

Cuisine: Contemporary, French, South African

Ambience: Classic Elegance, Comfy & Casual

Main course: R85 - R135

Corkage fee: R35

Trading Hours:

Tuesday – Saturday

Lunch 12:30pm – 15:00

Tuesday – Saturday

Dinner 19:00 - late

Tel: 021 808 5959

E-mail: eat@tokararestaurant.co.za

Web: www.tokararestaurant.co.za

Address: Tokara Wine Estate, Helshoogte Pass, Stellenbosch

Tokara Restaurant's illustrious cuisine, breathtaking views and avant-garde architecture, promises guests a unique and memorable culinary experience.

The menu highlights sublime combos like mussels with banana and apple, calamari with oxtail in red wine, pig's trotters stuffed with vegetable puree and quail in saffron sauce. For adventurous diners only. Enjoy regional wines.

Boutique Bistro's

Cognito

Cuisine: South African , Fusion

Ambience: Intimate

Average main course: R90

Trading Hours:

Monday - Saturday:

Lunch , Dinner

11:30 - 23:00

Tel: 021-882 8696

E-Mail: info@cognitorestaurant.co.za

Web: www.cognitorestaurant.co.za

The Cognito menu was planned carefully and compiled with enormous passion. Sourcing interesting flavours from South African and African cuisine, we turned them into our own creations. We hand picked wines from all over the Western Cape to make up our wine list. The connoisseur's selections of wine, brandy and whiskey are the latest exciting additions to the menu - all are fantastic and well worth trying. To experience the full range of palate sensations Cognito has to offer, we invite you to try everything yourself. Cognito's comprehensive menu includes sandwiches, salads, burgers, starters, main meals, desserts and wines. Our fully licensed bar is a great place to experiment with our wide range of cocktails and, of course, meet great people.

La Fayette

Cuisine: Bistro , Contemporary

Ambience: Classic Elegance, Contemporary Cool

Main course: R38 - R95

Corkage fee: R25

Trading Hours:

Monday to Saturday

Lunch 11am - 10pm

Monday to Saturday

Dinner 11am - 10pm

Tel: 021 886 6777

Web: www.lafayette.co.za

Address: 1 Andringa Street, Stellenbosch

Lighter bistro fare on offer includes platters, salads and baguettes. Among the pièces de résistance are the ravioli spinach ricotta, served in a blue cheese, bacon and yoghurt sauce. Meat lovers don't despair, while you sip your wine by the glass from one of the award winning Stellenbosch wineries.

Umami

Cuisine Contemporary

Ambience Contemporary Cool

Main course R55 - R110

Corkage fee R25

Trading Hours:

Monday - Friday

Lunch 12:00pm - 2.30pm

Monday - Saturday

Dinner 6pm - 10pm

Tel: 021 887 5204

Fax: 21 887 5208

e-mail: info@umamirestaurant.co.za

Web: www.umamirestaurant.co.za

Address: Black Horse Centre, cnr Dorp & Market Street, Stellenbosch

The newly opened, double-storey venue finds itself in a trendy quarter of Stellenbosch. Dishes are served in large dramatic crockery. The dishes are offered on the menu (it changes four times a year) with a suggested wine. Try the tasting menu, a six-course meal with a wine pairing, to get the best out of a menu that features items such as skilpaadjie of beef fillet on truffle-scented mash; biltong-dusted roast pork; and, baked fillet of kingklip wrapped in pancetta. A fine taste adventure is presented in the confit duck leg served with vanilla and cranberry risotto. For sweets, try the coconut and litchi panna cotta. A short wine list, made up only of wines from the Stellenbosch region, make for an easy choice.

Basic Bistro

Cuisine:Bistro , Seafood, Fusion, International

Ambience: Comfy & Casual

Main course: R40

Corkage fee: R20

Trading Hours:

Breakfast: 7am-12pm weekdays, 8am-1pm Saturdays, 8:30am-1pm Sundays

Lunch: 12pm-6pm weekdays, 12pm-3pm Saturdays, 12pm-6pm Sundays

Dinner: 6pm-10pm weekdays, 6pm-10pm Sundays

Closed on Saturday evenings

Tel: 021 8833629

E-mail: info@basicbistro.co.za

Web: www.basicbistro.co.za

Physical address: 31 Church Street, Stellenbosch

Basic Bistro is a friendly local establishment occupying one of the most picturesque Cape Dutch style buildings in the centre of Stellenbosch. The restaurant attracts regulars of all ages and backgrounds, and has a unique atmosphere that draws people together.

Our lunch and dinner menu includes gourmet sandwiches, salads, pasta, our legendary gourmet burgers, Thai stir-fries and curries, as well as a range of other international cuisine.

Old Favourites

96 Winery Road

Cuisine: Contemporary, South African

Ambience: Classic Elegance

Main course: R65 - R95

Corkage fee: R30

Trading Hours:

Monday - Sunday

Lunch 12 noon - 3pm

Monday - Saturday

Dinner 7pm - late

Tel: 021 842 2020

Fax: 021 842 2050

Email: wineryrd@mweb.co.za

Web: www.96wineryroad.co.za

Address: 96 Winery Road, Stellenbosch

Award winning, immensely popular, bright and bustling restaurant set in the heart of the winelands. Focusing mainly on creative country cooking with fresh, mainly organic produce and hearty portions. The wine list includes a selection of some 200 wines!!!

Moyo

Cuisine: Buffet, Seafood, African

Ambience: Authentic Culture, Comfy & Casual

Main course: R198 per person (buffet)

Corkage fee: No BYO

Trading Hours:

Monday - Sunday

Lunch 12:00pm to close

Monday - Sunday

Dinner 12:00pm to close

Tel: 021 8091100

e-mail: moyo@spier.co.za

Web: <http://www.spier.co.za/moyo.asp>

Physical address: Spier Wine Estate, R310 Lynedoch Road

A magical feast for the senses, this is food as African theatre. A tented bush camp draped in white canvas with tree-house terraces, romantic treetop lights and mosaic tables scattered among the trees. Strolling African players and traditional storytellers dressed in exotic costumes move among the tables, singing, dancing, drumming and spinning stories. A Pan-African buffet serves coconut, rose petal, pumpkin and sweet potato breads from Egypt to Ghana with spicy dukka and harissa dips. For mains, Senegalese chicken yassa, Moroccan tagines, Ethiopian kebabs, Nigerian beef suya and local springbok potjie. Spier/Winecorp wines are available.

Bukhara

Cuisine: Indian

Ambience: Authentic Culture

Main course: R89 - R91

Corkage fee: R25

Trading Hours:

Monday - Sunday

Lunch 12 noon - 3pm

Monday - Sunday

Dinner 6pm - 10.30pm

Tel: 021 8829133

Web: www.bukhara.com

Physical address: Shop 4, Corner of Dorp and Bird streets, Stellenbosch

Spicing up Stellenbosch, a satellite of the original Bukhara in Cape Town replicates its winning formula in the winelands. Acclaimed restaurateur Sabi Sabharwal and his Bombay

chefs serve authentic Northern Indian cuisine cooked in the tandoori in an open kitchen. Best shared at a communal table to sample the spice spectrum, mix and match the delectable flavours of rogan josh, chicken tikka, lamb korma and prawn moghlai. Try the paneer, dahl and jeera aloo - vegetarian fare will never be the same again. Regional wines on the list.

Volkskombuis

Cuisine: Contemporary, South African

Ambience: Authentic Culture, Comfy & Casual

Main course: R55 - R110

Corkage fee: R20

Trading Hours:

Monday – Sunday

Lunch , Dinner

12:00 – 14:30 and 18:30 - close

(closed for dinner on Sunday evenings in winter)

Tel: 021 887 2121 / 887 5239

E-mail: mail@volkskombuis.co.za

Web: www.volkskombuis.co.za

Address: Aan de Wagen Road, Stellenbosch, 7600

De Volkskombuis Restaurant in Stellenbosch, specialises in traditional Cape cuisine, in authentic Cape Dutch surroundings. Established in 1977, this restaurant became well known for their excellent cuisine with a comprehensive selection of fine wines from an award-winning winelist. The private dining room, Die Voorkamer is ideal for conferences and special functions. Your hosts, Dawid and Christelle Kriel, are the new generation of this family business. They manage the restaurant with meticulous attention to detail and real Cape hospitality. Relax and enjoy the abundant variety and tastes the Cape's table has to offer.

Aan de Oewer

Cuisine: Fusion

Ambience: Relaxed

Main Course: R65

Corkage Fee: R20

Tel: 021 886 5431

E-mail: oewer@volkskombuis.co.za

Web: www.volkskombuis.co.za

Address: Aan de Wagen Road, Stellenbosch

Specialising in global cuisine, with a touch of Mediterranean and fusion, de Oewer provides an interesting menu for the discerning diner. Relax with a glass of wine and choose from a variety of interesting snack platters. Enjoy the very popular Snoekopita, Lambshank, Africa salad or famous Mediterranean burger. An addition to the well known Volkskombuis restaurant is de Oewer Riverside Food and Wine Garden, situated on the banks of the Eerste River. De Oewer offers al Fresco meals and a variety of Barbeque menus in a relaxed atmosphere under the oak trees.

D'Ouwe Werf - 1802 Restaurant

Cuisine: Contemporary, South African

Ambience: Classic Elegance, Contemporary Cool

Main course: R62 - R115

Corkage fee: R20

Trading Hours:

Monday – Sunday

8:00 am – 10:00 pm

Tel: 021 887 4608

Email: ouwewerf@iafrica.com

Web: www.ouwewerf.com

Address: 30 Church Street, Stellenbosch

Traditional South African favourites such as bobotie and oxtail, some with a spin such as the

milk tart brûlée, served in a ramekin with a sugar and cinnamon glaze. Modern interior differs from an older feel in the neighbouring hotel, which claims the title as South Africa's oldest inn. Enjoy meals inside or on the vine-covered terrace. The wine list has a selection from the immediate surroundings of Stellenbosch.

Light and Easy

Beads

Cuisine: Contemporary, Fusion

Ambience: Contemporary Cool

Main course: R 40 - R 60

Corkage fee: R20

Trading Hours:

Monday - Sunday

Breakfast 07:00 - 11:00

Lunch 11:00 - 18:00

Dinner 18:00 - 21:30

Tel: 021 886 8734

Web: www.beadsrestaurant.co.za

Address: Devonshire House Corner Church & Ryneveld Streets, Stellenbosch Nestled in tranquil shade underneath majestic oak trees, yet amid the vibe and energy of Stellenbosch's historic centre - this is where you will find a lively and colourful establishment that is fast becoming one of the Winelands' premier dining destinations. Beads Restaurant caters for the contemporary palate with a menu filled with a medley of international influences - it's classical cuisine with a twist of fusion. With cosy fireplaces in every room for winter or French doors flung wide open on a balmy summer's day, it's the perfect setting for any season.

Cafe Dijon

Cuisine: Continental, French

Ambience Classic Elegance, Comfy & Casual

Trading Hours:

Tuesday to Sunday – Lunch

Tuesday to Saturday – Dinner

Tel: 021 886 7022

Email: mail@cafedijon.co.za

Web: www.cafedijon.co.za

Address: 35 Plein Street, Stellenbosch

Reservations: Essential

Café Dijon serves classic French Country food to satisfy all nationalities alike. The long leather banquettes, small square tables and bentwood chairs make for a cosy and intimate atmosphere while the long, curved marble-topped bar, mosaic floor, mirrors and 30's art prints add to the French café theme.

Tables outside under umbrellas and the shade of the Stellenbosch oaks are ideal for a leisurely coffee, glass of wine or a light meal while you indulge in "people-watching" in true Parisien style.

Arpeggio

Cuisine: Italian

Ambiance: Traditional

Average Main Meal: R40

Corkage: R15

Dress: Casual

Trading Hours:

Monday – Saturday

09:00 am – 22:30

Closed Sundays

Arpeggio is situated on the border of the town centre, within 10 minutes walking distance from River Manor.