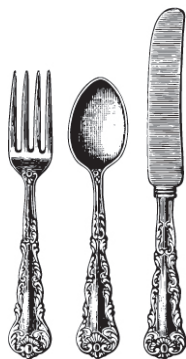




JEAN
BREAKFAST MENU



09H30 - 11H30

Now that you are here...
Please allow us to bring
you food from the heart.
Food that is not overly
pretentious with schmears
and foams but beautiful
food with attitude.
We would love to share
Mother Nature's seasonal
cycles as well as our
stories with you.

**AT OUR WINTER BREAKFAST
TABLE**

BREAKFAST GRANOLA BOWL	-98
Double cream yoghurt, fresh seasonal fruits	
SUNRISE TROUT BOWL	-148
Cold smoked trout ribbons with poached farm egg, broccoli, avocado, textures of rainbow carrot, quinoa, cucumber ribbons and roasted carrot & turmeric vinaigrette	
FARMHOUSE OMELETTES	
-Wilted kale, broccoli, feta cheese, sundried tomato and roasted onion with wild rocket	-135
-Spanish chorizo, potato, cherry tomatoes and roasted onions with wild rocket	-135
JEAN'S SHAKSHUKA	-150
Spicy tomato, chickpea and roasted bell pepper sauce with soft poached eggs, olives, feta, fresh herbs and toasted pita breads	
BANANA BREAD FRENCH TOAST	-135
Streaky bacon, fynbos honey butter grilled banana, crème fraîche and ground cinnamon	
OUR EGGS BENEDICT	-148
Toasted English muffin, B'Bos cold smoked trout, poached eggs, wilted kale and grapefruit Bearnaise sauce	
OUR FAMOUS BREAKFAST BAGELS	
-Smashed avocado, roasted garlic hummus, pickled red onion, toasted pumpkin seed pesto and wild rocket	-115
-Streaky bacon, smashed avocado, fresh tomato, wild rocket, sunflower seed pesto and soft fried farm egg	-130
EGG & BACON FILLED CROISSANT	-125
Streaky bacon, creamy scrambled eggs, wild rocket, sliced fresh tomato and buttery croissant	
FARMHOUSE BREAKFAST	-158
Creamy scrambled eggs, boerewors sausages, streaky bacon, balsamic tomato, sauteed mushrooms and sourdough toast with farm butter	



Now that you are here...

Please allow us to bring you food from the heart. Food that is not overly pretentious with schmears and foams but beautiful food with attitude. We'd love to surprise you with our take on ordinary food and comfort you with familiar nostalgic heritage flavours. We plan to share Mother Nature's seasonal cycles as well as our stories with you. Our food story starts here.

LET'S START WITH...

WINTER WARMER SOUP - 85

Inspired by fresh produce daily, please ask your service ambassador about today's soup

... - 125

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Fresh citrus fruit, roasted baby carrots, blood orange vinaigrette and dgTk grapefruit hung yoghurt i [fZ eSfW eg` Xai WeWbdSf` W

HOT SMOKED B'BOS TROUT POKE BOWL - 150

Wilted pakchoi, avocado, herbed black rice, spring onions, honeyed sesame soy dressing, roasted broccoli

HOT PRAWN SOUP - 145

Prawn dumplings, seared prawns, chilli, coriander, toasted sesame

SMOKED SNOEK BITTERBALLEN - 90

Sourdough breadcrumb, Sauce gribiche

AND FOR THE MAIN EVENT...

WOODFIRED CAULIFLOWER & TRUFFLED WALNUT RISOTTO - #50

Slow roasted cauliflower puree, grilled florets, Pecorino cheese and truffle butter roasted walnuts with lightly pickled cauliflower salad

WEST COAST MUSSEL & PANCETTA LINGUINE - #55

Slow cooked garlic, herb & lemon cream

FREE RANGE CHICKEN PAILLARD - 175

Pan seared shiitake & king oyster mushrooms, Lyonnaise potatoes, pea puree and rooibos tarragon veloute

SEARED IMPALA LOIN - #78

Biltong parmesan baked polenta, roasted heirloom baby beets and pink peppercorn prune jus.

MALAY STYLE KAROO LAMB CURRY - #95

Tomato based lamb curry with dried fruit cous cous, sambaal, coriander lime

BBQ BEEF & CHEESE BURGER - #60

Toasted sesame bun, 200g free range beef patty, smoked mozzarella, aioli, fresh tomato, wild rocket and roasted onions with crispy fries

PLANKIE STEAK - 165

250g Chalmar beef sirloin steak, seared and sliced with brown butter, capers, olives, sundried tomatoes and wild rocket salad