

Sophisticated comfort food with Terroir's new winter menu

 By [Ruth Cooper](#)

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For uncompromisingly good food in a relaxed winelands setting, I will often recommend Terroir Restaurant at Stellenbosch wine farm Kleine Zalze. With a very reasonable winter special menu from Chef Michael Broughton currently on offer, this recommendation gets even stronger.



Terroir is well deserving of the acclaim and awards it has received thus far. The food is beautifully plated and tasty yet not overly complicated, the wine delicious (and thoughtfully paired with each dish if desired), a complimentary and homemade varied bread board is always on offer, the service is attentive and warm, add to this a cosy interior for wintry days and sun-dappled patio for the warmer months and you have a restaurant that you will return to again and again.



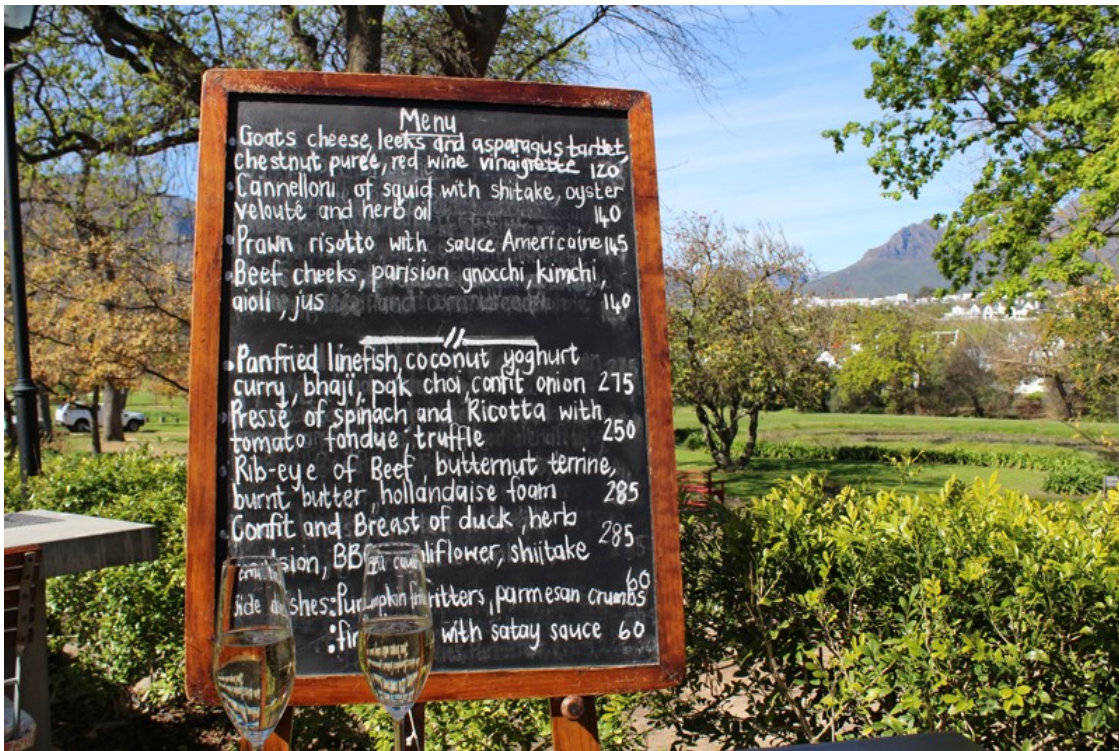
Terroir's new winter special menu impresses

Ruth Cooper 21 Jun 2017



I recently tested out the new winter special menu and loved every morsel. The special includes a choice of two dishes (starter/main or main/dessert) for R295 per person or the chef's choice of four courses at R450 per person, both include a glass of Kleine Zalze wine.

Being somewhat of a glutton and to give the most well-rounded review, my partner and I went for the four course option. This included two starters and a main and dessert each.



Great start-ers

As there are four starters on the special menu, we chose one each - the well-loved prawn, corn and basil risotto with sauce Américaine (which has featured on the menu for over 12 years and can never be removed due to mass complaints from regulars), the oh-so-tasty goats cheese, leek and asparagus tartlet with chestnut puree, the rich and seductive beef cheeks with gnocchi and kimchi aioli and, my personal favourite, the squid cannelloni with stuffed shitake mushrooms and chicken in a velouté broth. What a great start!



For mains we chose the flame-grilled, dry-aged rib-eye with butternut terrine and a burnt butter hollandaise foam - buttery, rare and tender, the best way to eat rib-eye - as well as the confit and breast of duck served with herb emulsion, BBQ cauliflower and shitake. Beautifully cooked and paired, this is one tasty dish.



Ice-cream perfection

Dessert saw us choose the rich toffee soufflé with banana and lime ice-cream and salted caramel sauce and Le Kit Kat with mascarpone ice-cream. As the name suggests, Le Kit Kat is inspired by the chocolate bar and emulates and elevates this well-loved chocolate through the form of a rich, crunchy and deeply satisfying slab of chocolatey goodness.



Terroir really does excel at ice-creams and both variations were inspired and impeccable. Trios of ice-cream and sorbet scoops are also offered on the dessert menu.

All in all a perfect lunch outing in the winelands

The winter special offer is valid from now till 30 September for both lunch and dinner. Individual à la carte orders can still be made, and will be charged at the listed menu price.

Terroir is open for lunch from Tuesdays to Sundays from 12pm – 2.30pm and for dinner from Tuesdays to Saturdays from 6.30pm – 9pm. Advance reservations are highly recommended. To book call 0218808167 or email restaurant@kleinezalze.co.za | www.kleinezalze.co.za/terroir/cuisine.

**Ruth Cooper was a guest of Terroir.*

ABOUT RUTH COOPER

Ruth is the production manager at Bizcommunity. ruth@bizcommunity.com

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