

# **KLEIN JOOSTENBERG BISTRO LUNCH MENU**

Villiera Tradition Brut NV | Brut Rose NV

R320|750ml R80|glass

### **Starters**

Waterblommetjie soup	R70
Fresh pear, gorgonzola, rocket and toasted Senqu River almonds $f Y$	R95
Warm pickled pork tongue with gribiche dressing	R80
Smoked Overberg trout mousse, capers, lemon and Melba toast	R125
Quiche filled with home-cured ham & Ladismith cheddar served with a salad	R90
Zandam fior di latté mozzarella, black olive tapenade and garlicky sourdough toast	R125
Joostenberg charcuterie: terrine, chicken liver parfait, pork rillette, home-cured ham, pork pie, pastrami, rustico salami, brawn, pickles and fresh bread	R155
<u>Mains</u>	
Traditional ham & cheese croque monsieur with chips	R120
Winemakers eggs: 2 free-range eggs poached in a red wine sauce with wilted spinach, mushrooms, bacon and fresh bread	R125
Open free-range egg omelette, creamy mushrooms, baby spinach and Klein River gruberg V	R125
Smoked snoek & hake fish cakes with tartare sauce and chips	R175
Langside free-range BBQ beef burger, on a sesame seed bun with pickled cucumber, aïoli and homemade chips	R145
Beef Rogan Josh with basmati rice, raita and roti	R185
Free-range beef Bourguignon with mashed potato	R195
Braised pork shoulder, tomato and paprika casserole with Sandveld heerenbone	R165
Langside free-range beef sirloin with creamy mushroom sauce, homemade chips and salad	R275
Muldersvlei boerewors, tomato smoor and Lowerland polenta	R145

#### **Extras**

Homemade chips R 37 | Side salad R 25









### Desserts & Cheese

South African cheeses: Dalewood camembert, Cremalat gorgonzola, Kleinriver gruberg, fresh fruit, pickles, preserve and fresh bread	R130
Crème caramel	R75
Raspberry and vanilla pod crème brulée	R85
Pastry plate to share: 2 caneléS, 2 financiers, 2 shortbread biscuits	R60
Coconut cream cake with berry sauce	R70
Milk tart with whipped cream	R70
Baked cheesecake with berry sauce	R75
Carrot cake with whipped cream	R80
Strawberry coupé: Fresh strawberries, meringue, whipped cream, vanilla pod ice cream and berry sauce	R80
Pastries from our Deli: Pastel de nata Canelé	R39 R25
Homemade ice cream & sorbet:  Vanilla pod / Dark chocolate / Coffee / Pistachio / Berry sorbet  1 scoop  2 scoop  3 scoop	R35 per scoop

## **Homemade Shakes**

Vanilla pod/Dark Chocolate/Coffee/Red Berry R40 / R65

Hot Drinks		Cold Drinks	
Espresso	R28 / R32	Still or Sparkling Water 1L	R35
Cappuccino / Flat white	R38	Koelenhof sparkling grape juice 750 ml	R85
Cortado	R32	Homemade lemon & rooibos iced tea	
Café au lait	R42		R30
Americano	R32	Coke / Coke zero / Fanta / Creme soda	R28
Red cappuccino	R38	Appletizer / Grapetizer	R40
Red latté	R42	Ginger beer	R32
Milo	R35	Freshly squeezed orange juice	R45
Hot chocolate	R42	Sir Fruit: apple juice	R30
Tea: ceylon/earl grey/rooibos/ peppermint		Homemade lemonade served with ice and lemon, still or sparkling	R30
		Rock shandy: lemonade, soda & bitters	R45
		Iced coffee: espresso, cold milk & ice	R35



