treat
RESTAURANT
CLARENS

Cape2Clarens
FROM VINEYARD TO VILLAGE

Piekenierskloof
WINES

WINE PAIRING EVENING
WITH PIEKENIERSKLOOF

An evening of food and wine at Treat Restaurant

DATE	ARRIVAL TIME	COST	SEATING FORMAT
17 OCTOBER 2026	18:00 for 18:30	R680pp inclusive of pairing wines	LONG TABLES

Collaboration between Treat Restaurant's Chef Francois and Wouter Loubser, wine maker at Piekenierskloof - who will also host the evening

MENU

FIRST COURSE

NAARTJIE, COCONUT & PRAWN SOUP

Fragrant coconut soup infused with lemongrass, ginger, coriander and mild chilli, finished with naartjie and lime, with seared prawns and fresh herbs.

PIEKENIERSKLOOF WILHELMINA MCC BRUT ROSÉ

SECOND COURSE

WILD MUSHROOM & LEEK TART

Buttery pastry, sautéed wild mushrooms, caramelised leek, thyme and a light Parmesan cream, finished with micro herbs.

PIEKENIERSKLOOF GRENACHE BLANC

THIRD COURSE

SPRINGBOK CARPACCIO

Thinly sliced springbok, horseradish crème fraîche, shaved Parmesan, baby rocket, pickled shallot, sliced caper berries and a crisp pastry tuile.

PIEKENIERSKLOOF GRENACHE NOIR

MAIN COURSE

ROASTED BEEF FILLET

Potato pavé, glazed baby carrots, charred baby onion, seasonal greens and red-wine jus.

PIEKENIERSKLOOF HEIRLOOM RED BLEND

DESSERT

APRICOT & ALMOND FRANGIPANE TART

Warm apricot and almond tart, vanilla mascarpone, apricot gel and toasted almond praline, with a thin delicate flat sugar spiral.

PIEKENIERSKLOOF SAMSON STRAW WINE



CASH BAR WILL ALSO BE AVAILABLE