

Built in 1782 this building has served as a wine cellar,
barrel maturation cellar, wine tasting room and
finally our restaurant.

Establishing a restaurant between the Manor House and
winery was a natural evolution for us. Home cooking and
wine has always been part of my life at Rust en Vrede and
to realise the dream of creating a fine dining experience
alongside a comprehensive international wine list has
been a most rewarding journey and ultimately a legacy
left by my mother Ellen who inspired all that is
Rust en Vrede today.

Head chef Fabio Daniel sees Rust en Vrede as his culinary
home. He started out as a junior chef in our kitchen, and
tonight shares his craft by creating a menu that is the
ultimate Rust en Vrede experience.

I welcome you to Rust en Vrede.



Jean Engelbrecht
Proprietor

Six Course

Fish of the Day

Cashew, Mushroom

The Foundry Viognier 2020

Crayfish

Miso, Rice

Mullineux Old Vines White 2020

Free Range Chicken

Black Garlic, Pear

Donkiesbaai Suiderkruis 2019

Beef Carnival

Cauliflower, Farofa

Rust en Vrede Estate 2019

Summer Berries

Sago & Calamansi

Longridge Ou Steen 2019

Pavê de Maracuja

Dark Chocolate, Passion Fruit

Paul Cluver NLH Riesling 2021

Six Course Menu - R890

Wine Pairing - R690