

Bar @ LQF gets the "Leeu touch"

With a wood-burning fireplace for a cosy get-together on rainy days or outside seating the perfect spot to relax in on sunny days, the Bar @ LQF is a sociable space from where to watch the bustling activity on the main street of Franschhoek.

This popular bar has recently been refurbished and given the "Leeu touch" by internationally recognised interior designer, Beverley Boswell, who is responsible for all the interiors for the Leeu Collection portfolio. While respecting the integrity of the original Cape Victorian building, Beverley has managed to conjure a cool, welcoming, intimate and up-to-date space where visitors can relax. A nod to the Cape Dutch heritage, Beverly used a blue colour palette with contemporary fabrics mixing the old Cape Dutch-inspired hues of Delft perfectly to reveal a crisp, modern space.





The Bar @ LQF takes its cue from Africa with certain classics, giving it a unique local twist by infusing handcrafted spirits with aromatic wild botanicals, from baobab and buchu to kapokbos and more. Savour signature craft gin cocktails or create your own G&T from the menu of delicious ingredients. A selection of classic cocktails, some with a unique contemporary twist, as well as delicious non-alcoholic versions, will instantly spark a conversation. The well-stocked bar also offers artisan beers and ciders, as well as a hand-picked selection of proudly South African wines.

For those wanting to enjoy something light to eat, award-winning executive chef at Le Quartier Français, Margot Janse's, innovative and scrumptious tapas-style menu will do the trick. Margot has created a small plates menu featuring dishes such as potato churros and smoked herb mayonnaise, curried prawn toast and raita or springbok bitterballen with mustard and the grazing board for two is already a hot favourite!



Charcuterie Platter

The Bar @ LQF is open seven days a week serving their breakfast buffet from 7am-11am daily and the tapas from 12pm to 10pm.

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