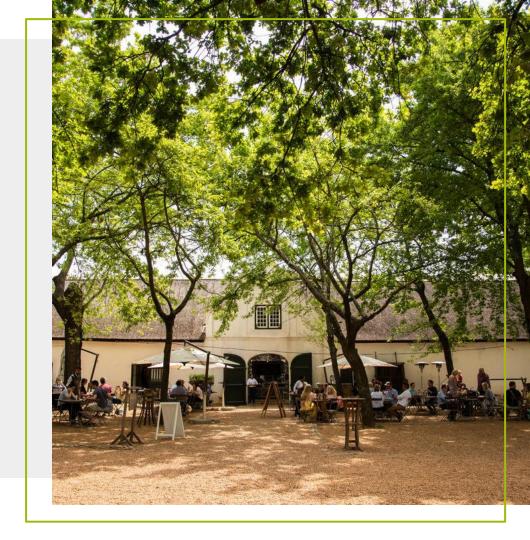
Top
Restaurants
in & around the
Winelands





Top restaurants in and around the Winelands



The Winelands are home to some of the finest restaurants that South Africa has to offer, with plenty of the country's top restaurants. From fine-dining experiences to farm-style charm, there is ample variety to suit most taste buds.

First, we give our recommendations on the TOP restaurants to visit in the Winelands. We use the 2023 Eat Out Awards to confirm our choices as well.

Later we list some top restaurants, which also have a stunning locations on pages 10-14. Finally, we suggest some casual bistro options, on page 15 onwards.





La Petite Colombe - Le Quartier

(Franschhoek)

The sister restaurant to the award-winning La Colombe Restaurant in Cape Town. Contemporary fine dining in Franschhoek, now situated at the beautiful Leeu Estates.

La Colombe (the dove) has consistently received worldwide acclaim and is positioned among the top restaurants in the world.

Eat Out Awards 23 3 stars (highest rating, one of only 7 in South Africa)

Opening times: Lunch: Monday to Sunday, 12noon – 1pm Dinner: Monday to Sunday, 5pm – 6pm

Contact details: 021 202 3395 | reservations@lapetitecolombe.com

Address: Le Quartier Française Hotel, Corner Berg & Wilhelmina

Street, Franschhoek

Reservation Recommendation:

Bookings are essential! This restaurant may be fully reserved some days/weeks in advance. So, make a reservation at least 3 weeks in advance,

Arkeste

(Franschhoek)

At Arkeste, they present seasonal ingredients by revisiting classic techniques in a contemporary, modern way. Chef Richard Carstens has returned to the Franschhoek Valley and Chamonix where he was head chef during the mid 90's to showcase to diners his modern take on seasonal ingredients.

Voted Chef of the year by Eat Out in the past and Chef de Cuisine at numerous top 10 and top 20 restaurants in South Africa. Their a la carte menu is available Monday through Sunday for lunch and dinner.

Eat Out Awards 23 3 stars (highest rating, one of only 7 in South Africa)

Opening times: Lunch: Monday to Sunday, 12pm – 2.30pm Dinner: Monday to Sunday, 6pm – 8.15pm

Contact details: 021 876 8415 | reservations@arkeste.com

Address: 40 Uitkyk St, Franschhoek, 7690, South Africa

Reservation Recommendation:

This restaurant may be fully reserved some time in advance. So, book at least 2/3 weeks ahead of time.





Dusk

(Stellenbosch)

Dusk is a thought-provoking restaurant by chefs Darren Badenhorst and Callan Austin with Callan taking up the head chef role.

There is a huge focus on minimising waste and producing ingredients inhouse, whether it's the cured meats and cheeses or lacto-fermented misos. The tasting menus are exquisite and favourful. The Pandora's Box pairingmenu option offers diners an element of fun.

With its dark, textural walls and moody lighting, there's a definite theatricality to the interior at night. White table linen and glassware lend a feel of refined opulence, while a slick, contemporary bar injects the establishment with some vibe.

Tasting menus - R1 950 per person; Experience Pairing R 1 450 per person; Pandora's Box Pairing per person R2 450

Eat Out Awards '23: 3 Stars (Highest rating, one of only 7 in South Africa)

Opening times: Dinner only, Tuesday to Saturday, 6pm – 8pm (last seating)

Contact details: 021 023 4100 | reservations@duskrestaurant.co.za

Address: 43 Plein Street, Stellenbosch

Reservation recommendation: Reservations ahead, especially in the summer months.

Restaurant at Rust & Vrede Wine Estate (Stellenbosch)

The old wine cellar at Rust en Vrede has been converted into a beautiful space, perfect for a fine dining restaurant. There is a choice of a 6-course wine and food pairing menu or an "Experience Menu" (in the format of a surprise menu) offering a completely tailored dining experience. Both exude fine, modern, French-inspired cuisine.

The award- winning restaurant is only open for dinner; alternatively, you can visit the estate and have lunch at the winery (which serves excellent steak or salmon).

Eat Out Awards 23 2 stars

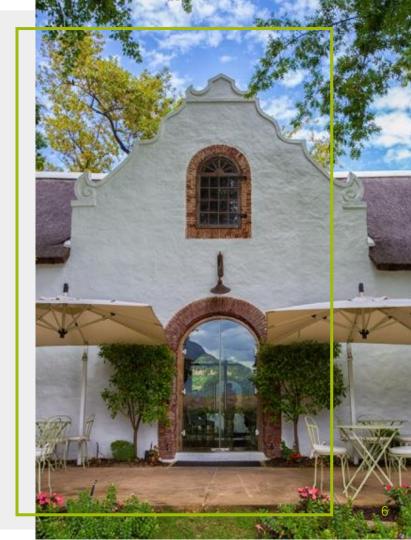
Opening times: Dinner only: Tuesday to Saturday 6.30pm until closing

Contact details: 021 881 3757 \ dining@rustenvrede.com

Address: Annandale Road, Stellenbosch

Reservation recommendation:

This restaurant may be fully reserved weeks in advance. So, book well ahead of time, especially in the summer months.



Epice

(Franschhoek)

Its name is derived from the French word Épice meaning spice. It's an intimate fine dining restaurant located in the heart of Franschhoek. "The restaurant menu revolves around spices, but that doesn't necessarily mean spicy hot - think of vanilla and saffron, or cinnamon and nutmeg, too" says Scot Kirton, chef proprietor of La Colombe.

Serving an array of delectably curated dishes, this fine-dining restaurant is headed by chef Charné Sampson and features a flavour-packed menu inspired by the team's culinary expedition to India, as well as memories of other exotic travels.

Tasting Menus: Reduced Menu is R1495 per person. The Full Spice Journey costs R1795 per person.

Eat Out Awards '23 2 Stars

Opening times: Friday to Sunday, 12pm – 3pm,

Dinner: Daily, 6.30pm – 10pm

Contact details: 021 492 4044 | reservations@epice.co.za

Address: Le Quartier Français, Corner Berg Street & Wilhelmina Street,

Franschhoek

Reservation Recommendation: This restaurant may be fully reserved some time in advance. So, book ahead of time. A reservation can be made 3-4 days in advance.



Jordan Restaurant with Marthinus Ferreira

(Stellenbosch)

Reopening in 2022 as The Jordan Restaurant with Marthinus Ferreira, this gem exemplifies the winning combination of a Winelands setting with a well-oiled team and a confident, mature chef.

Marthinus Ferreira (formerly at DW Eleven in Johannesburg) has helped shape the South African food scene, with his flair for food gastronomy inspired by his childhood favourites and influences from abroad, having worked with some of the world's top chefs, including Chef Gordon Ramsay & Chef Heston Blumenthal.

You can choose between the three-course à la carte menu (R695, with wine pairing for R345) or the tasting menu (R985, with wine pairing for R600 or a non-alcoholic pairing for R250).

The Restaurant at Jordan is a bright, airy and welcoming space. Floor-to-ceiling foldable doors make the most of the tranquil view of lush greenery and an expanse of water.

Eat Out Awards '23: 2 Stars

Opening times: Lunch Daily: 12pm - 3pm,

Dinner: Thursday to Saturday only, 6.30pm - 9pm

Contact details: 021 881 3441 | reservations@jordanwines.com | https://www.jordanwines.com/

Address: Stellenbosch Kloof Road, Vlottenburg, Stellenbosch





Chef's Warehouse at Maison (Franschhoek)

Simplicity is deceptively complicated to achieve. Chefs Warehouse at Maison has created a menu that embodies their simplistic approach to cooking.

The result is a series of taste experiences that will surprise and delight your palate. Each dish has been stripped down to its essence, using flavours that enhance their counterparts without upstaging them. Because they use fewer ingredients, the ingredients have to be the best. Which means they have to be fresh. The majority of their restaurant's produce is sourced from their farm, and the rest is as close to it as possible. It's a new way of eating: pure and simple.

Eat Out Awards 23 1 Star

Opening times: Monday to Saturday; Lunch & Dinner, 12pm – 9pm

Sunday, Lunch only, 12pm - 3pm

Contact details: 021 876 2116 \ maison@chefswarehouse.co.za

Address: Maison Estate, R45, Franschhoek

Reservation recommendation: This restaurant may be fully reserved a few days in advance. So, book ahead, especially in the summer months.

Protégé

(Franschhoek)

Protege is an exciting casual-style eatery under the guidance of previous Eat Out Chef of the Year, La Colombe's Scot Kirton. Scot is planning an experience that is both casual, comfortable and very much one that the locals can call 'home. His philosophy and approach to food lies in the fusion of Asian and French cuisine and the pursuit of excellence and perfection on each plate, resulting in numerous local and international awards.

The menu will be based on an a la carte offering where guests are free to select as many or as few courses as they desire. Stephen will be working with local suppliers to keep the menu as fresh and as seasonal as possible.

Eat Out Awards 23 1 Star

Opening times: Monday to Sunday, Breakfast: 7.30am-10am

Monday to Sunday, Lunch & Dinner: 12noon - 8.30pm

Contact details: 021 492 4048 | reservations@protegerestaurant.co.za

Address: 1 Le Quartier Français, The Corner of Huguenot and

Berg Street, Franschhoek, Western Cape, 7690

Reservation Recommendation: This restaurant may be fully reserved some time in advance. So, book ahead of time. A reservation can be made 3-4 days in advance.



Orangerie at Le Lude

(Franschhoek)

At Orangerie at Le Lude, classical French cuisine is presented with a contemporary twist, and the purist, disciplined approach of the European masters combined with a hint of individual, modern creativity.

Chef Nicolene provides an exciting and sumptuous a la carte menu to suit all tastes, offering the freshest ingredients found in the forests, meadows, mountains and seas of the Cape.

The restaurant setting is sophisticated and comes into its own in the winter or autumnal months, whilst the terrace is perfect for a summer lunch. Note this is mainly lunchtime restaurant!

Eat Out Awards 23 1 Star

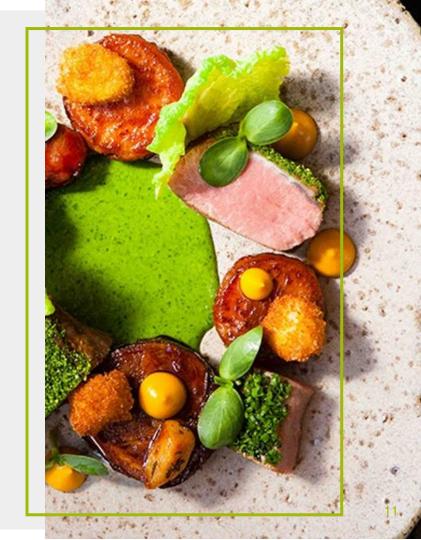
Opening times: Lunch: Tuesday to Sunday, 12noon – 3pm

Dinner: Friday and Saturday only, 6pm - 8.30pm

Contact details: 021 876 2961 \ restaurant@lelude.co.za

Address: Bowling Green Avenue, Lambrechts Rd, Franschhoek, 7690

Reservation Recommendation: This restaurant may be fully reserved some time in advance. Please make a reservation at least 7 days in advance.



Le Coin Français

(Franschhoek)

The newest edition to the Franschhoek scene is a restaurant really and truly for Franschhoek. Both in concept and name, the aptly named "Le coin Francais", which literally means *Franschhoek*, will embody the essence of the valley in heritage, cuisine, art, and wine.

It will feature cutting-edge methods meeting time-tested French elegance in cuisine, a carefully selected locally themed wine list to showcase the best local wines, a French sommelier selection, and an ever-evolving collaboration of art in the theme of photography.

Eat Out Awards 23 1 Star

Opening times: Dinner: Tuesday to Sunday ,6pm - 8pm

Lunch: Friday to Sunday, 12pm - 2pm

Contact details: 074 126 0022 \ reservations@lecoinfrancais.co.za

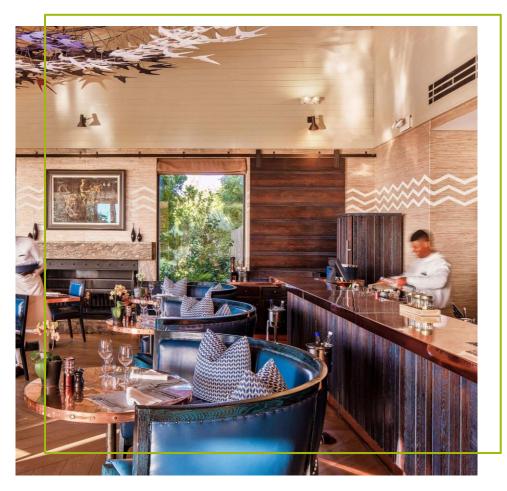
Address: 17 Huguenot Rd, Franschhoek, 7690, South Africa

Reservation recommendation:

This restaurant may be fully reserved weeks in advance. So, book well ahead of time, especially in the summer months.









Indochine Restaurant at Delaire Graff

(Stellenbosch)

The Asian-inspired cuisine at Indochine is an evocative, finedining food theatre, where delicate flavours come alive, and each dish is synonymous with vitality, wellness, and healthy living. Discover Asian tapas turned into an art form, or experience a tea ceremony, and find signature dishes like pork belly and duck. Everything is served to create an all-sensory dining experience.

Enjoy every moment of exquisitely balanced Asian-influenced flavours in their intimate setting. Inside, a vibrant blue and copper colour palette creates a calming backdrop. Dine under the stunning Swallows in Flight art installation, sculpted by Lionel Smit and Andre Stead, where over 1000 swallows become part of the incredible views that stretch across Table Mountain.

Opening times: Lunch: Monday to Sunday 12noon - 2.30pm /

Dinner: Monday to Sunday 6.30 - 9pm

Contact details: 021 885 8160

Address: Delaire Graaff Hotel, Helshoogte Pass, near Stellenbosch

Reservation recommendation:

This restaurant may be fully reserved weeks in advance. So book well ahead of time, especially in the summer months.



Restaurant at Tokara Wine Estate

(Stellenbosch)

The deck of the Tokara restaurant in itself is a reason to visit - overlooking the curve of the vineyards over the rise to your right and the sprawl of lush farmlands towards Cape Town in the distance; it is simply spectacular.

Within the first year of taking the reigns of the Tokara Restaurant kitchen, chef Carolize Coetzee won the "Haute Performance Award" as South Africa's most promising chef in the 2020 JHP Gourmet Guide, while the restaurant was included in the authoritative The World's 50 Best Restaurants new "50Best Discovery" list for 2020.

Opening times: Lunch: Monday to Sunday 12noon - 3pm /

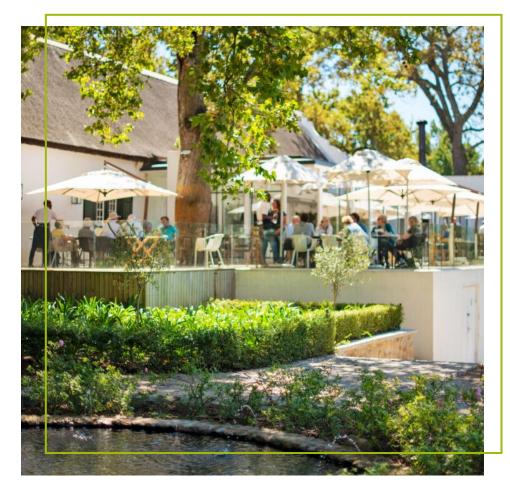
Dinner: Monday to Sunday 6.30 - 10pm (Please note that the restaurant is closed on a Monday during the Winter months)

Contact details: 021 885 2550 | reservations@tokara.com

Address: R310 Helshoogte Pass, Banhoek Valley, Stellenbosch

Reservation recommendation:

This restaurant may be fully reserved a few days in advance; so book ahead, especially in the summer months.



CEDARBERG AFRICA

The Werf at Boschendal

(Stellenbosch/Franschhoek)

The Werf won the Sustainability award at Eat Out Awards in 2021 and has continued to keep up to shape. Certainly their passion is for sourcing as much as possible from their own farm or from nearby farms which adhere to their strict ecological standards.

The small menu changes daily depending on their harvest and their chef's creativity. The restaurant is situated on one of the most romantic Cape Dutch wine estates in the country. It is an eclectic mix of Cape Heritage and modern conservatory. Large glass windows look out over Boschendal's revitalized gardens, which are both beautiful and functional.

Opening times: Lunch & Dinner: Monday to Sunday 12h00 - 15h00, 18h00 - 21h00

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Contact details: 0218704209 | werf@boschendal.co.za

Address: R310 Pniel Road, Groot Drakenstein, Franschhoek, 7680

Reservation recommendation:

This restaurant may be fully reserved days in advance. So book well ahead of time, especially in the summer months.



The Babel at Babylonstoren

(Franschhoek)

Housed in an old cowshed, Babel is a wonderful mix of Cape Dutch architecture with contemporary glass walls that makes for a simple yet edgy environment. Their food combinations are unconventional, but oh-so-tasty. Babel has a farm-to-fork philosophy, which means they like to serve food that is seasonal and that reflects a "pick, clean and serve" approach.

Because the menu is guided by what is available in the garden, the food always reflects the season.

Opening times: Breakfast: daily from 8 – 9:30am /

Lunch: Wednesday to Sunday, 12noon - 3:30pm /

Dinner: daily from 7pm

Contact details: 021 863 3852

Address: Babylonstoren, Klapmuts- Simondium Road R45, Franschhoek

Reservation recommendation:

Booking is essential, especially for the lunch service. Reservations open 2 months in advance.









Le Siemma Café Bistrot

Le Siemma Café Bistrot offers a wide variety of authentic French dishes. A croissant and a coffee for breakfast, Croque Monsieur for brunch, or a quick salad with a glass of wine for lunch. Pop in for a cheese and charcuterie platter after work or stay for a laid-back dinner and explore their range of fine wines from France and South Africa.

Opening times: Monday to Saturday, 9am – 9pm

Contact details: 021 493 4235 | info@lesiemma.co.za

Address: 86 Dorp St, Stellenbosch Central, Stellenbosch, 7600



Spek & Bone

Spek & Bone is located at a historic site next to the original Stellenbosch market, behind Oom Samie se winkel. This modern tapas eatery and wine bar is a real hidden gem, tucked away just off Dorp Street. They invite guests to join them under the oldest fruit-producing vine in Stellenbosch (how fitting!) and for a curated tapas menu with big, bold flavours, best shared with friends and paired with specially selected South African wines.

Eat Out Awards 23 2 Stars

Opening times: Lunch: Monday to Saturday, 12pm – 2pm

Dinner: Monday to Saturday, 5.30pm - 8pm

Contact details: 082 569 8958 | info@spekenbone.com

Address: 84 Dorp Street, Stellenbosch Central, Stellenbosch, 7600





De Warenmarkt is a pleasant mixture between a buzzing artisanal food market and a friendly local restaurant. It is housed in a beautiful heritage building in the heart of Stellenbosch. The emporium boasts a modern restaurant, champagne & oyster bar, waffles, bakery & cured meats.

Opening times: Monday to Saturday, 7am – 10pm

Sunday, 7am – 3pm

Contact details: 021 883 2247 | info@dewarenmarkt.com

Address: 20 Ryneveld Street, Stellenbosch





Post & Pepper

Located in the Old Stellenbosch Post Office, this historic building is the home of great food, done well with amazing attention to detail. Chef Jess cooks up some fresh takes on South African classics, with a touch of Asian-inspired flavours and the freshest locally sourced produce.

Eat Out Awards 23 One Star

Opening times: Lunch: Tuesday to Saturday, 12pm - 2pm,

Dinner: Tuesday to Saturday, 6pm - 8pm

Contact details: 021 203 5165 | reception@postandpepper.co.za

Address: Unit 1, Oude Postkantoor, c/o Plein and Bird Street, Stellenbosch, 7600





This contemporary steakhouse is surrounded by the town's oldest buildings and is a local pick. Choose between burgers, grills, steaks and a few "local flavour" favourites (pork belly, lamb shank, pie of the day, porcini risotto and oxtail). The historic building has been modernized by much use of leather, metal and wood. Pick the courtyard on balmy summer evenings!

Opening times: Open all day, every day (Kitchen closes at 10.30pm)

Contact details: 021 882 8705 | reservations@fatbutcher.co.za

Address: 1 van Riebeeck Street, Stellenbosch





96 on Winery

This is South African country food at its best with rustic flavours and generous portions, warm and friendly service, and a choice of sitting outside overlooking the farm lawns or inside in the warm and woody interior.

Opening times: Breakfast: Daily until 11am

Lunch: Daily from 12pm to 3pm

Dinner: Monday to Saturday, 6pm to 9pm

Contact details: 021 842 2020 \ wineryrd@mweb.co.za

Address: Zandberg Farm, 96 Winery Road, Stellenbosch

Reservations: Popular so book a few days ahead if possible





With a passion for creating fine yet uncomplicated cuisine and a laid-back setting to match, we invite you to experience Reubens. This is perfect for a delicious meal where you are not wanting a 7-course degustation menu, but you are still looking for a well-cooked and creative menu. The ambience is elegant yet relaxed with superb views of the Franschhoek Mountains beyond.

Opening times: Lunch: Monday to Sunday, 12pm – 3pm

Dinner: Monday to Sunday., 6.30pm - 9pm

Contact details: 021 876 3772 | reservations@reubens.co.za

Address: 2 Daniel Hugo Street, Franschhoek





La Grapperia at Spice Route

Enjoy a diverse and flavourful selection of wood-fired, thin base pizza, flammkuchen and platters with a Wilderer Gin & Tonic, glass of wine or beer on-tap at La Grapperia. Situated right next-door to the renowned Wilderer Distillery, La Grapperia offers a relaxing, unpretentious dining atmosphere. Enjoy good summer times, sipping on cocktails at the Beach Club, or relax in the shade under the tall oak trees. Maybe stretch out on the lawn with a Sunset Picnic experience (bookings essential), while taking in the panoramic views of the Winelands, looking out as far as Table Mountain almost 70kms away.

Opening times: Monday to Saturday, 11am – 10pm

Sunday, 11am - 6pm

Contact details: 021 863 4367 | grapperia@wilderer.co.za

Address: Suid-Agter-Paarl Road, Suider Paarl, South Africa

Thank you!

Have questions? Talk to us

kate@cedarberg.co.za /web@cedarberg.co.za www.cedarberg-travel.com





