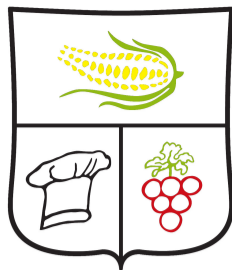


1706



STELLENBOSCH
KITCHEN

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

STARTERS

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R85

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

Gnocchi, watercress and walnut pesto, semi-dried tomatoes, olives, feta R85

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

Artichoke and goats cheese salad, kalamata olives, confit tomatoes, fresh herbs R85

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

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

Kudu carpaccio, pickled beetroot, kohlrabi, baby leaves, Grana Padano and mustard aioli R95

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

MAIN COURSES

Spicy veggie burger with tomato chutney, field mushrooms, basil aioli, potato chips R125

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

Monster Burger, spicy aioli, onion marmalade, Healey's cheddar, sesame bun R145

A Jan Cats classic since 1989.

Risotto with fresh exotic mushrooms, Grana Padano, truffle oil R145

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

Tempura battered fish, hand-cut potato chips, mushy peas, sauce tartare, charred lemon R150

In 1860, J. Malin of London and J. Lees of Manchester both claim to have been the first to serve fish and chips together.

Traditional lamb curry, tomato and onion relish, homemade chutney, yellow rice R185

The dish use a complex combination of spices or herbs, ground turmeric, cumin, coriander, ginger, fresh or dried chilies.

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

This famous Premium Beef Sirloin from a local beef supplier is cooked to perfection in our Jospo charcoal oven.

Slow roasted lamb shank from Riebeeck Kasteel, new potatoes, roasted vegetables R185

Lamb shank had become a forgotten cut until celebrity chefs and trendy restaurants prudently retrieved it from oblivion.

Pan seared Kingklip, cauliflower purée, confit tomatoes, seasonal vegetables, fondant potatoes R190

Premium beef fillet, charred onion, mushroom dust, potato gratin, cauliflower and white truffle purée R215

This famous Premium Beef Fillet from a local beef supplier is cooked to perfection in our Jospo charcoal oven.

DESSERTS

Amarula bread and butter pudding, rooibos infused custard, vanilla ice cream R70

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

Baked Butterscotch cheesecake with blueberry compote, honeycomb R75

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

Dark chocolate and toffee fondant, white chocolate ice cream, passion fruit anglaise R80

French chocolatier Jacques Torres claims that the fondant existed in France before New York.

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