

Platters

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| Biltong & Droë wors <i>Served with a French baguette, smoked rooibos butter and Peppadew® pâté</i> | 245 |
| Cheese <i>La Petite France brie, Cremalat gorgonzola, Gay's Guernsey Dairy Mature Cheddar, Gay's Guernsey Dairy Gruyère, grape jelly and seasonal fruit. Served with a French baguette and smoked rooibos butter</i> | 285 |
| Charcuterie <i>Prosciutto, Coppa and salami, olive tapenade, gherkins & Peppadew® pâté. Served with a French baguette and smoked rooibos butter.</i> | 255 |
| Cheese & Charcuterie for 2 <i>Fine cheeses, cured meats, seasonal fruits, artichokes, gherkins, caper berries, Peppadew® pâté, grape jelly, olive tapenade, served with a French baguette</i> | 520 |

Flammkuchen

Thinly rolled flatbread baked in a wood-fired oven

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| Classic <i>With a choice of Alphen Speck or artichokes, crème fraîche, leeks, red onions and chives</i> | 170 |
| Vegan <i>Vegan pesto, grilled peppers, mushrooms, olives, capers, artichokes and truffle oil</i> | 190 |
| Winemaker's <i>Crème fraîche, bacon, boerewors, 2 eggs, roasted tomatoes, mushrooms and rocket</i> | 190 |
| Meat <i>Slow roasted lamb, crème fraîche, roasted tomatoes, feta & rocket with chimichurri sauce</i> | 200 |
| Caprese <i>Buffalo mozzarella, slow-roasted tomatoes and basil pesto</i> | 230 |
| Truffle & Wild Mushroom <i>Fresh black truffle shavings, crème fraîche, roasted wild mushrooms & onion</i> | 390 |

Beverages

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| <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>Sanpellegrino - Blood Orange, Grapefruit, Orange, Lemon or Pomegranate & Orange</i> | 48 |
| <i>Non-alcoholic Mojito</i> | 45 |
| <i>Still/Sparkling water</i> | 30 |

Soup / Salad

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| Roasted Cauliflower Soup (V) <i>Creamy roasted cauliflower soup, roasted pumpkin seeds, served with a French baguette</i> | 120 |
| Mediterranean Salad <i>Grilled artichokes, roasted red peppers, feta, olives, tomatoes, cucumbers and lettuce.</i> - <i>add grilled chicken breast</i> | 120 140 |
| Beetroot Salad <i>Roasted beetroot, goats cheese, lettuce and walnuts served with a honey balsamic reduction</i> | 120 |
| Seared Tuna Nicoise <i>Seared tuna steak, olives, potatoes, boiled egg, green beans, tomatoes and lettuce with a traditional dressing</i> | 240 |

Mains

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| Vegan Sliders (V) <i>Homemade mushroom and falafel patties with lettuce, tomato and gherkin salsa on sesame seed buns with French fries or sweet potato fries and onion rings</i> | 160 |
| Rindsgulasch <i>Traditional Austrian Goulash made with beef, paprika, onions and served with Spätzle</i> | 170 |
| Trout Rosti <i>Potato rosti served with oak smoked trout and crème fraîche</i> | 170 |
| Wagyu Beef Burger <i>Wagyu beef patty with cheddar/gorgonzola cheese, lettuce, tomato and gherkin salsa on a Brioche bun with French fries or sweet potato fries and onion rings</i> | 175 |
| Kingklip <i>Beer battered and served with salad, French fries or sweet potato fries and homemade tartare sauce</i> - <i>or grilled and served with an olive & caper salsa</i> | 240 |
| Seared Beef Fillet <i>Beef fillet served with salad, French fries or sweet potato fries and béarnaise sauce</i> | 290 |
| Char Grilled Rib-eye <i>30 day dry-aged beef Rib-eye served on potato rosti with seasonal vegetables and jus</i> | 350 |
| Slow Roasted Lamb Shank <i>Served with bone marrow mashed potato, Mango chutney, roasted baby vegetables and red wine jus</i> | 375 |
| Lobster on Brioche <i>A choice of one or two Lobster tails dressed in cocktail sauce with lettuce and avocado salsa on toasted brioche bread. Served with French fries or sweet potato fries</i> | 390/690 |

Dessert

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

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