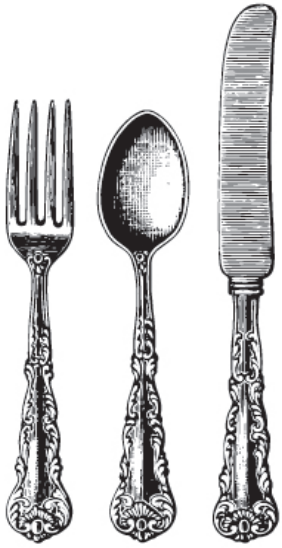
JEAN
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AT OUR AUTUMN BREAKFAST TABLE

BREAKFAST GRANOLA YOGHURT BOWL 95
Fresh seasonal fruits

SUNRISE TROUT BOWL 140
Cold smoked trout ribbons with poached farm eggs, broccoli, avocado, textures of rainbow carrot, honey pickled red onion, cucumber ribbons and roasted carrot vinaigrette

FARMHOUSE OMELETTES
Garden spinach, goat's chevin, roasted tomato and spring onions with shaved pecorino 120

Spanish chorizo, honey buttered sweet potato and roasted red onions 130

JEAN'S SHAKSHUKA 140
Spicy tomato and roasted red bell pepper sauce with baked eggs, olives, feta, fresh herbs and toasted pita breads

BANANA BREAD FRENCH TOAST 120
Streaky bacon, figs, mascarpone cheese, honey and ground cinnamon

CROQUE MADAME CROISSANT 125
Buttery croissant filled with Klein River Gruberg cheese sauce, Richard Bosman rosemary ham and soft fried farm egg

OUR FAMOUS BREAKFAST BAGELS
Smashed avocado, roasted garlic hummus, pickled red onion, toasted pumpkin seed pesto and watercress 98

Streaky bacon, smashed avocado, fresh tomato, watercress, sunflower seed pesto and soft fried farm egg 120

FARMHOUSE BREAKFAST 155
Creamy scrambled eggs, boerewors sausages, streaky bacon, balsamic tomato, sauteed mushrooms and sourdough toast with farm butter

JEAN



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'd love to surprise you with our take on ordinary food and comfort you with familiar nostalgic heritage flavours. We plan to share Mother Nature's seasonal cycles as well as our stories with you. Our food story starts here.

LET'S START WITH...

BUTTERED FLATBREAD 98
Roasted garlic hummus with dukkah spice, olive oil and pickled radish

BEETROOT & GOAT'S CHEVIN SALAD 125
Textures of beetroot, pickled, raw and roasted, sumac goat's cheese, fig, balsamic and micro greens

SLOW ROASTED ONION & SAGE TART TATIN 110
Whipped Gorgonzola cheese and toasted sunflower seeds

CRISPY HAKE GOUJONS 105
Umami mayonnaise with pineapple and cucumber salsa

PRAWN SOUVLAKI 125
Roasted avocado salsa with toasted pita bread

PULLED PORK BITTERBALLEN 98
Dijon mustard and apple relish

AND FOR THE MAIN EVENT...

TEXTURES OF CAULIFLOWER 148
Roasted, smoked, pureed, pickled and fresh with seared king oyster mushroom, almond crumb, sultana chutney and verjuice gel

WHOLE ROASTED PUMPKIN GNOCCHI 140
Pineapple sage & orange cream, butternut puree, ricotta and toasted pumpkin seed pesto

PAN SEARED FREE RANGE CHICKEN PAILLARD 155
Warm wild mushroom salad, autumn leaves and rooibos cream

HOT SMOKED B'BOS TROUT FILLET 170
Confit leek veloute, thyme roasted baby potatoes and mesclun salad with toasted hazelnuts and champagne vinaigrette

SHERRY GLAZED PORK BELLY 145
Roasted roots, citrus celeriac puree, carrot top and sunflower seed pesto

SLOW COOKED BEEF SHORTRIB TOMATO BREDIE 160
Creamy samp risotto with fresh gremolata

VENISON & PORK BURGER 160
200g Patty on toasted brioche bun, spiced pear chutney, smoked mozzarella cheese with watercress and sweet potato fries