



THE DINING ROOM

LA PETITE COLOMBE

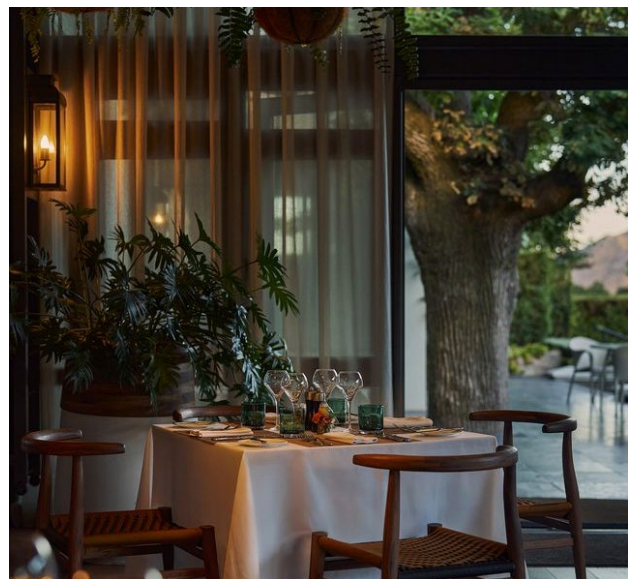
FOUNDER'S CELLAR PRIVATE DINING

THE DINING ROOM

At Leeu Estates

This inviting restaurant space offers a warm and versatile setting, featuring an indoor seating area with a long table, perfect for groups to gather for celebrations. Guests can unwind in the light-filled conservatory, where natural sunlight creates a bright and airy atmosphere, or enjoy the ambience at the bar, which serves an impressive selection of handcrafted cocktails, premium wines, and refreshing beverages. For those who prefer open-air dining, the spacious deck provides a comfortable outdoor retreat ideal for casual gatherings or evening drinks. With all-day dining available alongside a thoughtfully curated à la carte menu, the restaurant caters to every occasion, from leisurely lunches to elegant dinners, delivering exceptional flavours and attentive service throughout the day.

[LEARN MORE](#)



LA PETITE COLOMBE

At Leeu Estates

As part of the award-winning La Colombe group, and paying homage to the sister restaurant in Constantia, La Petite Colombe (meaning little dove) offers a dining experience that extends the world-class service and cuisine that put this formidable culinary group on the map.

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FOUNDER'S CELLAR PRIVATE DINING

At Leeu Estates

Step into a world of refined elegance and unparalleled ambience with our exclusive private dining experience. Set in the intimate and atmospheric setting of our Founder's Cellar in the Manor House, this experience promises a memorable journey through gourmet cuisine, featuring signature dishes and exquisite wines. Perfect for special occasions and celebrations, this venue can accommodate up to 6 guests and is exclusive to resident Leeu Collection guests.

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LEEU COLLECTION CUISINE

PROTÉGÉ

ÉPICE

PICNICS & BRAAIS

PROTÉGÉ

At Le Quartier Français

Protégé is a casual fine-dining establishment under the guidance of Scot Kirton, Chef Proprietor of La Colombe, that recognises talented young chefs and offers them a platform to establish themselves in the culinary world. This informal yet stylish restaurant is perfect for visitors seeking an eclectic dining experience, featuring casual fare crafted by a team of talented young chefs led by Andrew Willemse, with Asian, French, and Italian influences evident in the cuisine. Guests can dine al fresco or enjoy the lively atmosphere of the central show kitchen, making Protégé the quintessential setting for those seeking refined, casual fare.

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ÉPICE

At Le Quartier Français

A venture from the team behind La Colombe and other world-class dining establishments, Épice - derived from the French word meaning spice (and is pronounced eh-peace)- is an intimate fine dining restaurant, serving an array of delectably curated dishes. The fine-dining restaurant is headed by chef Charné Sampson. The flavour-packed menu is inspired by the team’s culinary expedition to India, memories of travels through Spain, Japan, Mexico, Denmark and the US, and chef Charné Sampson’s own Cape Town family influences. Presented in a home-cooking style with a refined edge, the experience begins from the moment you sit down.

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PICNICS & BRAAIS

At Leeu Collection

Offering our guests an extraordinary culinary experience amidst the beauty of nature is at the heart of our commitment to creating unforgettable moments. We have crafted a unique service that allows you to savour the great outdoors in style. Picture yourself basking in the sun or enjoying the evening breeze while indulging in a delightful picnic or a sizzling braai (barbecue) with your loved ones.

- Both experiences are offered to in-house guests only.
- Picnics: only available at allocated spots on Leeu Estates.
- Braais: only available when booked with certain cottages and event spaces on Leeu Estates. And for exclusive use bookings at Leeu House.
- All experiences are weather dependant, and orders must be placed 48 hours in advance.

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FRANSCHHOEK, PAARL & STELLENBOSCH CUISINE

FRANSCHHOEK

STELLENBOSCH

FINE DINING

Franschhoek

Explore the rich culinary tapestry of Franschhoek through exceptional fine dining restaurants. [OKU](#) introduces Southeast Asian fusion inspired by the Gili Islands. [Eleven](#), influenced by its Franschhoek address, presents global contemporary cuisine with an industrial-chic design, featuring Cape artisan-crafted furniture and a focus on delicate flavours and exceptional wines. Both restaurants are led by Chef-Proprietor Ryan Shell. [Le Coin Français](#) pays homage to the region's heritage, artistry, and wine culture through its fusion of cutting-edge culinary techniques and timeless French elegance. At [Chefs Warehouse](#) – Maison, flavour boundaries are pushed with surprising and delightful combinations. [Arkeste](#) at Chamonix Wine Farm blends relaxed refinement, guided by renowned chef Ashwin Johannes, who revisits classics and introduces new creations using seasonal, locally sourced ingredients. Lastly, [Orangerie](#) at Le Lude offers a sumptuous à la carte menu and delightful Morning and Afternoon Teas, creating a diverse culinary journey in this South African town. These establishments showcase the diverse culinary landscape of Franschhoek, from French elegance to Southeast Asian fusion and inventive flavours, all rooted in the town's rich food and wine culture.

Stellenbosch

Though understated from the outside, [Dusk](#) (30 kilometres away) is known for its inventive, boundary pushing approach within. Offering two seasonal menus, both speak to the restaurant's guiding philosophy- storytelling through flavour, using memory, nostalgia and emotion as foundations for innovation. With deep roots in cooking with traditional and local flavours, using organic ingredients, with a nod to local heritage – [Mertia](#) (30 kilometres away) will take every guest on a culinary voyage that evolves with them, and where no two experiences are the same. [Cavalli](#) restaurant (42 kilometres away), overlooking a serene dam set against the backdrop of the Helderberg Mountain range, is a must-visit dining destination in the Cape Winelands. [VUUR](#) Restaurant is an intimate, reservation-only fine dining restaurant. Led by chef-owner Shaun Scrooby, the restaurant is centred around open-fire cooking, where every dish is prepared over wood flames, embers, or smoke to highlight the natural flavours of locally sourced South African ingredients. In the heart of the historic town's old Post Office, [Post and Pepper](#) offers playful and refined cooking with reimagined classics and twists on traditional favourites.

À LA CARTE / CASUAL DINING

Franschhoek

Indulge in a diverse culinary journey in South Africa's renowned Franschhoek region, where you'll find a selection of restaurants offering relaxed, casual-style à la carte dining. [Yama Asian Eatery](#), Franschhoek's leading sushi restaurant, offers a serene dining experience with a high-quality sushi and Asian-themed menu, local wines, cocktails, and instrumental music, all overseen by chef and restaurateur Ryan Shell. [Franks Corner Bar and Grill](#), from steaks to house-brewed beers, homemade seltzers and Franschhoek wines. [Reuben's](#) Restaurant & Bar, nestled in the heart of the winelands, offers fine yet uncomplicated cuisine in a laid-back setting. [Allora](#) Ristorante Classico is an upscale Italian gem combining casual and sophisticated dining with vibrant, artfully presented dishes. At Mont Rochelle's [Country Kitchen](#), enjoy hearty, locally sourced dishes and gourmet picnics in a beautiful estate setting.

Stellenbosch

[The Winemaker's Lunch](#) at [Deux Frères Wine Estate](#) (35 kilometres away) is an intimate, hosted experience combining carefully curated dishes with a guided tasting of estate wines. With its small-group setting and personal interaction, it's ideal for guests who enjoy conversation, craftsmanship, and a deeper connection to the winemaking story. [The Fat Butcher](#) is one of Stellenbosch's premier steakhouse restaurants, renowned for serving premium pasture-reared, grain-fed beef in a warm and sophisticated setting. Specialising in expertly prepared steaks, signature meat dishes and a carefully curated selection of local Stellenbosch wines.