

Lunch Menu

Soup and bread of the day R110

Honey & mustard chicken skewer R125

Pickled onions, yogurt dressing, crispy onions, flat bread

Winter salad, roasted pear, poached quince, baby beets R135

Marinated red onion, Danish feta, walnuts, lemony vinaigrette

Croque Monsieur R145

Toasted ciabatta, smoked ham, white cheddar, greens, Bechamel sauce

Cape Malay Bobotie phyllo parcel R155

Baby salad, "slap-hakseentjies", sweet potato

Prawn Linguine R165

Tomato, garlic, chilli, white wine creamy lemon sauce, Parmesan

Mezze platter, roasted red peppers, marinated button mushrooms R175

Chevre & peppadew croquets, fried aubergine sticks, smoked snoek pate, toasted ciabatta

Homemade individual lamb pie R195

Muscadel roasted apples, green salad

Braised Brisket Brioche Burger, frites R195

Garlic buttered brioche, mayo, red onion, pickles, white cheddar, baby greens

Risotto with fresh wild mushrooms from the Hemel-en-Aarde Valley R215

Shimeji, shiitake, king oyster mushrooms, Grana Padano, white truffle oil

Ribeye Steak, Cafe de Paris butter R225

"Slap-hakseentjies", frites

Seafood bisque, lightly toasted ciabatta R245

Line fish, prawns, light curry, ginger, lemongrass, coconut cream

Slow cooked Swartland lamb shank R245

Creamed spinach, sweet & sour beetroot, polenta, guava compote

~Where the familiar is made spectacular~