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## Food news

**Dornier Bodega restaurant**  
*In Spain, a bodega is a wine cellar or wine bar that often also serves food, what a well suited name for the new Stellenbosch Dornier Bodega restaurant which is opening in time for spring.*

The restaurant is set to provide visitors with a food and wine experience as breathtaking as the surrounding Cape Winelands.

Located in one of the oldest buildings in the Stellenbosch area – the former barn, then winery and finally an art school, has been restored to its former glory by the Dornier family.

The Bodega is a ten-minute drive from Stellenbosch or just 40 minutes down the highway from Cape Town.

The Bodega's interior is modern and vibrant and successfully creates the illusion of summer, which allows you to immediately feel at ease.

Under the helm of the locally and internationally trained Tullishe le Roux, the Bodega emphasizes the marriages between a clean, simple and transparent menu.

She comes with wealth of experience that includes two years at the side of Marco Pierre White, English chef and restaurateur at L'Escargot. She was also involved in opening one of the first 'gasto-pubs' called Lots Road Pub & Dining Room in Chelsea (UK) which eventually won the 'Time Out Gastro of the Year' award. Her background in restaurant management should also stand her in good stead.

The Bodega menu is changed on a daily basis according to what the chef can produce with ingredients purchased that day. Menu items range from salads to homemade pastas and paellas as well as simple main courses made from free-range meat with inspiring sauces.

The winelist is dominated by the Dornier collection of fine wines as well as the best of what the valley has to offer from neighboring producers.

It's highly advisable to first spend time in the chic Dornier wine lounge where you're likely to find something that will match your budget and taste. For an easy drinking option you cannot go wrong with the Cocoa Hill range. The Dornier Donatus range might be a bit pricier but worth the expense. The Donatus White 2005 and Donatus Red 2003 come highly recommended.

As from the 1st of November the restaurant will be open seven days a week, but for now you can only indulge on a Wednesday through to Sunday from 10 am to 5 pm.

Booking is essential, so for more information you can go to [www.bodega.co.za](http://www.bodega.co.za).

story by **Food24**  
image by **www.bodega.co.za**



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