treat
RESTAURANT
CLARENS

Cape2Clarens
FROM VINEYARD TO VILLAGE

VREDE EN LUST
SINCE 1688

WINE PAIRING EVENING
WITH VREDE EN LUST

An evening celebrating food, wine and the art of pairing

DATE	ARRIVAL TIME	COST	SEATING FORMAT
16 OCTOBER 2026	18:00 for 18:30	R680 PER PERSON, INCLUSIVE OF PAIRING WINES	LONG TABLES

Collaboration between Treat Restaurant's Chef Francois and Sarah Firth, assistant wine maker at Vrede en Lust - who will also host the evening.

MENU

WELCOME DRINK:

SARAH BUBBLY

FIRST COURSE

Smoked Trout & Potato Rosti

Crisp potato rosti, smoked trout, crème fraîche, pickled cucumber and green apple

VREDE EN LUST BLANC FUME

SECOND COURSE

Mandarin, Cucumber & Herb Salad

Fresh mandarin, cucumber ribbons and baby leaves, mint, parsley, pickled red onion and toasted almonds, mandarin and lemon vinaigrette

VREDE EN LUST VIOGNIER

THIRD COURSE

Duck Confit Phyllo Cigar

Slow-cooked duck confit wrapped in crisp phyllo pastry, silky carrot purée, pickled red cabbage and Pinot Noir jus

VREDE EN LUST PINOT NOIR

MAIN COURSE

Slow-Braised Lamb Shank

Truffle potato puree, glazed baby carrots, seasonal greens, red wine and star-anise jus

VREDE EN LUST LADY J SYRAH

DESSERT

Pear, Honey & Citrus

Lightly poached pear, vanilla yoghurt mousse, citrus curd, honeycomb and toasted almond tuile

VREDE EN LUST EARLY MIST RIESLING



CASH BAR WILL ALSO BE AVAILABLE