

Fynkos

KIRSTENBOSCH TEA ROOM

Fynbos

- Pronounced "feinbos"
- a distinctive type of vegetation found only on the southern tip of Africa.
 It includes a very wide range of plant species, particularly small heatherlike trees and shrubs

Fynkos

- Pronounced "feinkos"
- translation fine food
- a distinctive selection of dishes made with love, found only at Kirstenbosch Tea Room

WE ARE GREEN

Our PLA (Poly Lactic Acid) straws may be shredded and are compostable. Our bagasse take-away boxes are made from sugar cane waste.

Our Kirstenbosch water is crystal-clear and delicious and comes straight from the springs of Table Mountain.

FREE-RANGE

Our chicken and eggs are free-range.

Everything we supply to our customers from our kitchen and bakery has been prepared from scratch with love.

ALLERGY-FRIENDLY OPTIONS

We have allergy-friendly menu options like our delicious gluten-free bread, cakes and lots more.

G GLUTEN-FREE

- · Bread and muffins
- · Chocolate mousse cake
- · Citrus almond cake
- Florentines

(S) SUCROSE-FREE

Two bran-rich muffins sweetened with dates and grated apple, served with sucrose-free jam and grated cheese

D DAIRY-FREE

- Raisin and bran muffins, date and apple muffins(without cheese and butter)
- Choc-chunk banana muffins

(E) EGG-FREE

- Choc-chunk banana muffins
- Florentines

V VEGAN

Choc-chunk banana muffins





TRADITIONAL BREAKFAST

Last order at 11:15 am Gluten-free add R12 per slice

CLASSIC BREAKFAST 2 eggs, bacon, grilled tomato, mushrooms and 1 hash brown	R105
EGGS BENEDICT Served warm not hot Belgian cheese and chive waffle with streaky bacon, 2 poached eggs topped with Pamela's special Hollandaise sauce. Served with a salad garnish.	R130
EGGS FRANSCHHOEK Served warm not hot Belgian cheese and chive waffle with whipped cream cheese and 40g smoked trout replacing the bacon. Topped with Pamela's special Hollandaise sauce. Served with a salad garnish.	R155
THE FULL MONTY BREAKFAST 2 eggs, lots of bacon, beef or pork banger, grilled tomato, mushrooms and 2 hash browns	R145
VEGETARIAN BREAKFAST Grilled vegetables on a bed of spicy tomato topped with basil pesto and feta, 2 eggs, grilled tomato, grilled mushrooms and 2 hash browns	R145
All of the above served with your choice of our special bread, toasted or plain and home-made strawberry jam or marmalade	
EGGY ON TOAST fried, scrambled or poached with garnish • 2 Slices • 1 Slice	R69 R46
MUSHROOMS ON TOAST in sour cream and dill with garnish 2 Slices 1 Slice	R80 R55
FRENCH TOAST Home-made kitke milk loaf with a hot berry coulis served with cinnamon sugar and golden syrup or honey	D.7.0
• 2 Slices • 1 Slice	R78 R55
OPEN SANDWICH BACON OR HAM AND EGG with side salad or chips	R118

ALL-DAY BREAKFAST

Served until 4:00pm Gluten-free add R12 per slice

SHAKSHUKA • Tomato Eggs poached in a spicy North African tomato sauce • Spinach Eggs poached in a spinach, cream and yoghurt sauce Both served with crusty home-made Italian bread and a side salad or chips Add diced bacon in Shakshuka extra R18 • FOR 2	R145
OPEN PAN OMELETTE with toast of your choice and a side salad or chips Choose 3 toppings from the following: • Cheddar • feta • tomato • fried onion • bacon • ham • Mexican chicken • mushrooms • steamed spinach or • grilled vegetables	R140
HEALTH BREAKFAST Home-made granola, fresh fruit salad and Bulgarian yoghurt	R130
ANCHOVY TOAST 2 slices of toast or bread Anchovy butter made with real Italian anchovies served with sliced tomato and a side salad (or an extra slice of toast) • 1 Slice of toast or bread served with sliced tomato	R85
MARMITE TOAST 2 slices of toast or bread (when available) Marmite and butter served with sliced tomato and a side salad (or an extra slice of toast) • 1 Slice of toast or bread served with sliced tomato	R60 R35
BREAD BASKET 3 Slices of toast or bread served with butter, cheese, home-made strawberry jam and marmalade	R65
SIDE ORDERS • Mushrooms • Bacon • Bowl of grilled vegetables on a bed of spicy shakshuka tomato with basil pesto and feta • 40g Finest Franschhoek cold-smoked trout with crème fraîche	R35 R35 R55 R60





SCRUMPTIOUS SANDWICHES

Served until 4:00 pm

Toasted or plain on our special home-made breads:

• Italian white • whole-wheat seed • rye

Gluten-free add R12 per slice

With a side salad and /or chips or smileys

BACON OR HAM	R90
CHEDDAR WITH TOMATO	R90
CUCUMBER AND CREAM CHEESE	R90
EGG AND HORSERADISH MAYO WITH DILL	R90
BACON OR HAM AND CHEESE	R118
GRILLED VEGETABLES, BASIL FETA PESTO AND MOZZARELLA	R122
SPICY CHICKEN MAYO	R130
OPEN – FACED BLT grilled bacon OR ham	R118
OPEN HEALTH SANDWICH 1 slice of bread piled with chunky cottage cheese, grilled mushrooms, sun-dried rosa tomatoes, sprouts and toasted seeds	R118
ROAST BEEF Slices of roast sirloin in our barbecue sauce, with mayo and mustard on a bed of lettuce and tomato, topped with our home-made bread and butter pickles	R130
SMOKED FRANSCHOEK TROUT On cream cheese and lettuce with capers and sliced red onion	R130
SOUPS A meal in a bowl, served with your choice of bread Gluten-free add R12 per slice	
VEGETABLE SOUP OF THE DAY	R105
MEAT SOUP OF THE DAY winter only	R110



SALADS

Served until 4.00pm Gluten-free add R12 per slice

HOUSE MIXED SALAD R165 An assortment of greens and vegetables with sprouts and toasted seeds. Served with our famous fresh herb and honey dressing Add feta and olives extra R20 POACHED PEAR, ROAST BEETROOT, BLUE CHEESE AND WALNUT SALAD R185 With fresh cranberry dressing SABICH MIDDLE EASTERN CHICKPEA SALAD R195 Chopped vegetables, chick peas, fresh mint and parsley with lemon and olive oil dressing. Served with grilled egaplant, falafel, hardboiled egg, tehina sauce and a warm flat bread on the side MIDDLE EASTERN VEGETARIAN PLATTER R195 Falafel, humus, labaneh (yoghurt cheese), roast eggplant, tabouleh and spicy Turkish tomato salad. Served with 2 warm pita breads MEXICAN SPICY GRILLED CHICKEN AND AVOCADO SALAD R195 Corn, celery, cucumber and tomatoes on a bed of cos lettuce and baby spinach. Served with our lemon and coriander dressing topped with croutons Add bacon extra R35 SMOKED TROUT PLATTER R210 The finest Franschoek cold-smoked trout (80g) served with dill crème fraîche, capers, side salad and bread of your choice JAPANESE-INSPIRED VEGETABLE AND QUINOA SALAD R185 Quinoa with Julienne vegetables, bean sprouts, avocado, edamame beans, pickled ginger, wakame seaweed with a rice vinegar, soya and sesame oil dressing and a wasabi and mayo dip Add smoked trout OR crispy fried prawns OR fish OR calamari extra R60



HEARTY MEALS - A bit of nostalgia

Served from 11:45am until 4:00pm Gluten-free add R12 per slice

FRESH HAKE Choose either of the following options: Grilled, lightly dusted in seasoned coconut flour, served with lemon garlic hollandaise sauce Fried in a crispy alcohol-free beer batter served with sauce tartar	R210
SIRLOIN STEAK plain or BBQ basted Charcoal grilled to perfection	R210
STICKY BBQ PORK SPARE RIBS with chips and alcohol-free beer battered onion rings	R220
BRAAIED GREEK LAMB RIBS with salad and chips In a yoghurt, lemon, garlic and oregano sauce	R220
BANGERS 3 Beef or pork bangers with a brown onion OR spicy tomato sauce	R185
CRUMBED CHICKEN SCHNITZEL with sauce of your choice	R190
All of the above are served with seasonal vegetables of the day, plus your choice of one of the following: • potato chips • sweet potato chips • baby potatoes • creamy mash • brown rice with lentils	
BEEF BOBOTIE Served with yellow Basmati rice and lentils with sambals (tomato and onion, banana yoghurt, chutney and papadum)	R185
CAPE CURRIED PICKLED FISH with bread of your choice and a side salad	R210
SPINACH AND FETA DEEP-PAN QUICHE with salad and/or chips Made with low-fat cottage cheese, fresh dill and nutmeg	R185
MIDDLE EASTERN LAMB KOFTA KEBAB on flat bread with Harissa Served with tehina or tzatziki. With salad and your choice of starch	R210
MIDDLE EASTERN CHICKEN SCHWARMA on flat bread with Harissa Served with tehina or tzatziki. With salad and your choice of starch	R175
BBQ CHICKEN BREAST BURGER AND CHIPS with alcohol-free beer battered onion rings	R175
HOME-MADE BEEF BURGER AND CHIPS plain or BBQ basted With alcohol-free beer battered onion rings Add bacon OR cheese extra R20	R175
BEAN BURGER AND CHIPS Chickpeas and black beans, with grilled vegetables, tomato, spinach and butternut	R175



FOR THE NOT-SO-HUNGRY

Served from 11:45am until 4:00pm



PAMELA'S BAKES AND DESSERTS

	ENGLISH TEA FOR 2 Served until 3:30pm Tea or coffee of your choice Cucumber and cream cheese OR egg and horseradish on your choice of bread 2 mini spinach and feta quiches Home-made scones with strawberry jam and clotted cream 1 cake (cut into 2) or 2 cupcakes	R350
	ASSORTED HOME-MADE CAKES OF THE DAY	R70
	FROSTED CUP CAKE	R28
	TWO OF OUR FAMOUS TEA SCONES Served warm with butter, home-made strawberry jam and clotted cream	R70
	TWO HOME-MADE RAISIN AND BRAN MUFFINS Served with butter, grated cheese and home-made strawberry jam OR marmalade	R70
©	TWO GLUTEN-FREE CRANBERRY AND CINNAMON MUFFINS Served with butter, grated cheese and home-made strawberry jam OR marmalade	R70
V	TWO CHOC-CHUNK BANANA MUFFINS	R70
S	TWO BRAN-RICH SUCROSE-FREE MUFFINS Sweetened with dates and grated apples, served with sucrose-free jam and grated cheese	R70
	EXTRAS: Cream, clotted cream, ice-cream OR grated cheese	R15
©	TWO FLORENTINES	R48
	CHOCOLATE BROWNIE Made with Callebaut Belgian chocolate – rich and moist with cream or ice-cream	R48
	MEGA BISCUIT Ask your waiter	R38

	CINNAMON BUTTER BUN plain or toasted Made with pure organic cinnamon butter	R53
	SAVOURY MUFFINS 2 savoury muffins of the day Ask your waiter	R70
	BELGIAN WAFFLE thick, light & crispy Served with gelato OR whipped cream PLUS your choice of one of the following: Chocolate sauce, fudge sauce, fresh berry sauce OR syrup/honey on the side	R75
	HOT APPLE PIE with cream or gelato Fresh apples with raisins baked in orange juice and a hint of spice	R75
	MALVA PUDDING Traditional baked pudding steeped in a cream syrup served with custard	R75
©	CHOCOLATE MOUSSE CAKE A rich butter and Belgian chocolate mousse on a layer of gluten-free chocolate sponge cake, topped with chocolate and whipped cream	R70
	FRESH FRUIT SALAD BOWL with cream OR gelato OR yoghurt	R70
	GELATO BOWL 3 scoops of gelato of your choice Choose a sauce: Hot chocolate sauce Caramel sauce Berry sauce	R80
	GELATO CONE	R40
	2 scoops of gelato of your choice	R65





HOT DRINKS

TEA	R30
 Five Roses Earl Grey 100% pure Rooibos 	
 Ronnefeldt LeafCup Speciality Herbal Tea Infused hot water mint, honey, ginger or lemon 	R35 R15
FILTER COFFEE regular or decaf	R30
ESPRESSO	R28
AMERICANO	R30
CAPPUCCINO regular, decaf or red	R38
LATTE regular, decaf, red or chai	R38
CHOCOCCINO Layers of milk, espresso, French hot chocolate, topped with fluffy chino foam	R52
FAMOUS HOT CHOCOLATE Made with Callebaut Belgian milk and dark chocolate – extra thick and very rich, topped with milk foam	R65
 Espresso size – the perfect end to a meal Regular hot chocolate – the same hot chocolate with extra milk 	R32 R52
KID'S HOT CHOCOLATE A little more milk and not so HOT	R32
MILO hot or cold	R45
IRISH COFFEE OR DOM PEDRO with a home-made mini chocolate brownie	R65



COLD DRINKS

KTR HOME-MADE DRINKS	
 Iced rooibos tea sweetened with apple juice no sugar added 500ml 1.3 litre jug 	R55 R110
Traditional lemonade infused with mint 500 ml	R55
 - 1,3 litre jug • Ginger beer 500ml • Sparkling strawberry lemonade regular OR sugar-free 500ml 	R110 R55 R55
PAMELA'S ICED COFFEE double shot espresso on ice with milk	R40
ICED COFFEE coffee milkshake	R56
MILKSHAKES extra thick • Assorted flavours • Kids' shakes • Banana milkshake with real banana • Kids' banana milkshake	R56 R36 R60 R40
SMOOTHIES	
 Fresh fruit salad with yoghurt and ice-cream Mixed berries with yoghurt and ice-cream Kids' smoothie 	R68 R68 R50
FRESHLY SQUEEZED ORANGE JUICE in season	
Sir Fruit FRESH JUICES • Regular • Small	R38 R32
TOMATO COCKTAIL	R34
• Assorted carbonated drinks • Appletiser / Grapetiser	R32 R38
KIRSTENBOSCH SPRING WATER still or sparkling	
• 500ml bottle • 1L bottle	R27 R38



WINE AND BUBBLES

Corkage per bottle for wine or sparkling wine R60

LEOPARD'S LEAP SAUVIGNON BLANC Hints of lime and grapefruit flavours are delicately combined with a light green pepper mouth-feel. A zesty aftertaste completes the experience	R170
SIMONSIG CHENIN BLANC An unpretentious wine that over-delivers on the nose and palate, stating itself as an any occasion companion	R170
CEDERBERG ROSÉ This wine, made of single vineyard Shiraz, shows elegant aromas of strawberries, watermelon and cotton candy. It has a dry entry with a creamy palate yet it has a crsip finish. This Shiraz-based Rosé has an exotic coral pink appearance, a real summer refresher	R170
LEOPARD'S LEAP LOOKOUT MOUNTAIN RED A unique blend of three red varieties resulted in a medium-bodied, sumptuous wine showing attractive, spicy berry flavours. A succulent, quaffable wine to be enjoyed on its own or with light meals, pastas and salads	R170
PROTEA MERLOT The wine shows dark fruit, mint and bitter chocolate. Good structure, subtle spice and firm tannins	R170
Above wines by the glass	R55
SIMONSIG KAAPSE VONKEL Lovely floral aromas, mouthwatering berry flavours of red grapes and a touch of chardonnay citrus freshness with unmistakable flavours of freshly baked bread and buttered toast	R260
DE WETSHOF BON VALLON CHARDONNAY An unwooded chardonnay matured on the lees with a fresh, citrus-flavoured, well-rounded, nutty finish	R240
LA MOTTE SAUVIGNON BLANC This extremely popular sauvignon blanc is highly regarded for its distinctive tropical fruit and green flavours with a rich, generous palate and satisfying structure	R220
TOKARA CABERNET SAUVIGNON The wine has a rich, opaque plum colour with a red rim. The nose shows intense notes of cassis, cherries and cedar with a lingering taste reminiscent of fennel and mocha	R260

BEERS AND CIDERS

AMSTEL	R45
CASTLE	R48
CASTLE LITE	R45
WINDHOEK DRAUGHT	R53
WINDHOEK LAGER	R45
SAVANNAH DRY	R49
SAVANNAH LIGHT	R49

Please ask your waiter for any other alcohol requests



Issie Granoth 2008





Bills may not be split.
Cheques are not accepted.
A 10% service charge will be added for groups of 10 or more visitors.
All prices include 15% VAT.



We do not allow any food or drinks (except wine and sparkling wine) to be brought into the restaurant.



We love children....but on the run they are a hazard.
Please supervise them.



Corkage per bottle for wine or sparkling wine R60.

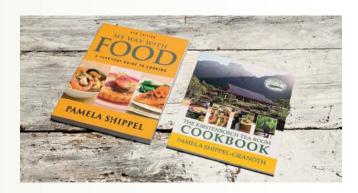




This is a digital device-free area. Escape from everyday stress and help maintain the tranquility of the Garden.



Fynkos Kirstenbosch Tea Room and its employees do not accept responsibility or liability for loss of injury. All persons entering the restaurant do so at their own risk.



The Kirstenbosch Tea Room Cookbook and My Way with Food

By Pamela Shippel-Granoth Available for purchase at the restaurant.

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www.fynkos.co.za