



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.

STARTERS

Soup of the day R65

Potato gnocchi, butternut, sun-dried tomatoes, olives, goat's milk feta, basil pesto R75

In the 19th century, Pellegrino Artusi - "the grandfather of Italian cuisine" - published the official gnocchi recipe.

Oven-grilled calamari, chorizo, red pepper, chick peas, smoked paprika, sherry vinegar R85

Inspired by the cuisine of Valencia, Spain - a region famous for seafood and spicy chorizo sausage

Fresh West Coast mussels, fennel, white wine, cream, saffron, squid-ink ciabatta R85

Prehistoric settlements in Scotland can often be identified by the large mounds of mussel shells nearby. (And yes - the bread is black.)

Prawn tempura, courgette, celery, citrus ponzu, basil emulsion R95

The origin of tempura (Japanese batter frying) dates back to mid-16th century Japan.

MAINS

Spinach and basil gnocchi, artichoke heart, garden peas, Pecorino Romano, straciatella cheese R90

The word "gnocchi" may be derived from the Italian word "nocca", meaning "knuckle".

Risotto with exotic mushrooms, Grana Padano, truffle oil R95

Legend suggests that apprentice Valerius accidentally invented Risotto alla Milanese at his master's wedding in 1574.

Monster Burger, spicy aioli, onion marmalade, Healey's cheddar, sesame bun R105

A Jan Cats classic since 1989

Ale-battered hake, hand-cut potato chips, sauce tartare, charred lemon, mushy peas R115

In the early 1860s, J. Malin of London and J. Lees of Manchester both claim to have been the first to conceive the idea of serving fish and chips together.

Artisanal cheese plate: Goat's black pepper chevin, gorgonzola, baked brie, fig compote, red wine pear, pancetta R115

The earliest archaeological evidence of cheese-making dates back to 5500 BC in what is now Kujawy, Poland.

Roast pork belly, pickled red cabbage, apple and beetroot purée, potato gratin R140

In 2011 - after 50 years - the trade in pork belly futures on the Chicago Mercantile Exchange came to an end.

Veal osso buco, saffron risotto alla Milanese and gremolata R145

American poet Billy Collins says "the lion of contentment" places "a warm heavy paw" on the chest of those who have dined well on osso buco.

Shepherd's Pie: Braised lamb shoulder, Grana Padano mash, minted pea purée, lamb jus R150

Circa 1877; Scotland or Northern England (This somewhat contentious matter is still undecided.)

Braised lamb shank with roasted baby potatoes R155

Lamb shank was a forgotten cut until celebrity chefs and trendy restaurants brought it back from oblivion.

Prawn risotto, garden peas, lemon preserve, grilled courgette, sweetcorn, prawn butter R155

Apprentice Valerius' accidental invention opened the kitchen door to a veritable cornucopia of risotto options.

Chalmar sirloin steak, exotic mushrooms, broccolini, Café de Paris butter, potato fondant R175

We source our beef from the best local suppliers to ensure consistent quality. It is then cooked to perfection in our rather remarkable Jospo charcoal oven.

Roasted rack of Karoo Lamb, carrot purée, spiced pear chutney, polenta, fine beans R185

The semi-arid and bio-diverse Karoo region is a South African treasure. Karoo Lamb is famous for its quality and flavour.

Dry-aged beef fillet, exotic mushrooms, broccolini, Café de Paris butter, potato fondant R195

Beef aficionados know that dry-aging is the way to go.

Pan-seared line fish, fennel velouté, prawn risotto, grilled prawn, red pepper fondue R190

"Line fish" refers to fish of smaller species, caught from the shore or with lines from boats, rather than by gargantuan fishing trawlers.

SIDE DISHES

Hand-cut potato chips with aioli or Garden salad or Seasonal vegetables or Beer-battered onion rings R25



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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 25 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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