



LA CLÉ

FRANSCHHOEK

A Stay to Savour...

Sharing a meal is an essential part of any time away from home and Franschhoek is the culinary capital of South Africa. This is our valley's heritage, and each day our chefs at La Clé create homemade delights and abundant spreads to celebrate the lifestyle of Franschhoek. In Franschhoek Village (and further afield), the feasting continues with a variety of award-winning restaurants and superb wineries to visit.



OUR FOOD PHILOSOPHY

The food philosophy of La Clé is founded on the understanding that food brings people together from all over the world to share a connection. Our professional chef is inspired by the local lifestyle of the valley and we want all our guests to experience the dynamic culinary landscape of South African food.

Part of our core belief is that the closer to home our produce is sourced, the more delicious it tastes, and this is only enhanced by sharing a meal around a table together. Our cuisine is dynamic and fresh, from local-style 'braais' to laden breakfast tables, personalised picnics, homemade delights, baked goodies, and private dining and Shared Table dinners on select evenings.

We welcome you to live like a local, indulge your senses and enjoy a truly memorable culinary experience in Franschhoek.

Culinary Experiences at La Clé

BREAKFAST (included)

A SUMPTUOUS SPREAD OF GOODNESS

Each morning, you will wake to freshly baked breads as well as a delicious variety of breakfast goodies to feast on. Inspired by the local lifestyle, there are laden breakfast tables and delicious spreads of fruits, cheeses and meats to start the day. As we love abundance, continental and cooked breakfasts are served by our chefs too.

PICNICS & PLATTERS (enquire for rates and more information)

PICNIC-PERFECT BENEATH THE WILLOW TREES

Pick up a basket and choose your favourite picnic spot under the willow trees or amid the vines. Each picnic basket is filled with a selection of local produce, fresh bread, a bottle of wine, and a few surprises too. Local cheese and charcuterie platters are also available as an option to enjoy with friends and family. *Subject to weather and availability.*

SHARED TABLE (enquire for rates and more information)

ENJOY THE BEST OF SOUTH AFRICA

Come together and share a meal with family with our Shared Table dinners at La Clé. From traditional Durban curries to French pastries, homemade pizzas, braais and real South African home-style family fare, each meal is made with love. Our menus change daily and are inspired by the season. If you are staying at the Villas, your experience will be private, shared only with your travel companions; if you are staying at the Lodge, you will share the feast with other guests in residence.

CHILDREN AT LA CLÉ

HOMEMADE WITH CARE

At La Clé, we know how important it is to ensure that your children are happy and their tummies full. We offer a selection of meals that are child-friendly and full of goodness. Please let us know if your children have any dietary requirements, and we will do our best to meet them. Highchairs available on request at the La Clé Villas.

LOCAL-STYLE BRAAI (enquire for rates)

A TRADITIONAL SOUTH AFRICAN EXPERIENCE

A signature experience at La Clé, a braai is a delicious spread of local meats and side dishes grilled to order over a fire in a truly South African dining style. Braais are offered as a Shared Table experience for guests staying at the Lodge, or privately for exclusive-use bookings in the comfort of your private Villa. Taste and indulge the South African way! *Subject to weather and availability.*





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Taste your way through Franschhoek

Our valley is home to some of South Africa's top restaurants, most creative chefs, award-winning wines, finest cafés and best-kept secrets. Here are some of our personal favourites to explore during your stay.

FOR LUNCH

LEOPARD'S LEAP | CASUAL

The trademark rotisserie-style lunches are unbeatable and the setting truly beautiful. Perfect for families and friends, load up your place with freshly harvested salads and homemade breads.



CHEF'S WAREHOUSE AT MAISON | UPMARKET

Under the watchful eye of chef-patron David Schneider, fresh ingredients are used to create a global-tapas inspired menu that incorporates a world of different flavours in one, multi-course meal.

THE WERF AT BOSCHENDAL | UPMARKET

Guests can expect the best of available local, seasonal and ethically sourced ingredients. This is offered in an eclectic environment of décor and cooking spaces where the kitchen comes out of the shadows and alive inside the restaurant.



ORANGERIE AT LE LUDE | UPMARKET

French-inspired interiors – with the odd splash of colour – echo chef Nicolene Barrow's intriguing menu: purist European execution tinged with personal flair and modernity.

THE GREEN HOUSE AT BABYLONSTOREN | CASUAL

Shaded by oak trees, the Greenhouse offers wonderful refreshments after a walk through the garden. Food is served picnic-style preserves, jams and salads served in glass jars, while fresh bread comes straight from the wood-fired oven.



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FOR DINNER

LA PETITE COLOMBE | FINE DINING

La Colombe is positioned amongst the top restaurants in the world. The sister restaurant is now found in the heart of Franschhoek with the same unbelievable approach to exceptional cuisine.

EPICE | FINE DINING

Meaning spice, Epice, headed by Chef Charné Sampson and belonging to The La Colombe Group, features a flavour-packed menu inspired by the team's culinary expedition to India.



BABEL | UPMARKET

Babel's farm-to-fork philosophy means a menu that is seasonal and reflects their 'pick, clean and serve' approach. The building is a sympathetic combination of traditional Cape Dutch architecture and high-tech glass.

OKU ASIAN EATERY | FINE DINING

Conceptualized on a culinary exploration of Indonesia, chefs Darren Badenhorst and Ryan Shell were especially inspired by the Gili Islands, resulting in a thoroughly authentic and flavour-packed food and beverage offering.

REUBEN'S | CASUAL

Fine, yet uncomplicated cuisine and a laid-back setting to match, Reuben's is the toast of the town with a fabulous wine list on offer for the perfect pairing.



INDOCHINE | FINE DINING

The Asian-inspired cuisine at Indochine is an evocative, fine dining food theatre, where delicate flavours come alive and each dish is synonymous with vitality, wellness and healthy living.

LE COIN FRANÇAIS | FINE DINING

The French-inspired menu is aimed at taking diners on a journey through interpretations of nostalgic food memories and leading them through a unique culinary exploration of flavours, textures and interactive creations.

LE PETIT MANOIR | CASUAL OR FINE DINING

With casual dining or fine dining menus and à la carte, Le Petit Manoir offers the best of both – a restaurant and a deli. The deli is stocked with local artisanal produce.

Local Favourites

BOSCHENDAL

With a bountiful deli and farmstall, wine-tasting room, picnics, expansive gardens and a fine-dining restaurant, Boschendal Estate is a perfect way to spend an afternoon beneath the oak trees.

FRENCH CONNECTION BISTRO

Simple yet enticing fare, focusing on only the freshest ingredients. Chef Patron Matthew Gordon's menu offers something for everyone with daily blackboard specials for something different.

THE HOEK ESPRESSO BAR

Friendly and funky, The Hoek is a small and quirky coffee shop where locals get together to enjoy some of the town's finest coffees and loose-leaf tasty treats.

Wine & Watering Holes

RICKETY BRIDGE

With a million-dollar view and some of the friendliest staff around, Rickety Bridge offers amazing wines tastings in an exquisite setting.

HAUTE CABRIÈRE

Wine tasting in Franschhoek wouldn't be complete without a visit to Haute Cabrière. From their bubbly to that iconic Ratafia, everything at Haute Cabrière is perfection.

OLD ROAD WINE CO

The winery and restaurant are a colourful visual tribute to the artisans of the past and boasts a beautiful location tucked in between Franschhoek's Old Main Road and railway line. Join them for unconventional wines and tastings.

TAP | EAT AT THE FRANSCHHOEK BEER CO

Set in a beautiful garden, the beer cocktails and the beer-and-food pairing experience are two clever concepts that aim to introduce beginner beer-drinkers to the world of barley and hops.