



WELCOME TO
PETER FALKE WINES

*"I was born in Provence, south of France,
in an estate dedicated to roses and jasmine, on the road
leading to Grasse, the world capital of perfumes.*

*As a little girl, I ran through fields of wild
lavender, daisies, mimosa and olive trees and I remember the
villas crawling with wisterias and bougainvillea.*

*I can close my eyes and I visualize the long
table under the shade of the umbrella pine where most of
our meals were taken. I can still taste the radishes with butter
dipped in salt, the basket filled with colourful vegetables, the
fruity tomatoes, the "cavaillon" melons hiding under
parma ham, the crisp cucumber salad, the beans and
the lentils bathed in herbs and olive oil and odorant
delicious cheese.*

*I would like to share with you the taste of my
childhood memories, so that in turn you will experience part
of my culture which I hope you will enjoy and share with
your friends at Peter Falke Wines.*

Let your five senses overwhelm you!"

- Daniele Falke

PETER FALKE CHEESE PLATTER

R 195.00

All our cheese are imported with the exception of the Huguenot and the White Rock. Served with preserves, seasonal fresh fruits, ciabatta and butter.

CHOOSE ANY 3

GRUYERE

Gruyere is named after a Swiss village. It is a traditional, creamy, unpasteurised, semi-soft cheese. The natural, rusty brown rind is hard and pitted with tiny holes. The cheese has a wonderful complexity of flavours - at first fruity, later becomes more earthy and nutty.

CAMEMBERT

A "must" and most popular French cheese. Produced in Normandy. Soft and creamy with a ripened surface from cow's milk.

GORGONZOLA

The most known blue cheese made from unskimmed cow's milk. Soft & mild.

HUGUENOT

Handcrafted, with medium to hard body, made in the Cape Winelands. A South African cheese dedicated to our colourful heritage.

PHANTOM FOREST

A matured goats cheese with a medium soft body.

WHITE ROCK WITH CRANBERRIES

A mild, semi-soft white cheese with added cranberries and natural fruit essences. A lovely combination of sweet fruits and a cheesy flavour.

EXTRA CHEESE

R 65.00

EXTRA CIABATTA FOR TWO

R 25.00

EXTRA CIABATTA FOR FOUR

R 45.00

**Subject to availability and seasonality*

CHEESE

“I LIKE ON THE TABLE, WHEN WE’RE
SPEAKING, THE LIGHT OF A BOTTLE OF
INTELLIGENT WINE”

- PABLO NERUDA

Coming from the French words “chair” meaning flesh and “cuit” meaning cooked, charcuterie is the art of curing, smoking and cooking meat as a flavor and preservation method.

Charcuterie is part of le garde manger chef’s repertoire.

CHARCUTERIE PLATTER

R 225.00

Italian prosciutto, mortadella, coppa, salami sticks and wild boar served with Ciabatta bread and butter.

**Subject to availability and seasonality*

“WE BELIEVE THAT GOOD FOOD,
LIKE GOOD WINE, SHOULD BE SHARED
TO ENJOY THE TASTE OF DIFFERENT
FLAVOURS CREATING AN UNFORGETTABLE
EXPERIENCE. EACH DISH IS A
STORY TO SHARE...”

ELEGANTLY AND SIMPLY, THE PLATE
ALWAYS HONOURS FRESH PRODUCTS.”

CHARCUTERIE

SOUP - MAIN COURSE**R 110.00**

Thick hearty chef's home-made soup, served with ciabatta & butter.

CAULIFLOWER SERVED WITH A DASH OF TRUFFLE OIL (V)**CHILLI CON CARNE
PEA & EISBEIN**

SALADS**SUMMER SMOKED CHICKEN****R 145.00**

Oak smoked free range chicken breast, crispy bacon, fresh avocado, sweetcorn, lemon and herb mayonnaise, nut & seed sprinkle and fresh exotic tomatoes.

RED KIDNEY BEAN**R 145.00**

A typical French salad to share with your friends all year round. Always keep a jar in your fridge . . . for your guests at home.

My recipe: Add chopped white onions, spring onions, basil, parsley, chives drapped in red balsamic vinegar & olive oil. Season to taste with salt & pepper.

LENTIL**R 145.00**

Another popular French salad for all year round sharing with your friends. Always keep a can at home if you can't cook them yourself.

My recipe: Chop finely red onions, spring onions, parsley, chives. Drape in olive oil & white wine vinegar. Season to taste with salt & pepper.

CHEESE NACHOS**R 145.00**

Spicy tortillas with authentic chipotle salsa, garnished with cheese, jalapenos and served with sour cream and guacamole. Choose between mild or spicy.

BEEF CHILLI**R 45.00****EXTRA GUACAMOLE****R 17.00****EXTRA JALAPENOS****R 15.00****EXTRA SOUR CREAM****R 25.00**

**Subject to availability and seasonality*

SOUP, SALADS & NACHOS

AFFOGATO**R 60.00**

Creamy vanilla ice cream served with an espresso.

ICE CREAM FOR KIDS**R 35.00**

Creamy vanilla ice cream served with colourful sprinkles, chocolate sauce & Smarties.

**"LEILANI" PETER FALKE
SUMMER SUNDOWNER****R 60.00**

Named after the first grandchild of Mr. Peter Falke. Muscat D'Alexandrie, Fitch & Leeds Indian Tonic and edible flowers.

WATER STILL / SPARKLING**R 18.00****COKE/COKE / ZERO/TAB****R 20.00****ROCK SHANDY****R 20.00****BOS ICED TEA****R 20.00****APPLETIZER / GRAPETIZER****R 20.00****CEYLON TEA / ROOIBOS TEA****R 20.00****AMERICANO****R 20.00****CAPPUCCINO****R 25.00****RED CAPPUCCINO****R 25.00****SINGLE ESPRESSO****R 25.00****DOUBLE ESPRESSO****R 30.00**

**Subject to availability and seasonality*

DESSERT & BEVERAGES

**WINE TASTING - PETER FALKE
SIGNATURE COLLECTION &
PF COLLECTION** R 80.00

Excluding Peter Falke Muscat D'Alexandrie & Peter Falke MCC.

RED WINES ONLY R 65.00
PF COLLECTION ONLY R 65.00

PETER FALKE PF COLLECTION

The lively PF collection focusses on sociable charm. The perfect wine for any occasion.

PETER FALKE PF SAUVIGNON BLANC

PER BOTTLE R 150.00
PER CARAFE R 95.00
PER GLASS R 50.00

PETER FALKE PF CHARDONNAY

PER BOTTLE R 200.00
PER CARAFE R 130.00
PER GLASS R 70.00

PETER FALKE PF BLANC DE NOIR

PER BOTTLE R 150.00
PER CARAFE R 95.00
PER GLASS R 50.00

PETER FALKE PF PINOT NOIR

PER BOTTLE R 200.00
PER CARAFE R 130.00
PER GLASS R 70.00

PETER FALKE PF RUBY BLEND

PER BOTTLE R 180.00
PER CARAFE R 105.00
PER GLASS R 60.00

PETER FALKE PF CABERNET SAUVIGNON

PER BOTTLE R 180.00
PER CARAFE R 105.00
PER GLASS R 60.00

WINE LIST - PF COLLECTION

PETER FALKE SIGNATURE COLLECTION

The collection has style & finesse for the connoisseur who appreciates wine with personality.

PETER FALKE SIGNATURE SYRAH

PER BOTTLE	R 350.00
PER CARAFE	R 220.00
PER GLASS	R 105.00

PETER FALKE EXCLUSIVE BLEND

PER BOTTLE	R 350.00
PER CARAFE	R 220.00
PER GLASS	R 105.00

PETER FALKE SIGNATURE MCC

PER BOTTLE	R 250.00
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PETER FALKE MUSCAT D'ALEXANDRIE NV

PER BOTTLE	R 300.00
PER GLASS	R 95.00

“WINE IS BOTTLED POETRY”