



Breakfast menu

Summer | 8h00-11h30

3 saldanha bay oysters with a red wine vinegar dressing and lemon R 60

smoked franschhoek trout, avocado, sweet dill dressing, butter lettuce and fresh baguette R115

frenchman's breakfast: cheeses and charcuterie, fresh baguette, croissant and almond financier R120

joostenberg charcuterie: pork terrine, chicken liver paté, pork rilette, home cured coppa & ham, pork pie, brawn, pickles, fresh baguette and toast R 95

artisan cheese board: dalewood boland, dalewood lanquedoc, cremalat gorgonzola, klein river gruyère, garlic & herb cottage cheese, fig preserve, baguette and toast R 95

klein joostenberg: 1 fried free range egg, streaky bacon, tomato, pork sausages and toast R 70

farmhouse: 2 fried free range eggs, streaky bacon, tomato, pork sausages, mushrooms and toast R 90

open free range egg omelette: creamy button mushroom sauce, dressed leaves, klein river gruyère and toast R 85

homemade toasted muesli, camphill yoghurt, fynbos honey and vanilla flavoured stewed simondium red plums R 60

watermelon & feta salad with toasted pine nuts and dressed leaves R 60

french toast: farm bread, fynbos honey, streaky bacon R 85

grilled croissant with ladismith mature cheddar, dalewood huguenot cheese, home cured ham and topped with fresh salad R 85

plain croissant, homemade jam and butter R 40



