
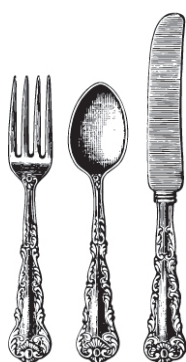


AT OUR SUMMER BREAKFAST TABLE



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.

- ✓ **HOMEMADE GRANOLA BOWL** - 120
Home made fynbos honeyed granola, seasonal fruit and greek yoghurt
- ✓ **SUNNY SIDE AVOCADO TOAST** - 135
Butter toasted sourdough slices, smashed avocado, tomato and soft fried eggs.
- ✓ **SUNRISE QUINOA BOWL** - 145
Warm quinoa bowl with soft poached farm eggs, pan roasted broccoli, avocado, fresh baby spinach and citrus yoghurt dressing
- COLD SMOKED B'BOS TROUT OPEN OMELETTE** - 165
Sliced of butter toasted sourdough, fresh herb & cucumber salad with Creme Fraîche, Norwegian lumpfish roe, crispy capers and fresh lemon
- ✓ **OUR TURKISH EGGS** - 135
Soft poached eggs on top of feta whipped yoghurt, spicy zough sauce, za'atar spiced herb and cucumber salad and toasted flatbread
- BANANA BREAD FRENCH TOAST** - 145
Honeyed bacon, pan grilled banana, crème fraîche and ground cinnamon.
- OUR EGGS BENEDICT** - 145
Pan toasted sourdough, streaky smoked bacon, wilted spinach, soft poached eggs and tarragon hollandaise.
- THE BREAKFAST BAGEL** - 140
Layers of smashed avocado, wild rocket, tomato, crispy bacon, garden pesto and soft poached egg on toasted bagel.
- JÉAN'S FILLED CROISSANT** - 148
Toasted butter croissant, streaky bacon, creamy scrambled eggs, wild rocket and sliced tomato
- BOERIE BREAKFAST BURGER** - 165
Homemade boerewors sausage on toasted sesame bun with jalapeno mayo, roasted onions, cherry tomatoes and rustic fries
- FARMHOUSE BREAKFAST** - 170
Rooibos & honey pork sausage, crispy bacon, soft scrambled eggs, sauteed baby potatoes with onions, roasted tomato, grilled mushrooms, butter toasted sourdough.



Now that you are here...

Allow us to bring you food from the heart.

Food that is not overly pretentious with schmears and foams but beautiful bring-down-the-house-food. We would love to surprise you with our take on ordinary food, comfort you with familiar nostalgic flavours, yet, we still want to move boundaries by cooking outside of our wire fences.

We plan to share Mother Nature's seasonal cycles as well as our wine, beautiful view and stories with you. Our food story starts like this:

STARTERS

- ✓ **ZA'ATAR FLATBREAD** - 138
Grilled aubergine, sundried tomatoes, sundried tomato aioli, garlic whipped feta, cucumber labneh & zhoug sauce and wild rocket

Suggested wine: Jean Sauvignon Blanc

- SLOW BRAISED SMOKED BRISKET BITTERBALLEN** - 140
Pickled Jalapeno Aioli

Suggested wine: Nicol Merlot

- SMOKED SNOEK PATÉ** - 148
Dried apricot, green olive and walnut sambaal with toasted sourdough

Suggested wine: My Way Sauvignon Blanc

- WEST COAST MUSSELS & FRIES** - 165
Creamy mussels with chorizo, fresh coriander, chilli, lemon and crispy salted fries

Suggested Wine: Dear Diary Unwooded Chardonnay

LIGHT MEALS

- ✓ **BEETROOT & GOATS CHEESE SPRING SALAD** - 170
Cranberry roasted beetroot, hibiscus vinaigrette, raw red cabbage, sumac goat's cheese, grapefruit, goji berries & micro salad

Suggested Wine: Marianna Roos Rosé

- SPICY SESAME CHICKEN WINGS** - 160
Chilli, ginger and lemongrass poached wings, seared in gojuchang BBQ sauce and topped with toasted sesame seeds, sliced spring onions and coriander

Suggested Wine: Dear Diary Unwooded Chardonnay

- FIOR DI LATTE MOZZARELLA CHEESE, PARMA HAM AND STONE FRUIT SALAD** - 185
Dried peach, marinated apricot, nectarines and baby herb salad with Loxtonia Stone fruit Vinaigrette

Suggested Wine: Dear Diary Unwooded Chardonnay

SUMMER

- ✓ **LINGUINI PASTA VERDE** - 195
Linguini pasta with roasted seasonal green vegetables, salsa verde, parmesan cheese and micro salad

Suggested Wine: Dear Diary Unwooded Chardonnay

- ✓ MEDITERRANEAN VEGETABLE GRATIN** - 210
 Layers of grilled aubergine, zucchini, kalamata olives, bocconcinni cheese, and smoked chipotle passata sauce, topped with parmesan crumb and served with crispy toasted ciabatta toast
Suggested Wine: Nicol Merlot
- CATCH OF THE DAY** - 230
 Pan seared fish of the day with lumpfish caviar and bokkom velouté, potato rösti, broccoli vinaigrette and roasted summer tomatoes
Suggested Wine: Jean Sauvignon Blanc
- CAESAR SALAD FREE RANGE CHICKEN PICATTA** - 240
 Flattened and pan seared chicken breast with fresh lemon and capers topped with crunchy cos lettuce, ciabatta croutons, shaved Grana Pandano and Caesar dressing on the side
Suggested Wine: Dear Diary Chardonnay
- FREE RANGE FARMHOUSE BEEF BURGER** - 180
 Butter toasted bun, boerewors spiced 200g free range beef patty, black pepper Kwaito cheese, jalapeno mayo, fresh tomato and lettuce with handcut fries & aioli
Suggested Wine: Nicol Merlot
- GREEK INSPIRED KAROO LAMB KOFTAS** - 278
 Medium grilled lamb koftas on garlic rubbed flat bread, with humus, labneh, spicy zhoug sauce and a fattoush salad.
Suggested Wine: Janét Shiraz
- FIRE GRILLED CHALMAR SIRLOIN "PLANKIE" STEAK** - 278
 Thinly sliced 200g medium rare Chalmar beef sirloin steak, Madagascan green peppercorn jus, crispy fries and fresh herb salad with honeyed green tea vinaigrette
Suggested Wine: Johan Cabernet Sauvignon
- MEXICAN BARBECOA BRAISED PORK BELLY** - 265
 Fried tortillas with roasted corn, bacon, tomato and shallot succotash salad, guacamole, blackened jalapeno's and crème fraiche
Suggested Wine: Janét Shiraz

D E S S E R T

- VANILLA BEAN & ROSE** - 95
 Madagascan vanilla bean panna cotta with rose petal sponge, rose water berry consommé & seasonal berries
- CRISPY MERINGUE, LEMON & LIME** - 90
 Dried white chocolate meringue, lemon curd, whipped lemon 'cheesecake' fresh lime, candied zest
- SPICED COFFEE & HAZELNUT FINANCIER** - 95
 Banana, hazelnut & frangelico ice cream, hazelnut praline chocolate bark