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OOD

# EAT OUT

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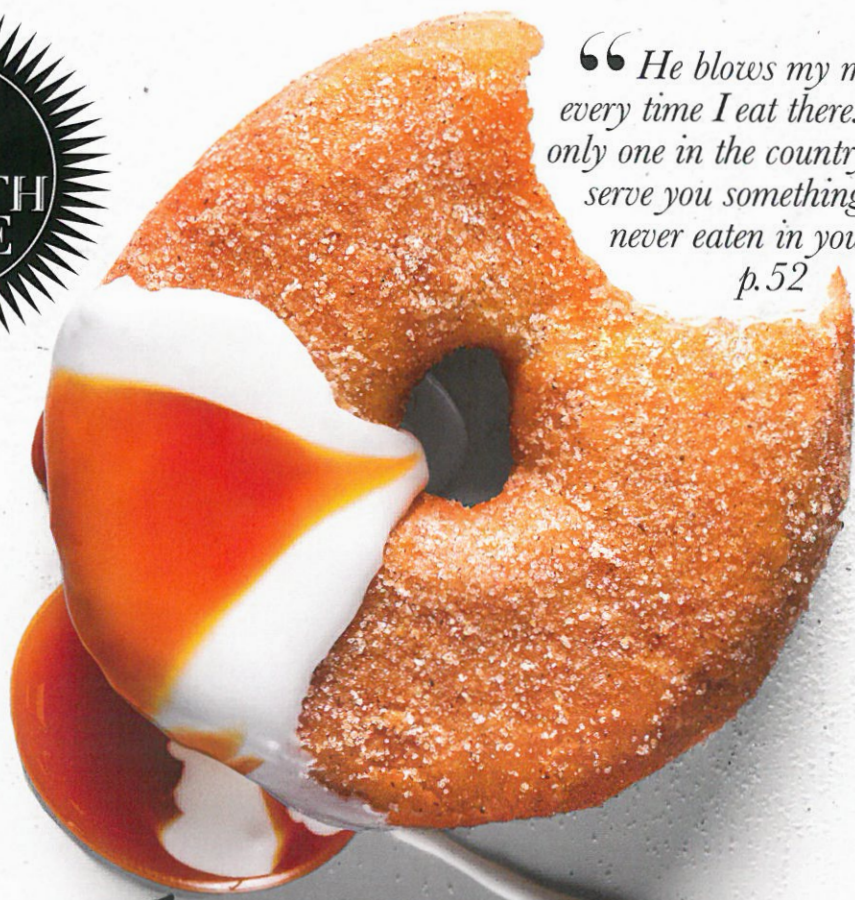
## 100 BEST RESTAURANTS

*The ultimate list of where to eat now*



*“He blows my mind every time I eat there. He’s the only one in the country who can serve you something you’ve never eaten in your life.”*

*p.52*



*Vanilla bean-, coconut- and miso-glazed doughnut*



*includes* SA'S TOP 10 RESTAURANTS & TRENDS FROM THE LAST YEARS. FROM FOAMS AND GELS TO CRONITS AND DOUGHNITS





# PAARL & SUIDER PAARL

## BABEL RESTAURANT

Babylonstoren, Klappmuts-Simondium Road; //voter.honeymoons.surcharge; 021 863 3852; breakfast and dinner Mon to Sun, lunch Wed to Sun; avg main meal R250; corkage R40 (wine), R60 (sparkling)

**FOOD** Produce from the garden stars here. Try buttermilk, plum and beetroot soup with star anise and black sesame ice cream for starters. For mains, fig-leaf-spiced fish with Jerusalem artichokes and chenin blanc butter sauce, beef fillet on the bone with risotto, or slow-roasted lamb with spices, pomegranate, pear and rose-water. Desserts include panna cotta with dukkah, honey milk, fennel pollen and Cape gooseberries. **DRINKS** Wine from the estate and further afield. **SERVICE** Generous and friendly. **AMBIENCE** Clean and modern. **AND...** Visit the shop, bakery, spa and cellar. (HvdT)

## BERTUS BASSON AT SPICE ROUTE

Spice Route, Suid-Agter-Paarl Road, Paarl, 021 863 5222; //loaders.squares.life; breakfast and lunch Mon to Sun; avg main meal R135; no BYO

**FOOD** Start with vetkoek with apricot butter and a roasted pear, and spicy beef bredie samoosas or crispy Cape Malay calamari for starters. Mains include bobotie with yellow rice and pumpkin pie, Cape Malay chicken curry with basmati rice, poppadom, carrot pickle and minted yoghurt. For dessert, try apple pie, an old-school waffle, a local cheesecake, or a milk tart milkshake with meringues and marshmallows. **DRINKS** Spice Route wines, CBC beers and local gins and tonics. **SERVICE** Friendly, but needs a polish. **AMBIENCE** Understated, allowing you to focus on the view. **AND...** Explore the rest of the estate – there's lots to do. (JC)

## BOSMAN'S RESTAURANT

Grande Roche Hotel, Plantasie Street, Paarl; //overhaul.spelling.going; 021 863 5100; breakfast, lunch and dinner Mon to Sun; avg main meal R280; no BYO

**FOOD** Rely on starters such as beef carpaccio with parmesan, and slow-roasted baby beetroot with smoked salmon trout and avocado-and-horseradish cream. Chalmar sirloin is served with mushrooms, buttered potato mash and charcuterie sauce, while home-made tagliatelle with truffle-flavoured mushroom crème and wild mushrooms is perfect for vegetarians. The ofenschlupfer, a bread pudding with berry compote and white chocolate ice cream, is a knockout. **DRINKS** A prize-winning list. **SERVICE** Smooth and friendly. **AMBIENCE** Elegant and sophisticated. **AND...** In summer the terrace is the place to be. (GL)

## FABER NOMINEE

Avondale, Lustigan Road, Paarl; //pixel.marbled.swan; 021 202 1219; lunch Wed to Sun, dinner Fri to Sat; avg main meal R150; no BYO

**FOOD** Chef Eric Bulpitt has created a gem of a restaurant, with much of the menu's produce grown on site in Avondale's biodynamic and organic food garden. For starters, the heerenboon velouté packs a punch. Cured and air-dried Avondale duck is light, fresh and salty, with pickles and mustard mayo. For mains, the braised beef shin is rich and spicy. East coast hake is cured in salt, sugar and kombu and coated with a flavourful herb crust. Desserts include cookies and milk, hot chocolate with roast banana choux buns, and grilled orange, star anise, fennel biscuit and lemon parfait. **DRINKS** Avondale wines exclusively. **SERVICE** Friendly and swift. **AMBIENCE** A traditional Cape Dutch building with modern touches. **AND...** Take advantage of winter specials and the chef's menu. (AE)

## COSECHA RESTAURANT

Noble Hill Wine Estate, Klappmuts-Simondium Road, Paarl; //swooshing.vegetable.undertone; 021 874 3844; breakfast and lunch Mon, Wed to Sun; avg main meal R100; corkage R80

**FOOD** The showstopper is the guacamole made at your table, served with warm tortilla chips. Start on tacos with shredded pork, excellent ceviche or irresistible serrano-wrapped prawns, and move onto beef enchiladas or fish tacos for mains. **DRINKS** Wines of the estate, and others from the region. **SERVICE** Charming and easygoing. **AMBIENCE** The veranda overlooks the gardens. **AND...** Take some wine home. (GL)

## QUITE A PAIR



Serve Savanna Light

with melon-and-citrus salad, fennel and celery shavings





## GOATSHED

Fairview, Suid-Agter Paarl Road, Southern Paarl; *///secret.passion.tried*; 021 863 3609; breakfast and lunch Mon to Sun; avg main meal R130; corkage R80  
**FOOD** Start with a cheeseboard with artisanal bread, preserves and cheeses, or opt for an open sandwich or lamb curry with basmati rice, poppadom, tomato salsa, coriander, chilli sauce and labneh. Or order the farm pie, with a chicken, lamb, beef or pork filling. The Pastures section on the à la carte menu offers hearty, farm-style meals to tuck into before selecting a dessert. Dessert options range from a pecan nut-and-chocolate brownie to affogato. **DRINKS** Fairview wines and CBC beers. **SERVICE** Quality and attention to detail. **AMBIENCE** The goats are termed 'the hardest working members of the Fairview team'. They're a wonderful attraction for children. **AND...** Pop into the deli to taste the cheeses, and enjoy a master wine tasting while you're in the tasting room. (TMS)

## GREENHOUSE AT BABYLONSTOREN

Babylonstoren, Klapmuts-Simondium Road; *///cleanly.will.blazer*; 021 863 3852; breakfast and lunch Mon to Sun; avg main meal R80; corkage R40 (wine), R60 (sparkling)

**FOOD** The small menu here is prepared daily. The sandwich of the day is made with home-made bread and charcuterie or produce from the garden. The colourful salad or warm dish of the day, such as lamb-and-lentil pot pie, are good alternatives. Scones, served with home-made jam and cream, are what afternoons in the country are made for. Dessert features fruit, or is baked in a jar. Fruit ice lollies are perfect in summer. **DRINKS** Fruit and vegetable juices, herb infusions, teas and estate wines. **SERVICE** Welcoming and friendly. **AMBIENCE** A relaxed, beautiful and colourful garden landscape, with seating under the trees or inside the greenhouse. There are always interesting plants inside, flowering, bearing fruit or smelling magical. **AND...** Book a healing tea ritual in the garden. (HvdT)

# STELLENBOSCH

## THE DECK AT HIDDEN VALLEY

Hidden Valley, Annandale Road, Stellenbosch; *///sagas.predefined.airmail*; 021 880 2721; lunch Mon to Sun; avg main meal R130; no BYO

**FOOD** Sometimes a restaurant doesn't have to be complicated. Bertus Basson's latest project is incredibly low key and that is what makes it special. It serves just two dishes. The Wagyu cheeseburger arrives on a buttery toasted brioche bun and the usual inclusions for crunch. The clincher, though, is the perfect chips. But it's the fish and chips that is the winner for us. Succulent, softly flaky hake comes in a light, crisp batter, with a superb house tartare sauce. It's simple, but the fish is perfectly cooked. **DRINKS** Soft drinks, water, red and white Hidden Valley wines and bubbles. **SERVICE** Order and pay at the hatch, then find a seat. **AMBIENCE** Outdoors, with a view. **AND...** No bookings, so go early to get a shaded table. (KJ)



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