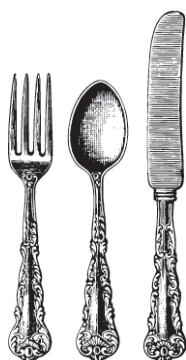


AT OUR SUMMER BREAKFAST TABLE



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** - 130
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, soft fried egg, roasted onions, cherry tomatoes and crispy fries
- FARMHOUSE BREAKFAST** - 170
Breakfast boerewors sausage, crispy bacon, soft scrambled eggs, sauteed baby potatoes with onions, roasted tomato, grilled mushrooms and 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 ciabatta

Suggested wine: My Way Sauvignon Blanc

- WEST COAST MUSSELS & FRIES** - 180
Creamy mussels with chorizo, fresh coriander, chilli, lemon and crisp salted fries

Suggested Wine: Dear Diary Unwooded Chardonnay

LIGHT MEALS

- SUMMER SESAME PRAWN POKE BOWL** - 198
Sesame coated seared prawns, fresh avocado, cucumber, mango, radish and spring onion salad with sticky black rice and nuoc cham style dressing

Suggested Wine: Marianna Roos Rosé

- SPICY KOREAN STYLE CHICKEN WINGS** - 175
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, AND FIG SALAD** - 148
Fresh figs with torn mozzarella, fresh basil, toasted pine nuts and sauvignon blanc gastrique
Add: Parma Ham - 50

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

- ✓ 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** - 240
 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 STYLE FREE RANGE CHICKEN PICATTA SALAD** - 240
 Flattened and pan seared chicken breast with fresh lemon and capers topped with crunchy cos lettuce, ciabatta croutons, shaved Grana Padano and Caesar dressing on the side
Suggested Wine: Dear Diary Chardonnay
- FREE RANGE FARMHOUSE BEEF BURGER** - 185
 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
- SEARED KUDU LOIN WITH BEETROOT** - 278
 Medium rare grilled Kudu loin with textures of pickled, roasted and raw beetroot, hazelnut and its own jus
Suggested Wine: Janét Shiraz
- FIRE GRILLED CHALMAR SIRLOIN STEAK** - 278
 250g Medium Rare, 28 day dry aged and cured Chalmar beef sirloin steak with creamy mushroom, brandy and mustard jus, biltong spiced potato Dauphine, green beans and coriander pickled onions
Suggested Wine: Johan Cabernet Sauvignon
- ROLLED PORK BELLY WITH SUMMER CARROTS** - 270
 Slow braised pork belly with sweet potato puree, textures of summer carrots, stonefruit chutney and mustard jus
Suggested Wine: Nicol Merlot

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