

EATING. WITH PURPOSE

BREAD OF THE DAY

essene bread – Tuesdays R54

Sprouted organic wheat bread - a blend of ancient Khorosan and SA Witwol (both from Lowerland) – mashed together into a paste with a touch of sourdough starter and desert salt. Slow baked at a low temperature to create a highly nutritious loaf.

ezeziel – Wednesdays R58

Inspired by the recipe given to Ezeziel by God himself. He was instructed to create a high protein substance before the famine struck. This loaf contains; Ancient wheats, malted barley-, millet- and chickpea flour combined with lentils, red beans and organic Teff (Lowerland).

rene's rye – Thursdays R58

A Wholegrain Rye bread from Tartine. Contains buttermilk, dark beer, flax-, sunflower-, pumpkin- and sesame seeds with a drop of honey. Made with SA grown rye (Lowerland)

corn porridge bread – Fridays R44

The ultimate “braai broodjie” bread. Bertie Coetzee from Lowerland Farm, Prieska, farms the tastiest organic yellow mielies. Seeing as meliemeel has no baking qualities, we created a porridge and merged it into country loaf dough.

mosbolletjie – Sundays R58

We don't need to tell you anything about this old “staatmaker”. Enjoy with too much butter and Nastergal Jam.

NAKED JUICES & INFUSIONS

pineapple, granadilla & carrot with soaked chia seeds	R45
apple, mint & lemon	R38
pear, strawberry, cinnamon & soaked chia seeds	R48
iced coffee sweetened with raw honey	R33
still sparkling water 250ml/750ml	R18/ R38
fizz apple pineapple grape	R30
little wolf virgin cider	R48

DAILY BREAD

schoon sourdough Our signature loaf, scripted with an “S”, requiring 3 days. A combination of rye-, whole wheat- and white bread flour makes for a delicious, flavourful everyday loaf for every occasion.	R38
country loaf A sandwich loaf for the daily bread bin. A white and whole wheat sourdough bread made with stoneground flour accentuates the creamy flavours of wheat and revives the memories of how real bread was once made.	R38
baguette A high crust to crumb ratio. Prepared with a long overnight ferment to develop flavour with an added South African touch of yellow maize meal.	R27
rustique A well hydrated loaf with a long overnight ferment baked at high temperatures offers a bread with a very thin crust and a big open, chewy crumb.	R33
whole grain dark rye A dark loaf with a long palate. Made with the only organic rye in the country. Nuances of roasted coriander and honey.	R48
olive bread stick Green olives held together by baguette dough.	R22
cheese stick Grana Padano in baguette dough. An upgraded version of the cheesy bun.	R22
chocolate bread stick A mixture of dark & white chocolate.	R22

HOT BEVERAGES

flat white with almond milk add R20	R28
red flat	R30
latte	R30
cortado	R26
americano with/without milk with pouring cream add R6	R27
espresso	R20
hot chocolate a smear of dark chocolate ganache & steamed milk	R44
mocha a smear of dark chocolate ganache, a shot of espresso & steamed milk	R49
taai koffi double shot espresso with a shot of condensed milk & steamed milk	R35
salted caramel malt pot warm milky horlicks drink with a shot of homemade salted caramel	R35
twg tea- rooibos earl grey green tea ceylon	R35

Schoon espresso blend
3 parts Honduras organic, a medium/dark roast with aroma's of vanilla & hazelnut and flavours of nut & chocolate
2 parts Brazil Cerrado, a medium roast with flavours of almond, chocolate & malt
1 part Ethiopian Yigacheffe, a medium roast with sweet floral aroma's and a fruity, lemon complex flavour

PASTRY OFFERING

plain croissant Layered dough with cultured butter, rolled & folded several times in succession	R30
hazelnut chocolate croissant Croissant dough, filled with a chocolate & hazelnut ganache, drizzled with chocolate	R45
almond croissant The classic version of the breakfast pastry with a sweet almond filling topped with toasted almonds	R45
ricotta & honey croissant Croissant dough rolled with fresh ricotta, baked & drizzled with honey	R35
cronut Croissant dough deep fried & filled with vanilla custard, rolled in cinnamon & sugar	R25
milk tart croissant SCHOON croissant dough baked with a traditional milk tart filling	R25
baked cheesecake baked choc cheesecake Made with creamcheese raw cocoa powder & 65% dark chocolate	R48/R52
pasteis de nata A traditional Portuguese custard tart with a delicate salty pastry crust.	R25
lemon meringue A short crust pastry filled with homemade lemon curd & topped with meringue	R30
pistachio rose friand A traditional friand cake batter soaked in a lemon & rose syrup, baked and topped with pistachios & crystalized rose petals	R45
pecan nut choc rye tart Chocolate rye crust pastry filled with cocoa frangipane & pecan nuts	R55
butterkuchen Flattened baguette dough with cinnamon & sugar, flaked almonds & butter caramel sauce	R20

croissant / toast with jam, boland cheese & salted butter	R52	<i>simply granola's</i> fig granola with <i>the dairy</i> yoghurt & mixed fresh berries	R65
toasted ham & gruyere croissant with whole grain mustard	R75	baked oats with figs & nuts topped with poached seasonal fruit	R72
parsley butter with anchovies & lemon mash on toasted Ezekiel	R50	soft mielie pap with burnt honey butter & toasted almonds	R45
trout, cream cheese and pickle on toasted wholegrain dark rye	R70	creamy cauliflower, chicken & split pea soup with spiced seeds served with fresh slice of bread	R82
brioche french toast with baked apple & brie, mascarpone & buchu syrup	R85		
soft scrambled egg on toasted Sourdough with bacon & slow roasted tomato *on a croissant	R89		
		ADD-ONS	
	R102	butter	R5
smoked trout, spring onion & scrambled egg on mosbolletjie toast *on a croissant	R70	bacon	R28
	R83	poached egg	R14
croque madame with wholegrain mustard & gruyere bechamel, pork loin & soft poached egg	R98	scrambled egg	R32
		jam	R15
toasted poached chicken mayo with mielies & coriander on baguette	R75	slow roasted tomato	R18
		boland cheese	R15
grilled 3 cheese & honey roasted tomatoes on sourdough	R95	cream cheese	R12
		bread slices (2)	R15
bacon, brie, roasted tomato & truffle aioli toasted on sourdough	R80		