



Breakfast menu

Autumn | 8h00-11h30

- 3 saldanha bay oysters with a red wine vinegar dressing and lemon R 60
- smoked franschhoek trout, scrambled free range eggs and toast R120
- 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, grilled cherry tomato, pork sausages and toast R 75
- farmhouse: 2 fried free range eggs, streaky bacon, grilled cherry 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 plum compote R 60
- dalewood huguenot & poached pear salad with toasted walnuts 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

