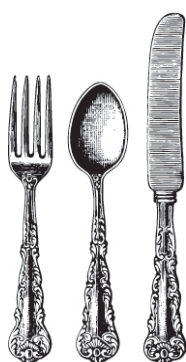




JEAN
BREAKFAST MENU



09H00 - 11H00

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

- ✓ HOMEMADE GRANOLA BOWL**
Homemade brown buttered honey granola with nuts, seeds, dried fruit, cinnamon banana and double cream yoghurt

-142
- ✓ SUNNY SIDE AVOCADO TOAST**
Butter toasted sourdough slices, smashed avocado, fresh sliced tomato, pickled red onions, hazelnut dukkah spice and soft fried eggs.

-150
- ✓ SUNRISE QUINOA BOWL**
Warm quinoa bowl with soft poached farm eggs, pan roasted broccoli, avocado, fresh baby spinach and citrus yoghurt dressing

-155
- BACON & FETA OPEN OMELETTE**
Crispy bacon, feta, pan roasted cherry tomatoes and spinach open omelette with fresh micro salad and butter toasted sourdough

-150
- ✓ OUR TURKISH EGGS**
Soft poached eggs on top of feta whipped yoghurt, spicy zough sauce, za'atar spiced herb and cucumber salad and butter toasted flatbread

-148
- BANANA BREAD FRENCH TOAST**
Thick slice of homemade banana bread topped with honeyed bacon, pan grilled banana, crème fraîche and ground cinnamon.

-148
- OUR EGGS BENEDICT**
Pan toasted sourdough, streaky smoked bacon, wilted spinach, soft poached eggs and grapefruit bernaïse

-158
- THE BREAKFAST BAGEL**
Layers of smashed avocado, wild rocket, tomato, crispy bacon, garden pesto and soft poached egg on toasted bagel.

-148
- JÉAN'S FILLED CROISSANT**
Toasted butter croissant, streaky bacon, creamy scrambled eggs, wild rocket and sliced tomato

-155
- FARMHOUSE BREAKFAST**
Breakfast boerewors sausage, crispy bacon, soft scrambled eggs, sauteed baby potatoes with onions, balsamic roasted tomato, grilled mushrooms and butter toasted sourdough.

-175



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:

OUR WINTER SMALL PLATES

GARDEN SMALL PLATES

- ✓ **WOODFIRED MOROCCAN CAULIFLOWER** - 110
Warm grain salad, puffed sorghum, hummus and flatbread

Suggested wine: Limited Release Sauvignon Blanc

- ✓ **CRISPY FRIED DALEWOOD BRIE** - 130
Textures of fig, macadamia nuts and lavache

Suggested Wine: Marianna Roos Rosé

- ✓ **BRAISED LEEK & THYME TART** - 120
Whipped lemon and goats chevre ricotta, confit shallots, green tea vinegar gastrique and umami powder

Suggested Wine: Limited Release Chardonnay

- ✓ **WILD MUSHROOM TORTELLINI** - 125
Ponzu gel, tempura, mushroom tea and pickled shimeji

Suggested wine: Nicol Merlot

WATER SMALL PLATES

- MISO BBQ OCTOPUS** - 135
Amadumbe mash, crisps and pickled radish coriander salad

Suggested Wine: Limited Release Chenin Blanc

- SALMON CEVICHE** - 130
Crispy wontons, ginger pickled cabbage, umami mayo & ponzu

Suggested wine: Jean Sauvignon Blanc

- WEST COAST MUSSEL & HOME SMOKED BACON CHOWDER** - 130
Fresh herbs, potato & sauvignon blanc cream

Suggested Wine: Limited Release Chenin Blanc

- CATCH OF THE DAY** - 125
Soba noodles, wilted spinach and coconut cream thai broth

Suggested wine: Jean Sauvignon Blanc

LAND SMALL PLATES

GOJUCHANG BBQ CHICKEN WINGS - 120
Nuoc cham cucumber herb salad

Suggested Wine: Dear Diary Chardonnay

SEARED CHICKEN PICATTA - 120
Free range chicken breast, linguine pasta
and lemon caper butter sauce

Suggested Wine: Limited Release Chardonnay

CHALMAR BEEF RIB BITTERBALLEN - 125
Pickled Jalapeno Aioli

Suggested wine: Janét Shiraz

**WOODFIRED PORK CHEEK
CROQUETTE** - 125
Fresh apple, mustard and kohlrabi salad,
garlic mayonnaise and fresh lemon

Suggested wine: Jean Sauvignon Blanc

GLAZED PORK BELLY - 135
Baby root vegetables, parsnip puree, ginger
honey jus

Suggested wine: Limited Chenin Blanc

SLOW BRAISED BEEF BRISKET - 140
Confit garlic pomme puree, crispy onions,
chimichurri and chipotle aioli

Suggested Wine: Janét Shiraz

KAROO LAMB RIBLET - 138
Bobotie spiced bbq sauce, dried apricot
sambal and macadamia nut

Suggested Wine: Janét Shiraz

CHALMAR BEEF TARTAR - 145
Soy cured egg yolk and roasted bone
marrow toast

Suggested wine: Nicol Merlot

BROWN BUTTER SEARED IMPALA - 145
Biltong polenta, brussel sprouts, lightly
smoked cabbage puree, hazelnut dukkah
and jus

Suggested wine: Johan Cabernet Sauvignon

HUNGRY MAINS

FARMHOUSE CHEESE BURGER -185
Smoked mozzarella, chipotle aioli, sesame
toasted bun, wild rocket, tomato, pickles and
rustic fries

Suggested Wine: Limited Cabernet Sauvignon

**GRILLED 400g CHALMAR BEEF RIB
EYE STEAK** -320
Chimichurri, rustic fries, aioli

Suggested wine: My Way Barrel Selection

SLOW BRAISED OSSO BUCCO -290
Creamy barley risotto, gremolata

Suggested wine: Janét Shiraz

DESSERT

**70% CALLEBAUT BAKED CHOCOLATE
MOUSSE** - 140
Rocky road cookie & vanilla bean whipped
cream

Please allow 10 minutes for baking

Suggested Wine: Nicol Merlot

MILK TART CRÈME BRÛLÉE - 120
Toasted coconut koesisters

WARM PECAN NUT TART - 120
Freshly baked to order with fig and bourbon
ice cream

Please allow 13 minutes for baking