

mixology

pink gin with ruby grapefruit and tonic 60
delicate quince with prosecco 65
orange vodka and orange ice cream soda float 55
tonka bean white hot chocolate with whiskey 50
70% dark couverture hot chocolate 45
bergamot and dulce du leche with steamed milk 45

freshly crafted juices

apple, celery & ginger • apple, beetroot & orange • pear, carrot & grapefruit • pineapple, apple & coconut 45
add any extras 3
hand squeezed citrus • ruby grapefruit • blood orange • orange 40

freshly crafted smoothies

banana with bergamot lemon and coconut milk • quince, honey and yoghurt 45

begin

soup

lemon, barley and bone marrow soup with gremoulata 85
winter soup of the day

winter salad

shaved red cabbage with orange, medjool dates, gorgonzola and star anise dressing 55 | 90
add prosciutto 20
slow roasted duck with young beetroot, winter fruit and sesame nougatine 70 | 105
pear, hazelnut and celeriac with avocado and black pepper praline 60 | 105
add salmon gravadlax 30
fried artichokes with creamed herring, croutons and fresh tomato 70 | 105
winter garden vegetables with miso eggplant dip, beet raita, black dukkah and warm feta 110
garden peas with slow roasted salmon, grapefruit and bearnaise dressing 85 | 120

SAVOUR

ginger and sichuan pepper baby calamari with apple, turnip and miso mayonnaise 90
pan fried veal with lemon butter, crab, pine nuts and parmesan 155
swiss chard ravioli with garden peas, soft poached egg and gremoulata crunch 95
add smoked trout 20
farm style beef and cabbage 'frikadelle' with truffled white vegetable mash and tomato butter 110
quince cognac and chestnut rolled free range chicken with creamed cavalo nero 100
tuna in saffron, citrus and white wine with tomato and white beans 145
hemelhuijs open burger with onion marmelade and mature cheddar and cognac cream 90

all season

soft 'mieliepap' with orange blossom honey and salted butter 55
breakfast beer waffle with home made genoa figs in syrup and crème fraîche 65
a choice of smoked trout 20 • salmon gravadlax 30 • roasted bacon 20
poached farm eggs with artichoke hearts and hollandaise 55
scrambled farm eggs with avocado and toasted panettone 55
home made potato rosti with crème fraîche and soft poached egg 60

on lightly toasted bread

cream herring with shaved cucumber, capers and soft boiled egg 75
slow roasted duck and zahtar poached pear with rocket 70
moroccan hummus with onion marmalade, avocado and parmesan 65

on the side

crisp shoestring potatoes with lemon mayonnaise 30
crisp iceberg with shaved apple, cucumber and pickled ginger dressing 30

more to drink

hand selected wine

house white carafe 60
elgin ridge sauvignon blanc 140 | 40
groot phesantekraal anna de koning
wooded chenin blanc 155 | 45
usana pinot gris 130 | 35
springfield wild yeast chardonnay 180 | 50
house red carafe 80
mooiplaas pinotage 190 | 55
arendsig shiraz 220 | 60
hermanuspietersfontein
'die marta' 280 | 80

graham beck brut rosé 235 | 55
simonsig kaapse vonkel 225 | 50
with candied hibiscus flower 5

soft drinks

sodas 18
appetizer, tomato juice 22

iced teas

bergamot & lemon
rooibos & forest berries 30

beer

hand select & changing, please enquire

hot drinks

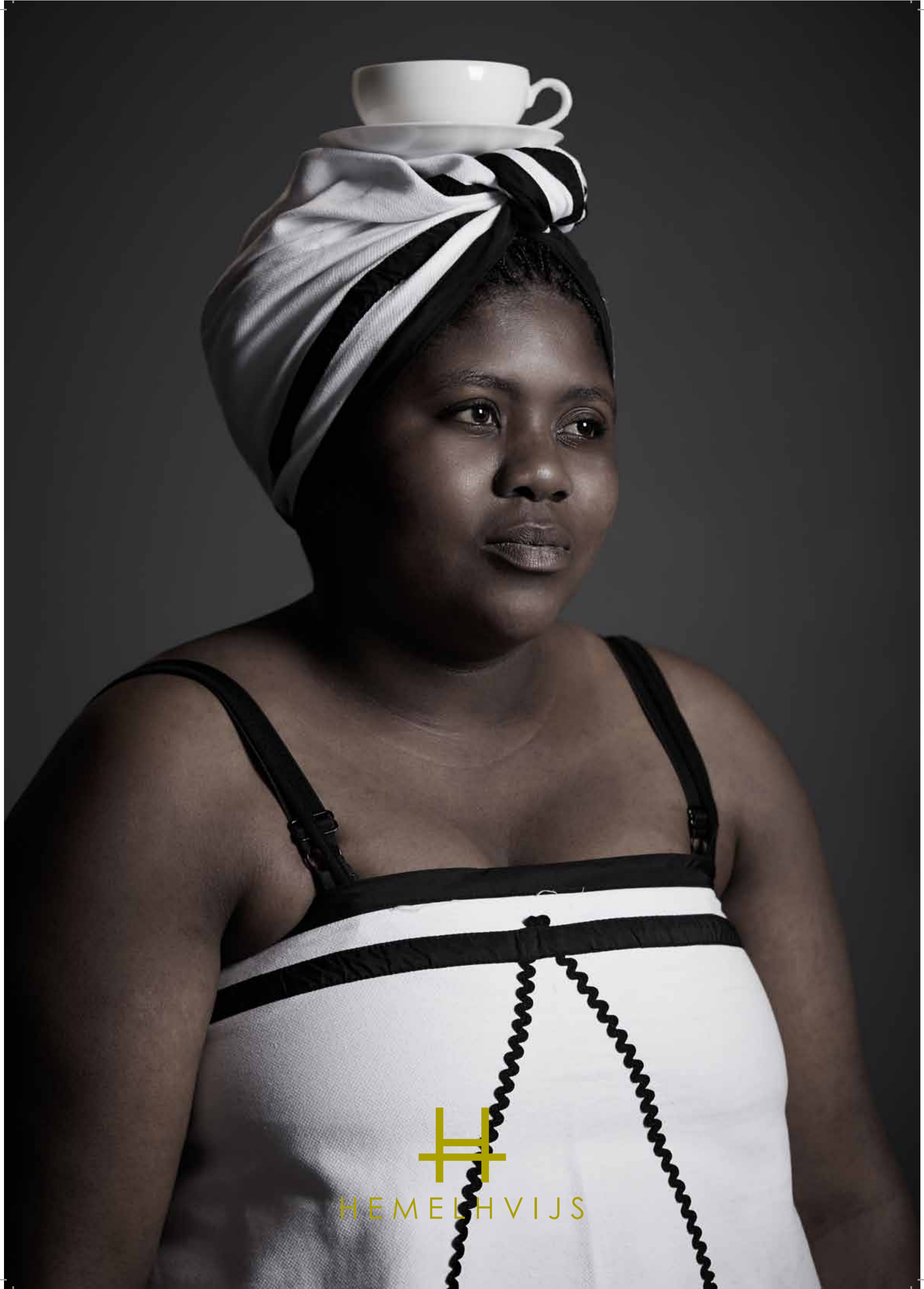
espresso 16
double espresso | americano 18
cappuccino 24
latté 26
add extra shot 12
spiced homed blended chai tea with
steamed milk 35

hand selected fine teas

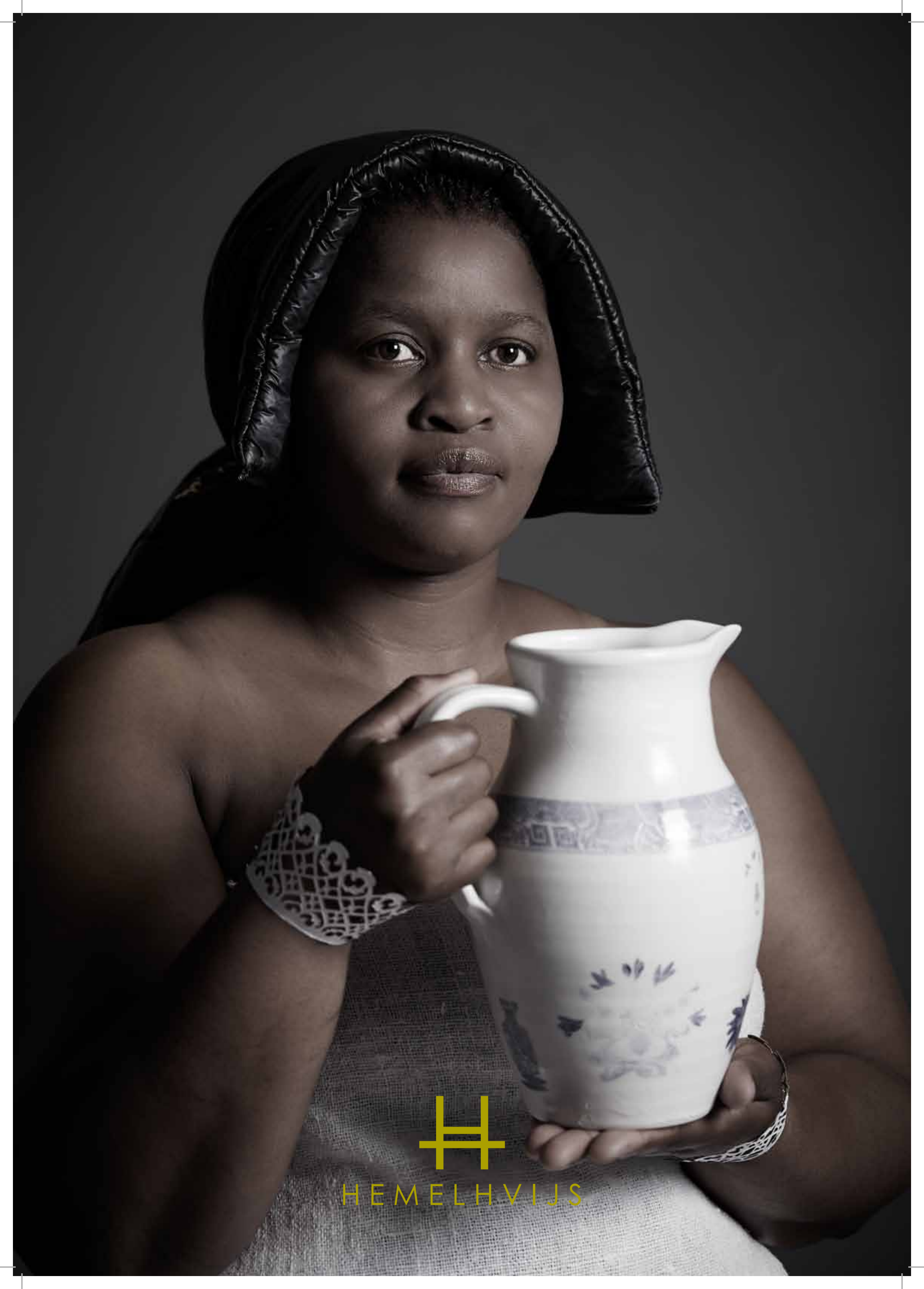
please enquire about our
custom blends 30



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