

NAKED JUICES

APPLE	33
Freshly squeezed apples	
ORANGE	33
Freshly squeezed oranges	
APPLE, MINT & LEMON	38
Freshly squeezed apple, sliced lemon & fresh mint	
WINTER MELON	45
Winter green melon, apple, granadilla pulp	

COLD DRINKS

ICED MOCHA	37
Chilled milk with a shot of espresso & COCOAFAIR 65% dark chocolate nibs, served over ice	
ICED COFFEE	37
Chilled espresso & milk, sweetened with raw honey & served over ice	
CULTURE LAB KOMBUCHA	50
Available in Buchu Rooibos, Cape Cola, Original or Lemongrass	
MOUNTAIN FALLS WATER	22 / 44
Still or Sparkling 330ml / 750ml	

FOOD ALLERGIES:

Please be advised that menu items prepared in this store may contain or come into contact with wheat, gluten, eggs, peanuts, tree nuts, soy and milk. For more information, please speak with a manager.

FRESH BREAD

SCHOON SOURDOUGH ROUND	45
Our signature loaf, made with a combination of whole wheat & white bread flours, and fermented for 3 days to enhance flavour and digestibility. A delicious, flavourful loaf for every occasion.	
BAGUETTE	25
A Schoon take on the traditional baguette, with a high crust to crumb ratio. Prepared with a long overnight ferment to develop flavour, dusted with an added South African touch of yellow maize meal.	
RUSTIQUE	30
A well-hydrated dough with a long overnight fermentation, baked at high temperatures. This creates a thin crust and chewy centre - perfect for dunking into olive oil or soup.	
100% RYE	59
A purist approach to traditional tangy, dense rye bread, but with a Schoon twist - we add a touch of honey and roasted coriander to create a nuanced flavour experience.	
NEW COMPANIO	45
50% rye and wheat sourdough, inspired by the classic French sourdough	
NEW SCHOON BURGER BUNS (PACK OF 6)	29
A soft, vegan burger bun made the Schoon way, long-fermented and with no preservatives or sugar. The perfect healthier bun for burger night!	
SOAKED OATS & SEED LOAF	39
This flavourful, dense loaf is a firm favourite. Enriched with hearty oats and seeds, soaked overnight for better digestibility and nutrient absorption.	
NEW LUNCHBOX LOAF	24
Introducing our lunchbox loaf, a true Schoon original. We've kept all the health benefits of our slow fermentation process and packed it into a deliciously satisfying white loaf that's perfect for school sarmies. A soft, delicious white bread for the whole family - that is also good for the gut!	
DOUBLE SOURDOUGH	70
A family-sized, larger version of our signature loaf, made with a combination of whole wheat & white bread flours, and fermented for 3 days to enhance flavour and digestibility. A delicious, flavourful loaf for every occasion - perfect for slicing and freezing.	

BREAD OF THE DAY

MONDAY - ESSENE 45

A vegan-friendly, high protein loaf made with ancient wheat grains and sprouted grains. This healthful loaf is filled with vibrant nutrients that deliver a deliciously fresh taste.

TUESDAY - NEW BUTTERMILK SPROUTED RYE 45

A fresh approach to the traditional tangy, dense rye loaf. Made from a variety of soaked seeds and grains, non-alcoholic beer, wholewheat and rye flour. It is good for the gut, with additional nutrients from the mix of grains & seeds.

WEDNESDAY - EZEKIEL BREAD 65

This vegan-friendly high protein loaf contains ancient wheat grains, malted barley, millet & chickpea flour combined with lentils, red beans & organic Teff from Lowerland farm.

THURSDAY - GARLIC FOCACCIA 25

Soft & chewy focaccia, generously topped with roasted garlic, melted butter & Maldon salt. Easily reheat this delicious tear and share bread from frozen and enjoy with friends and family.

FRIDAY - CHALLAH 35

Our Schoon Challah is made with pastured eggs and braided by hand to create the distinctive shape and texture of this celebratory, traditional Jewish delicacy.

SATURDAY - CROISSANT LOAF 55

A whole pan loaf made with Schoon's buttery croissant dough. Perfect for French Toast, or toasted with home-made jam.

SUNDAY - MOSBOLLETJIE 65

We don't need to tell you anything about this old "staatmaker". Enjoy with too much butter & our home made jam.

HOT DRINKS

Swap for almond milk or oat milk +R10

FLAT WHITE 30

TAAI KOFFIE 33

Steamed milk with a shot of espresso & condensed milk

NEW SCHOON MOCHA 39

Steamed milk with a shot of espresso & COCOAFAIR 65% dark chocolate nibs

CORTADO 29

ESPRESSO 19 / 22

AMERICANO 28

Add pouring cream +R12

LATTE 33

RED ESPRESSO FLAT WHITE 33

NEW DIY LUXE HOT CHOCOLATE 39

Steamed milk served with COCOAFAIR 65% dark chocolate nibs on the side - add choc nibs to milk and stir for luxurious melted choc bliss

BABYCHINO 5

TEAS

ROOIBOS 25

EARL GREY

CEYLON

GREEN TEA

SOUPS & SALADS

- NEW ROAST TOMATO SOUP** 65
 Hearty roast tomato soup with, garlic, onion & celery (vegan)
 Served with fresh sourdough, with or without butter
- NEW CREAMY CAULIFLOWER & CHICKEN SOUP** 75
 Cauliflower soup with cumin, coriander, garlic, yellow split peas,
 chicken stock, shredded free range chicken breast & topped with spiced seeds.
 Served with fresh sourdough & butter

RUSTIC PIZZAS

Made with hand-shaped, slow-fermented Schoon pizza bases

- ROAST VEG & BASIL** 85
 Schoon pizza base topped with roasted carrots & zucchini, parmesan cheese,
 crème fraîche, fresh basil & balsamic glaze
- 3 CHEESE MARGHERITA** 88
 Schoon pizza base topped with tomato "smoor", mozzarella, Klein River Gruyere
 cheese, parmesan cheese, slow-roasted cherry tomatoes & fresh basil
- CHICKEN & MUSHROOM** 98
 Schoon pizza base topped with tomato "smoor", Klein River Gruyere cheese,
 pan-fried mushrooms, shredded free range chicken breast, parmesan cheese
 & fresh basil

ADD TO ANY MEAL

Free range soft poached egg	15	2 slices of any daily bread	15
Avo	22	Mushrooms	35
Free range scrambled eggs	25	Almond milk	10
Slow-roasted cherry tomatoes	22	Oat milk	10
Pouring cream	12	Pan-fried mushrooms	37
Seasonal jams	10	Dalewood Huguenot mature cheese	15
Cream cheese	12	Dalewood Huguenot cheese & seasonal jam	15

PASTRIES

- CLASSIC CROISSANT** 25
 27 layers of laminated dough create an open, moist
 & buttery breakfast croissant with a flaky exterior
- ALMOND CROISSANT** 39
 Twice-baked Schoon croissant filled with almond crème
 & topped with toasted flaked almonds
- NEW VANILLA CROISSANT** 37
 Twice-baked Schoon croissant filled with vanilla crème patissiere,
 cinnamon & dusted with sugar
- NEW PAIN AU CHOCOLAT** 37
 Traditional pain au chocolat with COCOAFAIR 56% dark chocolate
- BAKED CHEESECAKE** 55
 A classic baked cheesecake made with cream cheese & vanilla seeds,
 on a white chocolate blondie base
- PASTEIS DE NATA** 20
 A traditional Portuguese custard tart with a delicate salty pastry crust,
 made with pastured eggs
- NEW CARROT CAKE** 39
 Topped with a cream cheese and white chocolate ganache
 and sprinkled with pecan nuts
- NEW LEMON CRUFFIN** 44
 Folds of buttery croissant filled with home-made crème patissiere,
 finished with a lemon white chocolate drizzle, coconut flakes,
 lemon zest & dusted with cinnamon sugar
- NEW VEGAN BROWNIE** 44
 Chocolatey, fudgy, decadent & vegan-friendly - need we say more?
- NEW CHOCOLATE CARAMEL TART** 49
 A shortbread tart shell filled with decadently rich & smooth
 chocolate ganache made with COCOAFAIR 65% dark chocolate,
 topped with home-made salted caramel
- NEW WINTER FRUIT TART** 35
 Velvety home-made crème patissiere encased in a buttery shortbread shell,
 topped with stewed fruit & candied kumquat

BREAKFAST

NEW AVO & HUMMUS ON RYE	49
Creamy hummus, fresh avo, za'atar & wild rocket, on toasted rye	
NEW COWBOY BEANS WITH TOAST & POACHED EGG	69
Our special recipe tomato baked cannellini beans, topped with a poached free range egg & wild rocket, on toasted sourdough	
CREAMY MIELIEPAP	52
Creamy organic yellow mieliepap with burnt honey butter & roasted almonds	
NEW BAKED BRIE & APPLE FRENCH TOAST	70
Croissant french toast topped with baked apple, Dalewood brie & mascarpone, finished with a drizzle of buchu syrup	
MUSHROOMS & POACHED EGG ON TOAST	87
Pan-fried mushrooms, herbed crème fraiche and a poached free range egg on toasted sourdough	
NEW VEGAN OAT BOWL	49
Cooked oats, oat milk, soaked date fig nut crumble (flaked coconuts, flaked almonds, dried figs, brown sugar, ground almonds)	
NEW CREAMY OATS WITH STEWED FRUIT	55
Cooked oats, oat milk, soaked dates, stewed fruit (dried apricot, apples, pears, peaches, honey, vanilla, lemon juice), roast almonds	

HOT-PRESSED SANDWICHES

The classic toasted cheese sarmie, with a Schoon upgrade

KLEIN RIVER GRUYERE CHEESE & ROAST TOMATO	57
Toasted Klein River Gruyere cheese & slow-roasted cherry tomatoes on rustique	
3 CHEESE & ROAST TOMATO	75
Basil cream cheese, Dalewood brie, mozzarella & slow-roasted cherry tomatoes on sourdough	

GOURMET SANDWICHES

Our Schoon range of fresh open sandwiches, baguettes & special deli sandwiches

NEW AVO, HUMMUS & ZUCCHINI OPEN SANDWICH	49
Creamy hummus, fresh avo, grilled zucchini, spiced seeds & wild rocket on toasted rye	
NEW ROAST VEG & HERBED FETA OPEN SANDWICH	49
Roasted carrots & zucchini, lemon & dill-infused feta & wild rocket on toasted soaked oats & seeds bread	
FREE RANGE CHICKEN MAYO BAGUETTE	72
Free range chicken dressed with free range mayo, with slow-roasted cherry tomatoes & baby spinach on baguette	
NEW HARISSA FREE RANGE CHICKEN MAYO BAGUETTE	72
Free range chicken dressed with free range mayo, spicy harissa paste from Pesto Princess & wild rocket on baguette	