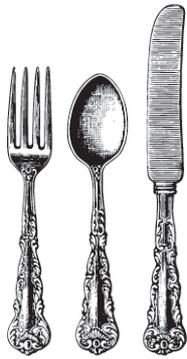




**JEAN**  
BREAKFAST MENU



09H30 - 11H30

Now that you are here...  
Please allow us to bring  
you food from the heart.  
Food that is not overly  
pretentious with schmears  
and foams but beautiful  
food with attitude.  
We would love to share  
Mother Nature's seasonal  
cycles as well as our  
stories with you.

**AT OUR WINTER BREAKFAST  
TABLE**

<b>BREAKFAST GRANOLA YOGHURT BOWL</b>	<b>-95</b>
Fresh seasonal fruits	
<b>SUNRISE TROUT BOWL</b>	<b>-148</b>
Cold smoked trout ribbons with poached farm eggs, broccoli, avocado, textures of rainbow carrot, quinoa, cucumber ribbons and roasted carrot vinaigrette	
<b>FARMHOUSE OMELETTES</b>	
-Garden spinach, goat's chevin, sundried tomato, roasted tomato and spring onions with shaved pecorino	<b>-120</b>
-Spanish chorizo, potato, roasted tomatoes and red onions	<b>-130</b>
<b>JEAN'S SHAKSHUKA</b>	<b>-140</b>
Spicy tomato, chickpea and roasted red bell pepper sauce with soft poached eggs, olives, feta, fresh herbs and toasted pita breads	
<b>BANANA BREAD FRENCH TOAST</b>	<b>-120</b>
Streaky bacon, grilled banana, crème fraîche, honey and ground cinnamon	
<b>OUR EGGS BENEDICT</b>	<b>-145</b>
Toasted English muffin, B'Bos cold smoked trout, poached eggs, wilted kale and grapefruit Bearnaise sauce	
<b>OUR FAMOUS BREAKFAST BAGELS</b>	<b>-98</b>
-Smashed avocado, roasted garlic hummus, pickled red onion, toasted pumpkin seed pesto and watercress	
-Streaky bacon, smashed avocado, fresh tomato, watercress, sunflower seed pesto and soft fried farm egg	<b>-120</b>
<b>FILLED BUTTER CROISSANT</b>	<b>-95</b>
Scrambled farm eggs, streaky bacon, fresh tomato & wild rocket	
<b>FARMHOUSE BREAKFAST</b>	<b>-145</b>
Creamy scrambled eggs, boerewors sausages, streaky bacon, balsamic tomato, sauteed mushrooms and sourdough toast with farm butter	



Now that you are here...

Please allow us to bring you food from the heart. Food that is not overly pretentious with schmears and foams but beautiful food with attitude. We'd love to surprise you with our take on ordinary food and comfort you with familiar nostalgic heritage flavours. We plan to share Mother Nature's seasonal cycles as well as our stories with you. Our food story starts here.

## LET'S START WITH...

### WINTER WARMER SOUP - 78

Inspired by fresh produce daily, please ask your service ambassador about today's soup

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 Fresh citrus fruit, roasted baby carrots, blood orange vinaigrette and dTtk grapefruit hung yoghurt i [fZ eSfW eg` Xai WeWbdS[ W

### TOGARASHI SEARED TUNA LOIN - 135

Wilted pakchoi, avocado, black rice, spring onions, honeyed sesame soy dressing

### HOT PRAWN & DUMPLING SOUP - 130

Asian inspired prawn broth with sesame, chilli, coriander, wonton dumplings and seared prawns

### PORK CHEEK KROKETTEN - 85

Sourdough breadcrumb, sauce gribiche

## AND FOR THE MAIN EVENT...

### WOODFIRED CAULIFLOWER & TRUFFLED WALNUT RISOTTO - #45

Slow roasted cauliflower puree, grilled florets, Pecorino cheese and truffle butter roasted walnuts with lightly pickled cauliflower salad

### WEST COAST MUSSEL & PANCETTA LINGUINE - #55

Slow cooked garlic, herb & lemon cream with mussels, fried pancetta and parsley

### POACHED CHICKEN SUPRÊME - 150

Chicken Breast with wing bone, poached and seared in butter with Shiitake & Oyster mushrooms, peas, tarragon and wild mushroom veloute

### SHERRY GLAZED PORK BELLY - #55

Honeyed parsnip puree, roasted apple, lightly fennel pickled apple, braised red cabbage and almond crumb

### SEARED IMPALA LOIN - #65

Biltong parmesan baked polenta, roasted heirloom baby beets and pink peppercorn prune jus.

### MALAY STYLE KAROO LAMB CURRY - #95

Tomato based lamb curry with dried fruit cous cous, sambaal, coriander lime yoghurt , poppadum and sambal

### BBQ BEEF & CHEESE BURGER - #60

Toasted sesame bun, 200g free range beef patty, smoked mozzarella, aioli, fresh tomato, wild rocket and roasted onions with crispy fries

### CHALMAR BEEF SIRLOIN 'PLANKIE STEAK' - #65

Roasted olive, sundried tomato, caper and wild rocket salad with shaved pecorino and brown butter