

Platters

Charcuterie	245
<i>Prosciutto, Bresaola and salami, olive tapenade, gherkins & Peppadew® pâté. Served with a French baguette and smoked rooibos butter.</i>	
Biltong & Droë wors	235
<i>Served with a French baguette, smoked rooibos butter and Peppadew® pâté</i>	
Cheese	240
<i>La Petite France brie, Cremalat gorgonzola, Klein River Havarti, Anura Mountain cheese, grape jelly and seasonal fruit. Served with a French baguette and smoked rooibos butter</i>	
Cheese & Charcuterie for 2	465
<i>Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olive tapenade, served with a French baguette</i>	

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

Classic	160
<i>With a choice of Alphen Speck or artichokes, crème fraîche, leeks, red onions and chives</i>	
Vegan	190
<i>Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil</i>	
Winemaker's	190
<i>Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i>	
Meat	200
<i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce</i>	
Caprese	220
<i>Buffalo mozzarella, slow-roasted tomatoes and basil dressing</i>	
Truffle & Wild Mushroom	325
<i>Fresh black truffle shavings, crème fraîche, roasted wild mushrooms & onion</i>	

Beverages

<i>Liqueur Coffee - Amarula/Coffee Liqueur/Whisky/Frangelico</i>	80
<i>Cappuccino/Latte/Americano/Cortado</i>	35
<i>Single espresso</i>	30
<i>Double espresso</i>	35
<i>Selection of Tea</i>	25
<i>Hot Chocolate</i>	40
<i>Homemade Lemonade</i>	28
<i>Non-alcoholic Mojito</i>	45
<i>Appletiser / Red Grapetizer</i>	35
<i>Still/Sparkling water</i>	30

Salad

Mediterranean Salad	110
<i>Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce.</i>	
- add grilled chicken breast	130
Beetroot Salad	120
<i>Roasted beetroot, goats cheese, lettuce and walnuts served with a honey balsamic reduction</i>	

Mains

Vegan Sliders	150
<i>Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with chips and onion rings</i>	
Rindsgulasch	165
<i>Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle</i>	
Beef Burger	160
<i>Homemade beef patty with cheddar/gorgonzola cheese, lettuce, tomato and gherkin salsa on a Brioche bun with chips and onion rings</i>	
Trout Rosti	170
<i>Potato rosti served with oak smoked trout and crème fraîche</i>	
Kingklip	230
<i>Beer battered and served with salad, chips and homemade tartare sauce</i>	
- or grilled and served with an olive & caper salsa	
Pasta	220
<i>Wild mushrooms and fresh truffle with a gorgonzola & coconut cream sauce</i>	
Asian Seared Tuna	240
<i>Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and baby leaves with a wasabi, miren and sushi mayo dressing</i>	
Seared Beef Fillet	290
<i>Seared beef fillet on potato rosti with roasted baby vegetables and red wine jus</i>	
Slow Roasted Lamb Shank	300
<i>Served with bone marrow mashed potato, roasted baby vegetables and red wine jus</i>	

Dessert

Ice-cream	65
<i>2 Scoops of our homemade crème fraîche ice-cream</i>	
Affogato	55
<i>Vanilla ice-cream topped with a shot of espresso coffee</i>	
Creme brulee	80
<i>Baked custard with caramelised sugar topping</i>	
Don Pedro	80
<i>Amarula/Coffee Liqueur/Whisky/Frangelico and vanilla ice cream</i>	
Chocolate fondant	90
<i>Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream</i>	
Malva Pudding	90
<i>Malva pudding with Amarula Crème Anglaise and homemade ice-cream</i>	

A discretionary 15% Service charge will be added to groups of 10 or more