



illed tomato and red pepper soup (Vegetarian)
dried eggplant, basil oil
La Motte Sauvignon Blanc

melon and watermelon salad
Cape ham, parsley and verbena dressing,
potato brittle
La Motte Pierneef Sauvignon Blanc

pickled fish
steer emulsion, toasted milk bread
La Motte Sauvignon Blanc

Ham Oakes pork terrine
steer emulsion and celeriac
La Motte Merlot

Pierneef à La Motte Menu

<https://menulist.menu>

Main Rd, Franschhoek, South Africa
+27218768800 - <https://la-motte.com>

starters	
illed tomato and red pepper soup (Vegetarian) dried eggplant, basil oil <i>La Motte Sauvignon Blanc</i>	1
melon and watermelon salad Cape ham, parsley and verbena dressing, potato brittle <i>La Motte Pierneef Sauvignon Blanc</i>	5
pickled fish steer emulsion, toasted milk bread <i>La Motte Sauvignon Blanc</i>	10
Ham Oakes pork terrine steer emulsion and celeriac <i>La Motte Merlot</i>	14
spatch chicken savoury potato "platties", celery and gouda chutney <i>La Motte Merlot</i>	18

Here you can find the [menu](#) of Pierneef à La Motte in Franschhoek. At the moment, there are 19 menus and drinks on the card. You can inquire about **seasonal or weekly deals** via phone. What [Stuart Oates](#) likes about Pierneef à La Motte:

The beautiful art, attentive service and exceptional food all come together to create a brilliant experience. I've visited this restaurant twice now and was blown away each time. More recently I visited Pierneef à La Motte after going to two of Eat Out Magazine's repeat top 10 restaurants. Pierneef was honestly better than Potluck Club and at least on par with my excellent experience at Overture. Make sure to pop in at... [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physical disabilities, and there is no-charge WLAN. If the weather are right, you can also eat outside. At Pierneef à La Motte from Franschhoek you have the opportunity to **taste delicious vegetarian dishes**, in which no trace of animal meat or fish was used. You can also look forward to the typical scrumptious French cuisine. After the meal (or during it), you have the opportunity to also relax at the bar with a alcoholic or non-alcoholic drink, In the morning a hearty brunch is offered here.

Pierneef à La Motte Menu



Soups

GAZPACHO

Rice

RISOTTO

Fresh Juices

CARROT JUICE

Restaurant Category

DESSERT

VEGETARIAN

These types of dishes are

being served



FISH

SALAD

LAMB

BREAD

Ingredients Used



SALMON

PORK MEAT

BEEF

DUCK

CHICKEN

CHEESE

BISCUIT

PEAS

Pierneef à La Motte Menu



Pierneef à La Motte

Main Rd, Franschhoek, South Africa

Opening Hours:
Wednesday 11:00-16:00
Thursday 11:00-16:00
Friday 11:00-16:00
Saturday 11:00-16:00
Sunday 11:00-16:00

Made with menulist.menu

Starters

Stuffed tomato and red pepper soup (Vegetarian)
feta, pappardelle, basil, oil
recommended wine: La Motte Sauvignon Blanc

Roasted melon and watermelon salad
use Ricotta, Cape ham, parsley and verbena dressing,
red prawns brittle
recommended wine: La Motte Pierneef Sauvignon Blanc

Pickled fish
ster. anchovies, sautéed milk bread
recommended wine: La Motte Sauvignon Blanc

Ben Oakes pork terrine
with mustard and celery
recommended wine: La Motte Cabernet

Roast chicken
with potato "plattkookies", celery and pear chutney
recommended wine: La Motte Cabernet