

Mon Plaisir

BOTTELARY - CLASSIC CONTEMPORARY



Bottelary Road, near entrance to Hartenberg Wine Estate & Ons Genot Guesthouse. Tel 021 865 2456. Open Mon–Sat for lunch and dinner, Sun for lunch (closed Mon & Tues in Sept, Tues in Oct)

food genre: hearty terroir-related food

winelist: many Bottelary/Stellenbosch bottles and a large French wine selection including several treasures; numerous by-the-glass offerings; BYO at R25 corkage

service: friendly and well informed

price: approximately R150 for two courses excluding drinks

child friendly: children welcome; chef will modify dishes to suit

wheelchair access: venue and toilets accessible

smoking: at outside tables

At last French food made as the French would make it! Mon Plaisir is real French gastronomy, with a real gastronomiac in command. Chef David Sadeh runs the kitchen while his wife Céline manages the front of house with elegant aplomb. From the moment that the starter of pan-fried foie gras on Puy lentils appears you know you are onto a good thing. The terrine of duck is very very good – slow-cooked within duck skins in order to retain flavour and moisture. Main courses are similarly flavoursome, simple and skilled. The béarnaise on the beef fillet is a real béarnaise sauce, not just a converted mayonnaise, and the duck confit with potatoes sarladaises is just fatty enough – like they make them in South-West France for eating after a good rugby match.