

Welcome to Geuwels. We would like to assure you that every precaution has been taken to ensure your safety and comfort.
In contradiction to what you would expect, our service team will have as little contact with you as possible.
We wish you an exceptional dining experience.

Small Plates

Snacks

Two roosterkoeke, Bovril & biltong butter R50

A bowl of Marinated olives R65

Richard Bosman Coppa ham & Saucisson sec R130

Dalewood Camembert, Huguenot, Onion marmalade, melba R95

Freshly shaved Biltong R75

Sharing Plates

Hoekkraaltjie Veal tartare, cured egg yolk, pickled onion ,radish R120

Aubergine, Tomato, Smoked Dalewood feta, Crispy onions R95

Slow roasted Boerpampoen, coconut curry, seaweed, Caramelised seeds R85
Creamed Barley, Stellenbosch foraged Mushroom, Soft Poached Usana egg R95

Crisp potato, Sweet Mustard R65

“Beef fat buttered” tamatie bredie Jaffle, Blatjang R85

Roasted Hake, Romesco Sauce, Courgette, Basil R135

Hot smoked Pork Belly, Forgotten Carrot, Crackling R175

Chalmar Sirloin ,Celeriac, Mushrooms, Beef fat jus R210

Sweets

Whipped lemon cheesecake, Pineapple, Toasted coconut, mint
R105

Malva pudding, Crème Anglaise, ice cream R105

Traditional sweets, Date balls, Fudge, Skuimpies R100

Homemade ice cream R50

We are a non-smoking restaurant, including E-Cigarettes and vaping. Please be considerate to fellow diners when using your mobile phone.

Tel: 021 202 4373, Email: geuwels@vergenoegd.co.za, Web: www.bertusbasson.com.

We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh & subject to change, we will not be able to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, egg and dairy. Please notify your server about any dietary requirements.