



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. Vegan options are available on request.

CHEF'S MENU

STARTERS

Gnocchi, watercress and walnut pesto, walnuts, goat's milk feta, olives, semi-dried tomatoes R85

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

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R90

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

Kudu carpaccio, pickled beetroot, kohlrabi, baby leaves, Grana Padano and mustard aioli R90

Carpaccio was devised in 1950 by Giuseppe Cipriani at Harry's Bar in Venice.

Oven-grilled calamari, chorizo, red pepper, chick peas, smoked paprika, sherry vinegar R95

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

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

The concept of batter frying was brought to Japan by the Portuguese in the mid-16th century. Fortunately for all involved, it caught on well.

MAINS

Monster Burger, spicy aioli, onion marmalade, Healey's cheddar, sesame bun R135

A Jan Cats classic since 1989

Braised pork belly, coleslaw, red currants, smoked potato purée, baby carrots, green apple purée, charred sweetcorn R165

In 2011 - after 50 years - the trade in pork belly futures on the Chicago Mercantile Exchange became history.

Braised shank of Karoo Lamb (Certified Karoo Meat of Origin) with roasted new potatoes R185

Lamb shank had become a forgotten cut until celebrity chefs and trendy restaurants prudently retrieved it from oblivion. Don't miss this one.

Chalmar Beef sirloin, mushroom purée, caramelised onion, potato gratin, beef jus R185

The famous and unique Chalmar Beef appellation was registered in 1969 - and it is still going strong. Sirloin is cooked to perfection in our Josper charcoal oven.

Karan Beef fillet, charred onion, mushroom dust, potato gratin, cauliflower and white truffle purée R195

Another famous local beef supplier - Karan Beef is Africa's largest cattle company. Fillet is cooked to perfection in our Josper charcoal oven.

Rack of Karoo Lamb (Certified Karoo Meat of Origin), herb crust, charred aubergine and miso, confit tomatoes, fried polenta R195

South African lamb is renown for its quality and flavour; and, in this context, the rack is a consummate delicacy - not to be missed.

FROM THE SEA

Ale-battered fish, hand-cut potato chips, sauce tartare, charred lemon, mushy peas R155

In the 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.

Mediterranean linguine with grilled prawns, feta, sundried tomato, Cajun spice, garlic and white wine sauce R170

Linguine originated in Liguria. Also known as the Italian Riviera, Liguria is home to the five adjacent and spectacular sea-side towns of the Cinque Terre.

Prawn risotto, garden peas, lemon preserve, grilled courgette, sweetcorn, prawn butter R185

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

West Coast mussels, Grana Padano and bubbly cream, fennel, toasted ciabatta R185

Prehistoric settlements in Scotland are often identified by prodigious heaps of mussel shells nearby. The Scots clearly put some muscle into it.

Pan-seared line fish with polenta, charred corn, braised pak choi and chardonnay sauce R195

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

SIDE DISHES

**Hand-cut potato chips with aioli or Garden salad or Seasonal vegetables or
Battered onion rings or Mash potato or Baked potato with butter R35**



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SALADS AND LIGHT MEALS

Grilled halloumi salad: Mixed lettuce, grilled halloumi, peach slices, cherry tomatoes R95

Despite their territorial dispute over the island of Cyprus, Turks and Greeks alike gladly partake of halloumi – a proudly Cypriot cheese.

Grilled prawn and mango salad: Mango, lemon vinaigrette, avocado, balsamic reduction R135

Have you ever sampled this unconventional combination? It is patently delectable.

Spicy veggie burger with tomato chutney, field mushrooms and basil aioli, hand-cut potato chips R125

The colloquial "veggie burger" may have been created in London in 1982 by Gregory Sams, who called it the "VegeBurger".

DESSERTS

Amarula bread and butter pudding with rooibos ice cream R80

Alas, it is a myth that elephants become tipsy when they forage on the fruit of the marula tree.

Chef's lemon meringue with caramel ice cream R85

15 August is trumped as National Lemon Meringue Pie Day in the United States.

Mixed berry and white chocolate parfait, wild berry compote, strawberry sorbet R85

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

Butterscotch cheesecake with blueberry compote, honeycomb R85

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

Coconut and lemon verbena panna cotta, red velvet soil, hazelnut ice cream R85

The Italian Region of Piedmont includes panna cotta in its 2001 list of traditional food products of the region. (Clever move, as it is an exceptional dessert.)

Dark chocolate and toffee fondant, white chocolate ice cream, passion fruit anglaise R95

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.

Artisanal cheese plate: Goat's black pepper chevin, gorgonzola, baked brie, nuts, fig compote, red wine pear, pancetta R135

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

COFFEE AND SPECIAL BEVERAGES

Espresso R25

Double espresso R30

Cafe latte R35

Irish Coffee R50

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

Americano R25

Cappuccino R30

Hot chocolate R40

Dom Pedro R60

Good, freshly prepared food takes time.

Kindly allow us approximately 25 minutes to get yours ready.

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