

Distinguished dining at De Grendel

 By [Angie White](#)

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A short 20-minute drive from the Cape Town CBD, tucked away in the Northern Suburbs of Cape Town on the slopes of Tygerberg Hill, you'll find the understated and elegantly defined entrance to [De Grendel farm](#).

The drive up to the [restaurant](#), which opened just over three years ago, offers a tree-lined road with cattle casually grazing alongside, and the renowned vineyards beckoning to your arrival. It's a lovely build-up to the refined yet welcoming style of the restaurant, the creatively exquisite menu and great hospitality.

The [wine-tasting](#) area and restaurant both boast a breathtaking view of the farm as well as a clear view of Table Mountain. The view is enough to entice you, but the ambience and food seal the deal.



View from the restaurant and tasting room

The full culinary experience

[Head Chef Ian Bergh](#) is responsible for the delicious creations on offer, using locally sourced ingredients and produce to create magnificent inventions. While the menu lists the ingredients utilised in each dish, the menu changes daily to and ingredients are combined in different ways which maintains an element of surprise. This was one of the most enjoyable aspects of the experience - especially in terms of desert!

Starters

Upon arrival, we were offered a welcoming glass of De Grendel MCC Brut. For starters I ordered the squid and prawn dish with tomato panna cotta and spicy chorizo, while my guest opted for the Impala carpaccio with a hint of curry - both exquisite and generously portioned, as you'll see from the photos. Next we tasted the dish that De Grendel has become very well known for: The wild mushroom risotto. This was without doubt one of the best items on the menu; with fresh wild mushrooms and truffle oil, the risotto is crazy delicious. We also got to sample the pink lemonade sorbet as a palate-cleanser, which was refreshing and tasty.



Squid & prawn

[click to enlarge](#)



Impala carpaccio

[click to enlarge](#)



Wild mushroom risotto

[click to enlarge](#)



Pink lemonade sorbet

[click to enlarge](#)

Mains

For the mains I had the pork belly, prepared using the sous-vide method (food is sealed in airtight plastic bags then placed in a water bath) served with a cut of pork loin and crackling (yummy!) - Utterly tender and flavourful. My guest enjoyed the duck - a pleasantly aromatic dish with a decadent potato-layered accompaniment (pomme anna) - Once again you'll notice the fair portion sizes. This meal was paired with De Grendel's Pinot Noir (a red with similar notes to a white),

complementing the food brilliantly.



Pork belly

[click to enlarge](#)



Duck with pomme anna

[click to enlarge](#)

Dessert

Dessert was an experience on its own, with dishes like maple syrup panna cotta, baked farm yoghurt (yes, I said yoghurt) and the special chocolate, chocolate, chocolate dish. Of course dessert is paired with De Grendel's ultimate dessert wine, the Noble late harvest - a sweet wine made from the juice extracted from botrytis-affected grapes.

The panna cotta is light and creamy, with a sweet and mild vanilla custard flavour, perfect for those who aren't looking for anything too rich. The baked yoghurt is really an amazing treat - for me, it was a close comparison to a good cheesecake. The chocolate dessert is a popular choice - the menu is vague about its components because the dish changes often but it is always decadently chocolatey and delicious - mine consisted on a white chocolate mousse, chocolate mousse and a chocolate brownie base, with chocolate ice cream. Mmmmmmm.... It's safe to say we were sufficiently stuffed!



Panna cotta

[click to enlarge](#)



Baked yoghurt

[click to enlarge](#)



Chocolate, chocolate, chocolate

[click to enlarge](#)

The farm

De Grendel (latch or lock in Dutch), is one of Cape Town's oldest farms with a [history](#) dating back to 1720 when it was first awarded to the Dutch settler Claas Mayboom by Governor van der Stel. The farm was purchased by the iconic South African businessman and politician Sir David De Villiers Graaff in 1890, and the land was then utilised for horse breeding as well as dairy farming.

The growth of grapes on the farm is said to be traced back to the 1800s, but it was only in 2000 that viniculture was truly established and the De Grendel name began its voyage in the industry. 3rd Baronet Sir David Graaff originally planted Cabernet and Merlot, and because the Durbanville region is so favourable for the production of Sauvignon Blanc it has become a primary focus for the winery.

Read more about the De Grendel wines and the history of the farm [here](#).



Newly renovated visible kitchen

[click to enlarge](#)

Online shopping and loyalty club

De Grendel has recently launched its [online shopping platform](#) where you are able to purchase any of their wines at your convenience. The purchase of 12 bottles of wine from the tasting room or online shop will give you access to membership of the [loyalty club](#), affording you various exclusive benefits such as a 10% discount on purchases and free delivery.

Contact De Grendel for enquiries and reservations:

Tasting room:

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De Grendel wines
[click to enlarge](#)

Restaurant:

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