

Paulina's

On 13 May 1797 the widow Paulina de Villiers was granted the land that straddles the river and nestles against the mountain at Franschhoek, the historic Cape village, founded by the French Huguenots in 1688.

Legend has it that she so loved the land she tamed and planted that she still watches over the vines. On quiet nights her presence may be felt and the rustle of her form may be heard moving through the vineyards.

The pioneering spirit of this remarkable woman who lived 215 years ago is celebrated in the range of special edition wines and now the restaurant, which proudly bear her name.

The menu has been designed to afford diners an opportunity to enjoy as many of our chef's delicious dishes as possible. The first section offers half (sharing) and full portions, so that a number of half portions can be ordered with a view to experiencing as many as possible.

The second section details those dishes only available as full portions. All of the dishes are accompanied with recommended wine pairings. Wine can be ordered by the bottle or glass.

HALF OR FULL PORTIONS

	Half	Full
Caesar salad	R36	R72
with grilled free range chicken breast and soft boiled egg, parmesan shavings, croutons and crispy bacon		
<i>Wine suggestion: Paulina's Reserve Chenin blanc</i>		
Franschhoek salmon trout fish cake burgers	R43	R85
on homemade beetroot rolls topped with a lime aioli		
<i>Wine suggestion: Rickety Bridge Rosé</i>		
Grilled baby calamari	R45	R87
served with chourizo, rocket, roasted cherry tomatoes and coriander dressing		
<i>Wine suggestion: Paulina's Reserve Chenin blanc</i>		
Fresh Saldanha mussels	R50	R95
steamed in a Rickety Bridge Chenin blanc garlic cream sauce		
<i>Wine suggestion: Rickety Bridge Chenin blanc</i>		
Seafood risotto	R45	R88
served with braised fennel and topped with Café de Paris butter and pecorino		
<i>Wine suggestion: Paulina's Reserve Sauvignon blanc</i>		
Free range chicken and tiger prawn coconut curry	R50	R98
served with fragrant Jasmine rice		
<i>Wine suggestion: Paulina's Reserve Semillon</i>		
Crispy pork belly	R58	R112
with fried greens, wasabi mash and sweet chilli and ginger sauce		
<i>Wine suggestion: Rickety Bridge The Foundation Stone</i>		
Variety of tempura vegetables with 3 dipping sauces	R38	R75
<i>Wine suggestion: Paulina's Reserve Semillon</i>		
Leek and asparagus flan drizzled with chive oil and greens	R40	R83
<i>Wine suggestion: Paulina's Reserve Sauvignon blanc</i>		
Hand rolled vegetable spring rolls with 3 dipping sauces	R40	R82
<i>Wine suggestion: Paulina's Reserve Semillon</i>		
FULL PORTIONS		
Tasting trio of soup		R50
Crayfish Bisque deglazed with Rickety Bridge Chenin blanc		R50
Mussel and corn chowder		R48
Butternut and orange soup with herb croutons		R37
<i>Wine suggestion: Rickety Bridge Sauvignon blanc</i>		
Grilled vegetable salad		R50
with Danish feta and a Rickety Bridge Shiraz balsamic dressing		
<i>Wine suggestion: Rickety Bridge Sauvignon blanc</i>		
Smoked Franschhoek salmon trout salad		R75
served with crisp capers and honey and wholegrain mustard dressing		
<i>Wine suggestion: Rickety Bridge Rosé</i>		

FULL PORTIONS

Linguini	R75
served with spinach, peas, sundried tomatoes and basil cream	
<i>Wine suggestion: Rickety Bridge Sauvignon blanc</i>	
Gourmet beef burger	R78
topped with grilled back bacon and a slice of Emmenthal cheese	
served with home cut fries	
<i>Wine suggestion: Rickety Bridge Shiraz</i>	
Grilled line fish	R108
served with Rickety Bridge Chenin blanc leek fondue and topped with rocket	
<i>Wine suggestion: Rickety Bridge Chenin blanc</i>	
Grilled Chalmar rib eye steak (250g)	R125
served with our home cut fries and wilted baby spinach	
<i>Wine suggestion: Paulina's Reserve Cabernet Sauvignon</i>	
Karoo lamb chops	R135
with creamed potato, wilted baby spinach and a Rickety Bridge Merlot jus	
<i>Wine suggestion: Rickety Bridge Merlot</i>	
SIDE ORDERS	
Tempura onion rings	R15
Home cut fries	R25
Grilled seasonal vegetables	R20
SIDE SAUCES	R20
Café de Paris Butter	
Pinotage onion marmalade jus	
Rickety Bridge Shiraz jus	
Mushroom sauce	
Green peppercorn sauce	
Wasabi mayonnaise	
Lime aioli	
Home-made mayonnaise	R10
Sweet Thai chilli sauce	

DESSERT

Tasting trio of baked puddings	R40
Malva, bread and butter and sticky toffee pudding served with banana custard ice cream	
Tasting trio of chocolate desserts	R40
Dark chocolate brownie, milk chocolate tart, white chocolate mousse served with chocolate ice cream	
Tasting trio of tarts	R40
Lemon, pecan and milk tarts served with a mixed berry frozen yoghurt	
Seasonal fruit platter served with mixed berry coulis	R40
Cheese plate for 1	R65
Camembert, brie, goats cheese and blue cheese served with home-made orange preserve and biscuits	
<i>Wine suggestion: Rickety Bridge Natural Sweet Chenin blanc</i>	



RICKETY BRIDGE

Paulina's

WINE LIST

MÉTHODE CAP CLASSIQUE

	Per Glass	Per Bottle
Rickety Bridge Brut Rosé	R38	R135
A perfect blend of Chardonnay and Pinot Noir with a delicate expression of citrus and hints of red berries. On the palate elegant freshness combines seamlessly with classic richness and finishes with finesse.		

WHITE AND ROSÉ WINE

	Per Glass	Per Bottle
Rickety Bridge Sauvignon blanc	R25	R78
Fresh, crisp wine with gooseberry, guava and litchi flavours. Underlying hints of minerality and grassiness.		
Rickety Bridge Chenin blanc	R22	R69
Refreshing tropical notes with guava, white pear and hints of apricot on the nose. Full and fresh with a lovely crisp finish.		
Rickety Bridge Rosé	R20	R59
Fresh strawberries on the nose and palate with lingering sweet red berries on the finish. Not too dry and ideal for summer.		
Rickety Bridge Semillon		R75
Lightly wooded wine with apple and lime flavours and a creamy richness.		
Paulina's Reserve Sauvignon blanc		R98
Delicious fresh green apple and lemon and lime citrus tones dominate with hints of minerality.		

Paulina's Reserve Chenin blanc	R88
Aromas of ripe pear, peaches and apples with subtle biscuit characters. A full palate showing honey, roasted nuts and subtle toasty oak.	
Paulina's Reserve Semillon	R110
Flinty, zesty lemon and citrus tones on the nose with nuances of spice and minerality. A well balanced palate with integrated oak characters showing strong varietal characteristics.	

RED WINE

	Per Glass	Per Bottle
Rickety Bridge Merlot	R30	R95
Dark ruby-black wine with powerful ripe plum and black cherry fruit on the nose and a rich, juicy palate of red berries and blueberries layered with toasty oak spice.		
Rickety Bridge Shiraz	R42	R145
Dense black centre with a deep ruby rim. Lashings of blackcurrant and mulberry with subtle hints of chocolate on the nose.		
Rickety Bridge Pinotage	R32	R115
Concentrated black fruit flavours with layers of plums and spice. A silky palate with well integrated, velvety tannins which are supported by subtle oak and lead to a lingering juicy finish.		
Rickety Bridge Foundation Stone	R35	R118
An enticing blend of Syrah, Mourvèdre, Tannat, Cinsaut and Grenache. This delicious wine shows juicy berry fruit, mulberry and hints of spice.		

The Bridge	R395
The Bridge is true to the terroir of the Franschhoek Dassenberg mountain and produced from grapes grown in a single small block of Cabernet Sauvignon bush vines. These vines are tended entirely by hand as the slope on which they are grown is too steep to access by vehicle. Only 8 barrels were produced of this exceptional wine.	
Paulina's Reserve Cabernet Sauvignon	R200
Vibrant, juicy red fruit, dark toffee and white pepper layered with velvety tannins and well integrated cedary oak nuances.	

DESSERT WINE

	Per Glass	Per Bottle
Rickety Bridge Natural Sweet Chenin blanc	R25	R85
Honey, floral and ripe apricot flavours dominate with a delicate sweetness and perfectly balanced acidity.		

OTHER BEVERAGES

Coke, Coke Light (200ml)	R12
Dry Lemon, Tonic Water, Soda Water (200ml)	R12
Lemonade, Ginger Ale(200ml)	R12
Appetizer, Grapetizer (330ml)	R17
Lipton Ice Tea – Peach or lemon	R15
Still and Sparkling Mineral Water	
500ml	R10
1 Litre	R18

TEA AND COFFEE

Ceylon tea	R10
Rooibos tea	R10
Green tea	R14
Americano	R12
Café latte	R18
Cappuccino	R18
Single Espresso	R10
Double Espresso	R15
Hot chocolate	R15

In a valley filled with mystery, romance and rich memories of long ago, images of a feeble, somewhat tottering bridge are soon forgotten as one crosses the rickety bridge, to this remarkable wine estate.

In 1688, the first French Huguenots came to the Cape, escaping religious persecution in France. The Dutch government of the day granted the Huguenots land in the area then known as Oliphantshoek.

The Huguenots were instrumental in improving the Cape's wine industry bringing with them vast knowledge of viticulture and winemaking.

The property which originally belonged to Paulina De Villiers changed hands a number of times and in the 1980's became known as Rickety Bridge due to the old railway sleeper bridge which crossed the Franschhoek River on the property.

Today this Franschhoek wine estate is home to a modern boutique-style winery, a restaurant, romantic wedding and function venue and luxurious 4 star accommodation in the historic manor house.