

Please refer to the end of this document for instructions on booking a reservation. Kindly let us know if you find that a restaurant on this list has permanently closed without our knowledge. Please check online for the most current hours of operation.

Please note that tasting menus, especially at the restaurants listed under the Fine Dining section, typically take about 2-4 hours.

BISTRO

REUBEN'S FRANSCHHOEK

2 Daniel Hugo St, Franschhoek

www.reubens.co.za

Celebrity Cape Town protégé Chef Reuben Riffel's original flagship restaurant. With a passion for creating fine yet uncomplicated cuisine and a laid back setting to match, Reuben's invites you to experience a menu full of staunch favourites. Their wine list is the envy of any connoisseur.

THE FRENCH CONNECTION

Huguenot Road, Franschhoek

www.frenchconnection.co.za

The French Connection is a charming bistro-style restaurant with a welcoming and unpretentious atmosphere. Chef Patron Matthew Gordon has created an enticing menu, concentrating only on the freshest ingredients and guaranteed to suite all palates. A firm favorite with the "locals" as well as our foreign guests. It is the ideal spot for group lunches with verandah seating also available.

CONTEMPORARY

ARKESTE

Chamonix Winery, Franschhoek

<https://arkeste.com/>

Located in a heritage building full of character on the edge of a forest. This charming locale sets the scene for a tranquil dining experience and delicious food by Richard Carstens. The chef revisits some of his well honed classics alongside his new dishes which showcase seasonal and local ingredients. The wine list features Chamonix wines and a curated selection from the Cape region.

ORANGERIE RESTAURANT

Le Lude Wine Estate, Franschhoek

<https://lelude.co.za/the-orangerie-restaurant/>

Located on Le Lude estate, Orangerie's French-inspired interiors create a soothing and sophisticated atmosphere in which to enjoy creative cuisine. Using fresh, seasonal ingredients sourced from surrounding forests, meadows and mountains, chef-proprietor Nicolene Barrow draws on her classical French training (from Michelin-starred Le Gavroche in London), adding a contemporary spin to create a varied assortment of dishes.

POST & PEPPER

Bird and Plein Street, Stellenbosch

<https://postandpepper.co.za/#home>

Located in the town's historic Post Office, rising chef Jess van Dyk launches her solo restaurant which is full of playful twists on traditional favorites. Van Dyk's goal was to create a space with all the creativity and wonder of fine dining, but without the price tag or snobbery. The menu consists of a series of small plates that have been designed to share over good conversation.

FARM TO TABLE

BABEL AT BABYLONSTOREN

R45 between Klipmuts and Simondium

<https://babylonstoren.com/babel>

This spot in the winelands is raising many eyebrows. Set on a historic wine farm, Babylonstoren, the restaurant is supplied by an eight acre vegetable garden. Babel's menu is driven by the seasons and what nature dictates. With over 300 fruits, vegetables and herbs to choose from, there is always something fresh and surprising. Babel restaurant's kitchen, inspired by renowned South African food fundi, Maranda Engelbrecht, prepares simple yet delicious meals that come straight from the garden or from the surrounding valley.

LA PETITE FERME RESTAURANT

Franschhoek Pass Road, Franschhoek

www.lapetiteferme.co.za

A tradition built tirelessly by three generations; lunches at La Petite Ferme restaurant are legendary. A feast of culinary delights that beguile and entertain, the food reflects the creative energy and raw talent of a dedicated staff combined with an abundance of fresh local ingredients. Perennial favorites include their whole smoked, deboned rainbow trout and slow roasted lamb. The restaurant offers breathtaking views over the Franschhoek valley. La Petite Ferme has remained one of the most popular restaurants in the winelands for over 20 years.

THE STABLES AT VERGELEGEN

Vergelegen Estate, Somerset West, Stellenbosch

<https://vergelegen.co.za/restaurants/stables-at-vergelegen/>

Enjoy the simplicity of dining at the recently launched Stables at Vergelegen. Classic, with a modern twist, the 'bistro' style restaurant offers a varied, contemporary menu of simple and visually delectable dishes for a relaxed, family-friendly dining experience. While sipping on award-winning wines, enjoy breath-taking views of the Hottentots Holland mountain range and soak up the creative juices of the varied and eclectic local artists whose art works adorn the walls.

THE TABLE AT DE MEYE

De Meye Winery, Stellenbosch

<https://demeye.co.za/restaurant/>

Husband-and-wife team Leigh Williamson and Brendan Thorncroft offer an honest-to-goodness experience on the beautiful (yet under-the-radar) De Meye wine farm. Under the trees in a charming garden, guests tuck into a set three-course sharing menu of refined, slow-cooked, comforting dishes that change often, depending on what's in season. In cooler weather, the historic whitewashed farmhouse with conservatory addition and wood-burning stoves is an equally attractive setting.

96 WINERY ROAD

Zandberg Farm, Winery Road, Stellenbosch

www.96wineryroad.co.za

Regarded as the unofficial headquarters for wine luminaries, this relaxing venue boasts two decades of generous, uncomplicated food and friendly service. Seasonal menus offered by Natasha Wray take superb advantage of fresh produce available daily, while the restaurant is also noted for its dry aged organic beef and has won worldwide acclaim for its wine list. Children will enjoy outdoor jungle gym!

FINE DINING

BEYOND RESTAURANT

Buitenverwachting Wine Farm, Constantia

<https://beyondrestaurant.co.za/>

Taking pride of place on Buitenverwachting wine estate, Beyond is a sophisticated dining destination where everything – from the slow food approach and use of seasonal produce to the service, views and wine – is out of the top-drawer. At Peter Tempelhoff's second establishment (the laidback country cousin of innercity FYN) large windows frame the vineyards and remind you of nature's bounty, so beautifully celebrated on the plates. Comfort and elegance are the draw here together with the unpretentious à la carte menu of honest, feel-good dishes elevated to fine-dining standards.

BOSMANS (V)

Grande Roche Hotel, Plantasie Road, Paarl

www.granderocche.com/index.php/en/dining

Bosman's is among the country's finest from all points of view: the service is legendary and the cuisine is top notch. Frank Zlomke's food is quite exceptional, too; his attention to flavor, texture, balance and presentation is always evident. There is a delicious vegetarian menu and eight or twelve course tasting menus, as well as a magnificent wine cellar. Knowledgeable sommeliers and great service make for the true "haute cuisine" experience.

CHEFS WAREHOUSE AT MAISON

Maison Estate, R45, Franschhoek

<https://www.chefswarehouse.co.za/maison>

Chef David Schneider joins Liam Tomlin in transporting Chefs Warehouse's style of casual fine dining to a refined country setting. Maison, on the edge of the historic Franschhoek village, offers a contemporary set menu for lunch or dinner. It's a riff on traditional tasting menus and small-plate sharing experiences, served in four courses.

DELAIRE GRAFF RESTAURANT

Helshoogte Pass, Stellenbosch

www.delaire.co.za/index.php/dining/delaire-graff-restaurant.html

Executive Chef Christiaan Campbell offers his signature style 'bistro-chic' cuisine at the Delaire Graff Restaurant. Known for his creative pairings with dishes that are infused with vibrant flavors, Campbell has elevated dining at Delaire to an art form. Beautifully presented dishes use the highest quality seasonal ingredients from ethical farmers and organic suppliers, while desserts are a triumph of indulgence and originality. Guests are able to relax on the terrace under a dappled canopy of pin-oak trees while enjoying breath-taking views or within the spectacular restaurant interior, decorated with a diverse collection of South African

art. Delaire's experienced sommeliers guide diners through the excellent wine list to ensure every dish has the perfect wine pairing. Delaire Graff Restaurant has become a gourmet destination since its opening in 2009.

ÉPICE

Le Quartier Français Hotel, Franschhoek

<https://epice.restaurant/food>

Derived from the French word Épice meaning spice (and is pronounced eh-peace) - is an intimate fine dining restaurant located at Le Quartier Français, Franschhoek. Serving an array of delectably curated dishes, the fine-dining restaurant is headed by chef Charné Sampson (previously sous chef at La Colombe), and features a flavour-packed menu inspired by the team's culinary expedition to India, as well as memories of travels through Spain, Japan, Mexico, Denmark and the US. *Closed Mondays.*

HAUTE CABRIERE

Franschhoek Pass Road, Franschhoek

www.cabriere.co.za/restaurant/

Chef-patron Matthew Gordon and his wife, Nicky, oversee this award-winning restaurant. Much of the food served is from the valley, fresh salmon trout bred and grown in the cold stream water that flows down the mountains, vegetables and herbs, fruit from the surrounding plum, peach and pear orchards, seasonal berries, goat's milk cheese from Paarl, line fish delivered daily from the Indian and Atlantic Oceans, mussels from Saldanha Bay, oysters from Namibia and lamb and game from the Karoo. *Open for lunch only Thursday to Monday 12pm – 3:30pm.*

HŌSEKI

Del Air Estate, Helshoogte Pass

www.delaire.co.za/dine/restaurants/hoseki/

HŌSEKI has a profound definition when translated from Japanese, meaning “jewel”, which pays homage to Delaire Graff Estate's Owner and renowned diamantaire, Laurence Graff OBE. The menu will offer guests contemporary cuisine imbued with the creative flair and vibrancy for which Head Chef Virgil Kahn is renowned. Dishes are crafted to be shared at the table and served in a style honouring Japanese culture and customs.

LA PETITE COLOMBE

Leeu Estates, Franschhoek

<https://www.lapetitecolombe.com/>

Located in the beautiful Leeu Estates, La Petite Colombe offers the same award-winning cuisine and exceptional level of service as its sister restaurant, La Colombe. Head chef, John Norris-Rogers, interned at a the 3 star Michelin rated restaurant, Maaemo, which inspired his culinary career. Giving a nod to traditional French cuisine, La Petite Colombe also offers global flavors and vegetarian menus, all served in an elegant and refined style. Optional beverage flights are also available with every meal. Whether lunch or dinner, you are in for a superb culinary experience at La Petite Colombe.

OKU

9 Huguenot St, Franschhoek

<https://eat-oku.co.za/home-page/>

A Southeast Asian inspired eatery in the heart of Franschhoek. Chef Ryan Shell drew inspiration from his experiences in Indonesia, when he decided to open Oku. His goal was to shake up the dining scene, while creating a tranquil and inviting atmosphere. The menu offers a 15-course tasting experience full of artful presentation or a shorter, but equally delightful 4-course menu. The menu is updated every two weeks to ensure a dynamic experience and showcase ever-evolving flavors.

PROTÉGÉ

Le Quartier Français Hotel, Franschhoek

<https://protege.restaurant/home>

The idea with Protégé is to keep it casual and comfortable and Protégé hits all the spots with a refined, flavour-packed approach to casual fine-dining. Located at Le Quartier Français. Zane Soutar heads the kitchen team and is working with local suppliers to keep the menu as fresh and as seasonal as possible.

RUST EN VREDE

Annandale Road, Stellenbosch

<https://rustenvrede.com/restaurant/>

Housed within the estate's historic 1785 cellar, the restaurant has been consistently rated by local and international chefs as one of the finest places to eat since it opened in 2007. Chef Fabio Daniel is in charge of the open-plan kitchen. His frequently changing six-course set menus are flecked with flavours from his Brazilian and Italian heritage, as well as the French cuisine he is trained in. This is a great option for lunch while touring the Winelands, as it is located about 50 minutes from most of the hotels.

CASUAL CAFÉ DINING

THE DELI AT BOSCHENDAL

Boschendal Wine Estate, Stellenbosch Region

<https://boschendal.com/>

Enjoy farm-style meals, like soups, salads, and sandwiches, inspired by the seasons. Lovely outdoor tables are situated under the oak trees, so guests can enjoy the picturesque view of the wine estate.

TOKARA DELICATESSEN

Tokara Wine Estate, Stellenbosch Region

www.tokara.com/tokara-wine-estate/delicatessen/

Farm fresh ingredients combined with contemporary cooking techniques make for a delectable bistro style menu offering hearty options for both the young and the young at heart. This is a perfect spot for families with kids, as there is a full playground within direct sight of the restaurant and terrace.

MERAKI

Church Street, Stellenbosch Town

<https://meraki-living.co.za/pages/cafe>

Casual trendy venue with an extensive menu of light meals and entrees. Good, quick service and tasty, well-presented food makes this ideal for light lunches while exploring the town.

TUK-TUK MICROBREWERY

Main Road, Franschhoek Village

<https://tuktuk.co.za>

Microbrewery offering its own selection of Craft Beers, with a tasting flight option. Also offers a casual dining experience with a menu ranging from al pastor tacos to Korean chicken, staples such as burgers, salads, and fish & chips round out the menu. This casual brewpub does not require a reservation in advance.

How to Book a Reservation

Find a great restaurant you'd like to try? The easiest way to make a reservation is by visiting the restaurant's website. Most restaurants in South Africa utilize a very user-friendly system called DinePlan, which is an online booking platform similar to those used in the United States to make restaurant reservations online.

You can follow the step-by-step instructions on the website's reservation page or read the instructions below if you need further assistance. Booking online gives you the opportunity to review all your time and date options and select the option that suits your party best! DinePlan will also manage all your reservations and alert you if there is a duplicate.

We will also happily make reservations on your behalf if you need assistance.

Instructions for booking reservations online:

- Once on the desired restaurant's website, click the link for [Reservations](#)
- On the [Reservations](#) page, it will advise of the cancellation policies and any deposits required to confirm your reservation
- Next find the calendar and look for your preferred date.
- Keep in mind if you have tours during the day, they usually end by 4-5pm, but check with your Travel Consultant if you are unsure of your schedule.
- Once you find your preferred date, select [Book Online](#) and enter the required information for number of guests, preferred time, and seating preference. Then click [Next](#)
- On the next page, enter your contact information. Keep in mind the restaurant may email or text you a few days prior to your reservation to reconfirm you are coming. Please make sure to use an email address you will have access to during the trip.
- The last page is the pre-payment page. If a deposit applies, it will ask you to make a small payment to secure your reservation. Usually these are applied to your bill the night of your reservation and are refundable up until a certain point. Please be sure to read their terms to understand the commitment.
- Click [Next](#) and you should receive an email confirming your reservation. Once received, please feel free to email the reservation to us so we can add a note about it on your itinerary and assist the hotel in arranging transportation to your reservation.
- Please note that some reservations are only available to be booked a few months in advance. If your dates aren't available, check the page for information on when your dates will be posted.

Please share any reservation confirmation emails with your travel consultant so that we can include them in your itinerary.

Happy dining!