

# Platters

<b>Charcuterie</b> <i>Prosciutto, Bresaola and salami, olive tapenade, gherkins &amp; Peppadew® pâté. Served with a French baguette and smoked rooibos butter.</i>	220
<b>Biltong &amp; Droë wors</b> <i>Served with a French baguette, smoked rooibos butter and Peppadew® pâté</i>	220
<b>Cheese</b> <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>	220
<b>Cheese &amp; Charcuterie for 2</b> <i>Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olive tapenade, served with a French baguette</i>	420

# Flammkuchen

Thinly rolled flatbread baked in  
a wood-fired oven

<b>Classic</b> <i>With a choice of Alphen Speck or artichokes, crème fraîche, leeks, red onions and chives</i>	160
<b>Vegan</b> <i>Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil</i>	170
<b>Winemaker's</b> <i>Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i>	180
<b>Meat</b> <i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta &amp; rocket with chimichurri sauce</i>	195
<b>Caprese</b> <i>Buffalo mozzarella, slow-roasted tomatoes and basil dressing</i>	210
<b>Truffle &amp; Wild Mushroom</b> <i>Fresh black truffle shavings, crème fraîche, roasted wild mushrooms &amp; onion</i>	295

# Beverages

<i>Liqueur Coffee - Amarula/Coffee Liqueur/Whisky/Frangelico</i>	70
<i>Cappuccino/Latte/Americano/Cortado</i>	30
<i>Single espresso</i>	26
<i>Double espresso</i>	30
<i>Selection of Tea</i>	22
<i>Hot Chocolate</i>	35
<i>Homemade Lemonade</i>	25
<i>Non-alcoholic Mojito</i>	45
<i>Appletiser / Red Grapetizer</i>	30
<i>Still/Sparkling water</i>	28

# Salad

<b>Mediterranean Salad</b>	100
<i>Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce.</i>	
- add grilled chicken breast	120
<b>Beetroot Salad</b>	110
<i>Roasted beetroot, goats cheese, lettuce and walnuts served with a honey balsamic reduction</i>	

# Mains

<b>Vegan Sliders</b>	140
<i>Homemade mushroom patties with lettuce, tomato and gherkin salsa on sesame seed buns with chips and onion rings</i>	
<b>Rindsgulasch</b>	150
<i>Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle</i>	
<b>Beef Burger</b>	150
<i>Homemade beef patty with cheddar/gorgonzola cheese, lettuce, tomato and gherkin salsa on a Brioche bun with chips and onion rings</i>	
<b>Trout Rosti</b>	160
<i>Potato rosti served with oak smoked trout and crème fraîche</i>	
<b>Kingklip</b>	210
<i>Beer battered and served with salad, chips and homemade tartare sauce</i>	
- or grilled and served with an olive & caper salsa	
<b>Pasta</b>	220
<i>Wild mushrooms and fresh truffle with a gorgonzola &amp; coconut cream sauce</i>	
<b>Asian Seared Tuna</b>	220
<i>Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and baby leaves with a wasabi, mirene and sushi mayo dressing</i>	
<b>Seared Beef Fillet</b>	270
<i>Seared beef fillet on potato rosti with roasted baby vegetables and red wine jus</i>	
<b>Slow Roasted Lamb Shank</b>	290
<i>Served with bone marrow mashed potato, roasted baby vegetables and red wine jus</i>	

# Dessert

<b>Ice-cream</b>	50
<i>2 Scoops of our homemade crème fraîche ice-cream</i>	
<b>Affogato</b>	50
<i>Vanilla ice-cream topped with a shot of espresso coffee</i>	
<b>Creme brulee</b>	70
<i>Baked custard with caramelised sugar topping</i>	
<b>Don Pedro</b>	70
<i>Amarula/Coffee Liqueur/Whisky/Frangelico and vanilla ice cream</i>	
<b>Chocolate fondant</b>	80
<i>Baked chocolate dessert topped with a cherry coulis and served with homemade crème fraîche ice-cream</i>	
<b>Malva Pudding</b>	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