



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

Mixed berry and white chocolate parfait, wild berry compote, strawberry sorbet R65

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

Raspberry millefeuille, raspberry cream, jelly, caramel and vanilla bean ice cream R65

The exact origin of millefeuille remains a mystery; however, this in no way detracts from its status as a delicacy.

Strawberry cheesecake, Italian meringue, vanilla bean ice cream R70

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

Banana bread, Amarula crème pâté, banana ice cream, salted caramel R70

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 R75

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 AND SPECIAL BEVERAGES

Espresso R23

Americano R25

Double espresso R27

Cappuccino R28

Cafe latte R30

Hot chocolate R32

Irish Coffee R50

Dom Pedro R50

Double-thick malted milkshake: Vanilla; Strawberry; Chocolate R50

Good, freshly prepared food takes time.

Kindly allow us approximately 25 minutes to get yours ready.

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