



STELLENBOSCH KITCHEN

Our dishes are adapted from classics found around the world. We source most of our produce within 50km of Stellenbosch and we liaise closely with our suppliers to procure only the freshest seasonal ingredients.

DESSERTS

Strawberry and white chocolate parfait, wild berry compote, strawberry sorbet R45

Parfait, originating from France, literally means "perfect". What is there to add?

Citrus cheesecake, candied naartjie, orange and chocolate shortbread, lemon curd R45

There is evidence that cheesecake was served to Greek athletes during the first Olympic games in 776 BC.

Cape brandy pudding, poached fruit, Frangelico and hazelnut ice cream R40

Also known as tipsy tart, this is the quintessential South African baked pudding. It is a local delicacy not to be missed.

Banana bread, Amarula crème pâté, banana ice cream, salted caramel R55

National Banana Bread Day is celebrated on 23 February in the United States.

Dark chocolate and toffee fondant, white chocolate ice cream, passion fruit anglaise R60

American chef Jean-Georges Vongerichten claims to have invented the fondant in New York in 1987.

However, French chef and chocolatier Jacques Torres disputes this claim, arguing that it had already existed in France.

COFFEE ☞ SPECIAL BEVERAGES

Espresso R18

Americano R20

Double espresso R22

Cappuccino R23

Cafe latte R25

Hot chocolate R27

Irish Coffee R45

Dom Pedro R45

Double-thick malted milkshake: Vanilla; Strawberry; Chocolate R45

Good, freshly prepared food takes time.

Kindly allow us approximately 30 minutes to get yours ready.

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