

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

### ***Canapés***

#### **Fish of the Day**

Turnip, Sesame  
Catherine Marshall Riesling 2022

#### **Trout**

Yoghurt, Nori  
The Foundry Viognier 2021

#### **Duck**

Rooibos, Carrot  
Stellenbosch Reserve Cinsaut 2021

#### **Venison**

Black Garlic, Cauliflower  
Rust en Vrede Estate 2019

#### ***Pre-desserts***

#### **Beijinho**

Clove, Coconut  
Longridge Ou Steen 2022

#### **Pavê de Maracuja**

Dark Chocolate, Passion Fruit  
Paul Cluver Riesling NLH 2021

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Six Course Menu - R990

Wine Pairing - R890