

Lazy Sunday lunching at Fraai Uitzicht 1798

When was the last time you spent Sunday lunch at a place that made you never want to leave? mean, when was the last time you felt so comfortable and so blissful that you genuinely wanted stay till supper and for a few hours thereafter? Just recently I dragged my wife to Robertson on blistering Sunday to review Fraai Uitzicht 1798, and it was just such a place.

 By [Riccardo Spagni](#) · 22 Nov 2010



But I'm getting ahead of myself. Fraai Uitzicht is part luxury accommodation, part wine estate, and part restaurant. Everything is governed by one principle: attention to detail. The hand symbol that you see scattered all over the place symbolises things that are handmade and traditional. Karl Uwe and Sandra have brought German efficiency and structure from an ownership and managerial perspective, but they have also brought typical European flair and forethought. And, as in so many excellent venues, they are incredibly hands-on. Karl is typically walking around attending to and entertaining guests and diners, and Sandra is buried in the kitchen ensuring only the most meticulous of dishes leaves the doors.

Seclusion and comfort

I could spend this review touting the fantastic accommodation, but suffice it to say that it is well thought out, beautifully designed, and absolutely luxurious. It provides the sort of seclusion and comfort that a newlywed couple would find perfect for their honeymoon. Similarly, I could put on my very amateurish sommelier hat and wax poetic about the fantastic Merlot that they produce in small annual batches, but there are others more qualified than I. What I will tell you about is the restaurant. It is set almost at the epicentre of the farm and provides the most exquisite and tranquil view of the surrounding mountains. I would strongly suggest sitting outside in summer, as a gentle breeze seems to pass through the valley continuously, keeping you reasonably cool as you indulge your senses. Service is, as expected, top notch. The small size of the restaurant and relatively ample number of waiters leads to someone being on hand when you need something.

Missioning for soup

Of course, great service does not equate to fast food. When visiting Fraai Uitzicht, you must remember that they continually espouse traditional methods of preparation, which often leads to a bit of a slower cooking process. But, as you're relaxed and in no rush, this is all part of the enjoyment. Sandra spoiled us a little and let us taste a number of dishes. One of my absolute favourite dishes, which was actually served to my vegetarian wife, was the Madeiran Tomato Soup. Absolute simplicity, with no overly layered flavours, but is undeniably delicious. I would literally drive the two hours to Robertson just for that soup! On a whim, Sandra whipped up a strawberry salad, which was really the perfect bite to cool us down. Other interesting first courses are their tartare and carpaccio starters (beef and springbok carpaccio), which are served in a very

traditional Italian way and without the restaurant-typical 10 tons of rocket.

On the topic of traditional Italian dishes, my wife was served the mozzarella polenta as part of her main course. She had never eaten polenta before, and my explanation of "it's just like pap only yellow and in a sorta stodgy cake" didn't do much to appeal to her senses. Thankfully, the dish itself was fantastic, and sublime in so many ways. For my main course I had a beef fillet with a lime and espresso sauce. The fillet was cooked to my specification, but the tangy sauce made it for me. As expected, the dessert was an absolute delight. Of the three desserts we tasted, the one that stood out in my mind was the passion fruit panna cota. Once again prepared in a very typical Italian way, the passion fruit twist gives it a freshness that you expect out of a summer dessert. Spectacular!

Try the trio of Merlot

A big added bonus is that Fraai Uitzicht makes its own wine, as previously mentioned. They only make Merlot at the moment and it is an extremely limited run every year. Do yourself a favour and try the trio of Merlot that they offer, each year is complex and diverse. In addition to just tasting the wine, you can purchase bottles from their store, as well as some other intriguing traditionally made products. When we eventually crawled out of there, the sun was beginning its dip below the horizon. We had spent a great many hours tasting, walking, drinking, laughing, and enjoying ourselves - and that's the beauty of Fraai Uitzicht. It's the most glorious way to spend an afternoon or evening, and one that neither of us will readily forget!

www.fraaiuitzicht.com

ABOUT RICCARDO SPAGNI

After serving his time in Namibia, Riccardo got bored of Johannesburg and moved to Cape Town to become one with the mountain. He spends his days trawling biscuit factories hoping to discover the Next Big Cookie Flavour and writing reviews for the BizLounge that he traditionally delivers four or five days after deadline.
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