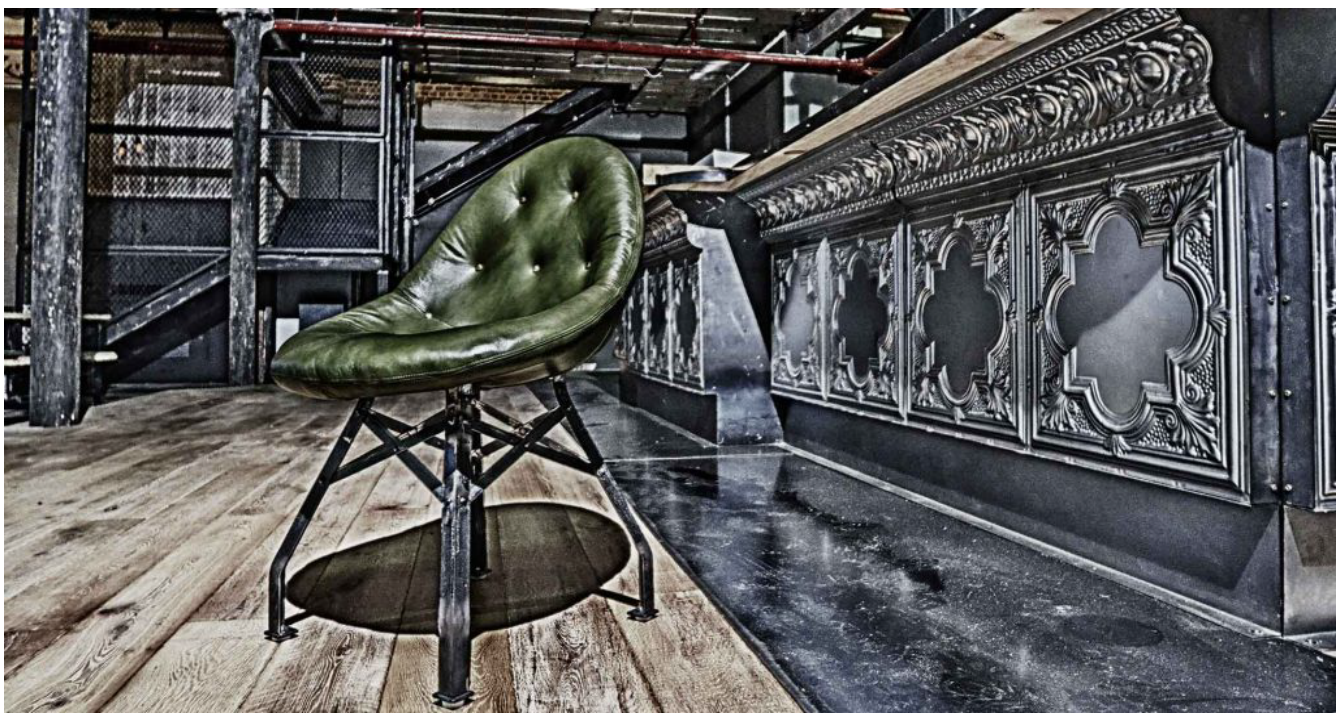
TASTE THE JOY

14th edition

CAPE TOWN | SOUTH AFRICA

Open Monday to Friday 7am to 6pm | Saturdays 8am to 6pm | Sundays 8am to 2pm



OUR ESPRESSO BASED BEVERAGES

We roast coffee properly. No sugar required. Flavour not bitterness.

Step 1- Choose your beans

Resurrection | DDT & Single Origin..add R8 | Geisha..add R20

Step 2- Select your espresso-based beverage

Step 3- GOT MILK? Almond Breeze...add R10 | Soya Milk...add R10

Truth shot of espresso.....R32
Add a dash of Grappa.....+R21
Long Black.....R32
[hot water topped with a Truth Shot]
Cortado (1:1)" to cut".....R35
[Truth shot blended with equal parts of micro-textured milk]
Flat White (1:3..... R35
[Truth shot blended with 3 parts micro-textured milk]
Cafe Latte (1:5).....R38
[Truth shot blended with 5 parts micro-textured milk]
Battlebrew Coffee.....R38
[Americano, butter, MCT oil, blended]
Involutary Clairvoyance.....R38
[Filter coffee topped with a Truth Shot]

COLD ESPRESSO BASED BEVERAGES

Silky Rez.....R38
[Our secret Iced Coffee Blend, milky]
Sunrise espresso.....R38
[Truth shot with tangy orange juice and milk,blended]
Albumen Airship.....R38
[Truth shot blended with egg white and condensed milk]

POUR OVER & OTHER BEVERAGES

Hand Crafted Pour Over Coffee (filter coffee)..... R25
Abid Clever Dripper R38
[Vengeance blend | Single Origin filtered at your table]
Mocha.....R38
[Truth shot blended with chocolate & micro-textured milk]
Hot Chocolate by Nomu.....R32
Cold Drip Straight Up R32
[Pure cold drip alchemy]
Cold Brew Potion Coffee.....R35
[200ml straight up 18hrs cold brew]
Nitro Cold Brew Potion Coffee..... R38

PATISSERIE

Our on site Patisserie, headed by master French pastry chef, Kamel Hamazoui, produces a selection of fine cakes & croissants daily. Below is a list of regular items, but please speak to your waiter as to what is currently available...

Baked fresh daily - from 05h59am
Croissant (plain).....R20
Pain a Chocolat R25
Pain au Amande R25
(Almond Croissant)

Baba au Rhum.....R30
Originating in the rue Montorgueil in Paris in 1835 - a yeast cake satured in rum syrup and filled with fresh cream!

Caramel Cheese Cake.....R45
A Sabayon Cream cheese with caramel mou (soft chewy caramel)

Chocolate Eclair.....R30
Ecalir means "flash of lightning" in French - so named because it's eaten in a flash!!

Chocolate Brownie.....R35
Reminiscent of the 1896 Chicago classic. A light and moist centre, smothered in ganache to keep it that way.

Lemon Meringue.....R45
The Medieval Swiss classic of lemon curd and baked meringue. Delecatble.

Apple Tarte.....R40
Caramalised apple with crispy praline and sable breton biscuit, smothered in a caramel glaze.

OUR BEANS

Resurrection
Brazil, Ethiopia, Guatemala, India
225g ..... R110 1 kg R440

Vengeance
Guatemala, Ethiopia, Burundi
225g ..... R110 1 kg R440

Antithesis (decaf)
Columbia (Swis Water Process)
225g ..... R120 1 kg R495

Deep, Dark & Twisted
Brazil, India (robusta & Malabar), Honduras
225g ..... R110 1 kg R440

Single Origin
225g ..... R170 1 kg R590

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Breakfast all day 7am - 4pm | Take-away open from 5h59 Mon - Fri

Grapefruit & Granola(V) 135
Succulent white chocolate-coated grapefruit, handcrafted granola, full cream yoghurt, topped with seasonal berries and organic fynbos honey.

Porridge(V) 65
Steel cut rolled oats, soaked in coconut cream overnight, finished to order into a creamy porridge, topped with creme fraiche, blueberry compote, Gansbaai Fynbos honey and home-made honey comb

Banting Wrap 95
Healthy egg white wrap, gratinated with parmesan, hollandaise, and a wild mushroom and herb ragout, then wrapped with fresh baby salad leaves. Served with slow roasted tomatoes on the vine.

Steampunk Benedict 95
Two poached free-range eggs, crispy artisanal free-range bacon, sauteed cherry tomatoes and creamy hollandaise sauce on butter toasted sourdough

OR

Norwegian Smoked Salmon & English Spinach +20

The Underbelly 130
Slow braised pork belly & poached eggs on buttered Sourdough toast, bathed with a safron and orange infused Hollandaise sauce, topped with crispy red and spring onions.

Breakfast Burger 180
200g grass fed beef and free range bacon patty on a crispy potato rosti with mixed baby leaf salad. Topped with exotic mushroom and herb ragout, slow roasted plum tomato and zucchini fries.
Or Swop the potato rosti for portabello mushroom

Pain Perdu (V) 75
Le Petit Montmartre almond or chocolate croissant soaked in eggnog, caramalised and finished with basil-infused chantilly cream, macerated strawberries and flaked almonds.

Anchovy on Toast 65
Roasted garlic and anchovy paste on butter toasted sourdough, with red pepper, Kalamata olives, lemon zest and parmesan. Served on a bed of wild rocket, fresh basil and sliced red onion.

Quinoa Salad 65
Lightly spiced quinoa, braised red onion, sunflower seeds and dates, finished with lemon zest and fresh parsley, with a salad of baby leaf, baby marrow, carrots, pickled mustard seeds and a honey, lemon and cumin dressing.
Add extra Salmon (cold coffee chaf smoked) +35

Lokal is Lekker 130
Artisinal South African wors with grilled mushrooms, crispy artisinal free-range bacon, two fried eggs and finished with local cheese and spicy chakalaka

Smoked Norwegian Salmon 180
Chaff cold-smoked Norwegian salmon accented with white balsamic vinaigrette, pickled cucumber, free-range quail eggs, diced red onion, capers crispy potatoes and seasoned with micro herbs.

Breakfast Ravioli 120
Handcrafted pasta stuffed with mushroom duxelles and soft free-range egg yolk, sauteed English spinach, crispy Prosciutto, finished with sage-infused buerre noisette and parmesan crips.

Shakshuka 75
Two free-range eggs baked in a lightly spiced tomato and capsicum stew, finished with fresh parsley, salty Calamata olives and creamy goats cheese, served with butter toasted sourdough.

Croque Madame 130
Nutty, gratinated Gruyere cheese, locally-sourced, sliced, cured ham, sunny-side up egg between two lightly buttered sourdough.

Forfeit the egg for a more nostalic Croque Monsieur -10

Avo on Toast 115
Cubed avocado pear, tangy lemon preserve, sea salt and fresh basil tossed in extra-virgin olive oil and served on buttered sourdough with sunflower seed paste, onion sprouts, soft goats cheese and a fiery Sriracha chilli sauce.

Aged Prime Rib & Chips 265
Griddle fried, 300g grass fed prime rib, served with parmesan laced baked polenta chips, chimichurri and slow roasted tomatoes on the vine.

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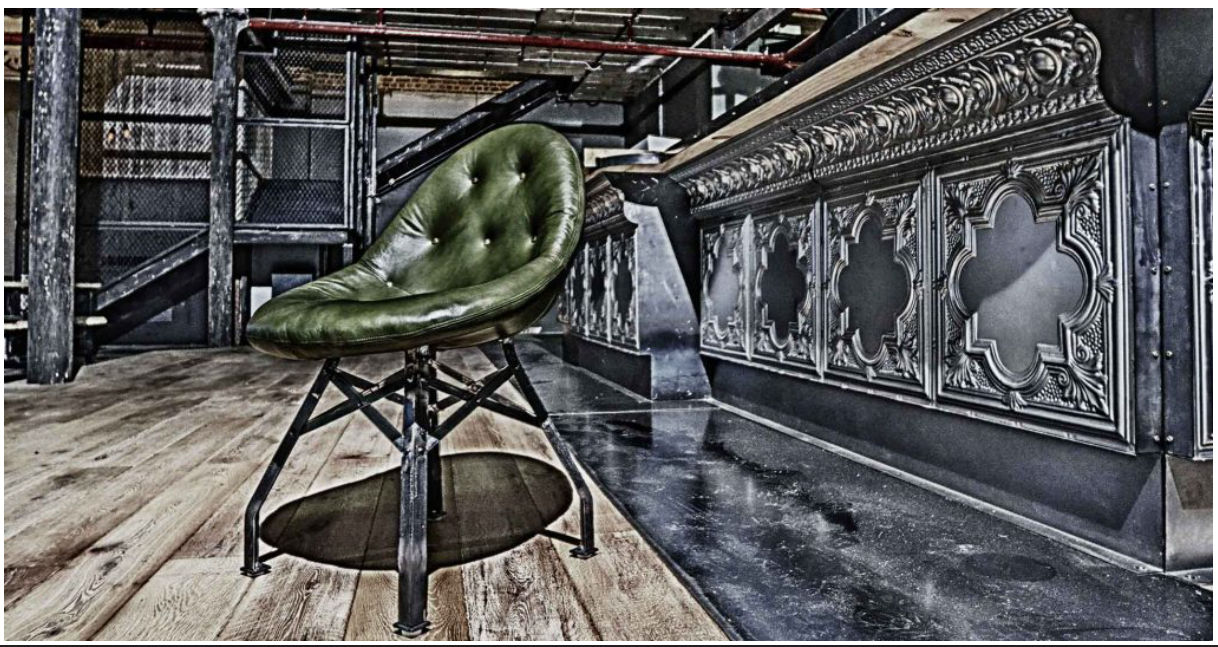

EASY DRINKING

Uber Honey & Lemon Ice Tea 52

Kombucha Brew 47

Aloe Juice 35
- Mango & Orange
- Peach & Honeybush
- Baobab
- Cranberry & Rooibos

Orange juice 33

Craft Gingerbeer 47

Fitch & Leedes Lemonade 30

Bottled Spring Water
[Still/Sparkling]
Small...18 Large...35

NOT YOUR CUP OF TEA?

Truth Black Romance 26
Synergy of Black Berries, Black Currant and Vanilla
with Indian and Chinese Black teas for this full bodyand memorable cup of experience…

Truth Spiced up Rooibos 26
Woody and spicy notes of ginger, cinnamon, cardamon and cloves are blended
with lemon pieces, to enhance the citrus and honey nature of pure rooibos.

Herbal Sundown 26
With lemon balm, peppermint, chamomile, berry leaves, lavender, orange blossoms,
lemongrass and heather. A refreshing tea with very high notes.

Earl Grey Blue Flower 26
Flavoured with bergamot oil (a Sicilian relative of the lemon).
This Earl Grey is encouraged with blue cornflowers. Classic.

Jasmine Dragon Phoenix Pearls 37
Made from tender and healthy green tea shoots scented with freshly cut jasmine blossoms.

Flower Gate 37
Chrysanthemum and jasmine flowers.

WINE LIST

BY THE GLASS

Baleia Sauvignon Blanc 50
Raats Dolomite Cabernet Franc 65

BY THE BOTTLE

Baleia Sauvignon Blanc 180
Intellego Chenin Blanc 298
Hamilton Russel Chardonnay 740

Raats Dolomite Cabernet Franc 240
Thorne & Daughters Pinot Noir 295
Luddite Saboteur 330
(Shiraz / Mourvedre / Cabernet Sauvign)
Raats Family Cab Franc 2014 875
Storm Vrede Pinot Noir 2015 825

METHODE CAP CLASSIQUE

Saronsberg Brut '15 370

HARD TACK

Macallan 12 YR 63
Laphroaig 10 YR 47

Pravda Vodka 47

Musgrave Premium Crafted Gin 37
Hope on Hopkins Salt River Gin 45

Jospeh Barry Potstill Brandy
5 year old 47

El Jimedor Tequila 27

CRAFT BEER ON TAP

CBC Peach Weis 55
Devils Peak First Light 57
Wakker Stout (Truth/Riot) 55
CBC Pilsner 55
CBC Amber Weiss 58
CBC Lager 55

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