

Fyndraai, new eating experience in Franschhoek

Fyndraai is a new restaurant on the Solms-Delta wine estate outside Franschhoek. The food and wine are said to live up to the Solms-Delta claim of being proudly Hiervandaan (from this place)



You not only walk into history in the 319-year-old wine farm restaurant, you walk over it. The glass floor covers the archaeological substructure of a 1740 wine cellar.

The menu combines historical ingredients with contemporary tastes. Seasonal menus with daily specials break away from the Franschhoek norm, with food that is “anything but French”. Instead, Fyndraai explores genuine Cape culinary traditions: European, Asian and African. This truly is “food of origin”.

Translation available

Try Cajun-spiced seared scallops served with slaphakskeentjies, green peppers and rosyntjies with anys flavours; braised lamb shank in red wine, wilde knoffel and wilde roosmaryn served with a warm cocktail tomato pan salad with leaves of spekboom, veldkool and witwortelpap; malva pudding takes on a new flavour with sour fig sauce, vanilla cream and wild berry ice; warm vanilla soufflé pannekoek comes with mango ice cream and karri syrup. Expect kraakbrood, kaaings - and possibly koekemakranka. Enjoy your meal paired with the equally innovative Solms wines that range from the serious and highly rated, through unusual to light hearted quaffers. There's something for all palates and pockets, by the bottle and the glass. And there is a glossary translating the unfamiliar local names for foreign visitors.

Solms-Delta is on the R45 on the road to Franschhoek. Make sure you include wine tasting and a visit to the farm Museum van de Caab too. Admission to both is free.

Fyndraai is open Tuesdays to Saturdays, 10am to 8pm; Sundays and Mondays 10am to 5pm. Drinks and snacks will be served from 10am to 12 noon, followed by lunch, sundowners and supper. Booking for parties of more than 10 is essential and set menus are available for groups.

Go to www.solms-delta.co.za.