

## NAKED JUICES

<b>APPLE</b> .....	<b>33</b>
Freshly squeezed apples	
<b>ORANGE</b> .....	<b>33</b>
Freshly squeezed oranges	
<b>APPLE, MINT &amp; LEMON</b> .....	<b>38</b>
Freshly squeezed apple, sliced lemon & fresh mint	
<b>WINTER MELON</b> .....	<b>45</b>
Winter green melon, apple, granadilla pulp	

## COLD DRINKS

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

<b>SCHOON SOURDOUGH ROUND</b> .....	<b>45</b>
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.	
<b>BAGUETTE</b> .....	<b>25</b>
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.	
<b>RUSTIQUE</b> .....	<b>30</b>
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.	
<b>100% RYE</b> .....	<b>59</b>
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.	
<b>NEW COMPANIO</b> .....	<b>45</b>
50% rye and wheat sourdough, inspired by the classic French sourdough	
<b>NEW SCHOON BURGER BUNS (PACK OF 6)</b> .....	<b>29</b>
A soft, vegan burger bun made the Schoon way, long-fermented and with no preservatives or sugar. The perfect healthier bun for burger night!	
<b>SOAKED OATS &amp; SEED LOAF</b> .....	<b>39</b>
This flavourful, dense loaf is a firm favourite. Enriched with hearty oats and seeds, soaked overnight for better digestibility and nutrient absorption.	
<b>NEW LUNCHBOX LOAF</b> .....	<b>24</b>
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!	
<b>DOUBLE SOURDOUGH</b> .....	<b>70</b>
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
- NEW SCHOON CAESAR SALAD** ..... 89  
 Shredded free range chicken breast, chopped bacon, cherry tomatoes  
 & cos lettuce with a parmesan dressing & topped with parmesan crisps

# 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 fraiche, 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
- BACON, LEEK & BALSAMIC** ..... 95  
 Schoon pizza base topped with bacon, leeks, parmesan cheese, crème fraiche,  
 wild rocket & balsamic glaze
- 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
3 slices of bacon	37	Mushrooms	35
Avo	22	Almond milk	10
Free range scrambled eggs	25	Oat milk	10
Slow-roasted cherry tomatoes	22	Pan-fried mushrooms	37
Pouring cream	12	Dalewood Huguenot mature cheese	15
Seasonal jams	10	Dalewood Huguenot cheese	15
Cream cheese	12	& seasonal jam	

# 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

<b>NEW AVO &amp; HUMMUS ON RYE</b> .....	<b>49</b>
Creamy hummus, fresh avo, za'atar & wild rocket, on toasted rye	
<b>NEW COWBOY BEANS WITH TOAST &amp; POACHED EGG</b> .....	<b>69</b>
Our special recipe tomato baked cannellini beans, topped with a poached free range egg & wild rocket, on toasted sourdough	
<b>CREAMY MIELIEPAP</b> .....	<b>52</b>
Creamy organic yellow mieliepap with burnt honey butter & roasted almonds	
<b>NEW BAKED BRIE &amp; APPLE FRENCH TOAST</b> .....	<b>70</b>
Croissant french toast topped with baked apple, Dalewood brie & mascarpone, finished with a drizzle of buchu syrup	
<b>NEW TOASTED HAM &amp; KLEIN RIVER GRUYERE CROISSANT</b>	<b>72</b>
A toasted Schoon croissant filled with gypsy ham and grated Klein River Gruyere cheese	
<b>MUSHROOMS &amp; POACHED EGG ON TOAST</b> .....	<b>87</b>
Pan-fried mushrooms, herbed crème fraiche and a poached free range egg on toasted sourdough	
<b>NEW VEGAN OAT BOWL</b> .....	<b>49</b>
Cooked oats, oat milk, soaked date fig nut crumble (flaked coconuts, flaked almonds, dried figs, brown sugar, ground almonds)	
<b>NEW CREAMY OATS WITH STEWED FRUIT</b> .....	<b>55</b>
Cooked oats, oat milk, soaked dates, stewed fruit (dried apricot, apples, pears, peaches, honey, vanilla, lemon juice), roast almonds	
<b>SCRAMBLED EGGS &amp; BACON</b> .....	<b>89</b>
Creamy scrambled free range eggs served with bacon & slow-roasted cherry tomatoes on toasted sourdough or on a crossiant +R10	
<b>CROQUE MADAME</b> .....	
- Klein River Gruyere cheese & pork loin with a soft poached free range egg	<b>89</b>
- Klein River Gruyere cheese & slow-roasted cherry tomatoes with a soft poached free range egg	<b>79</b>
<b>NEW SCHOON BENEDICT</b> .....	<b>89</b>
Schoon's take on the classic benedict: 2 poached free range eggs, home-made hollandaise, bacon, Maldon Salt & wild rocket, on toasted sourdough	

# HOT-PRESSED SANDWICHES

*The classic toasted cheese sarmie, with a Schoon upgrade*

<b>GRUYERE CHEESE &amp; ROAST TOMATO</b> .....	<b>57</b>
Toasted Klein River Gruyere cheese & slow-roasted cherry tomatoes on rustique	
<b>GRUYERE CHEESE &amp; GYPSY HAM</b> .....	<b>67</b>
Toasted Klein River Gruyere cheese & gypsy ham on rustique	
<b>3 CHEESE &amp; ROAST TOMATO</b> .....	<b>75</b>
Basil cream cheese, Dalewood brie, mozzarella & slow-roasted cherry tomatoes on sourdough	
<b>BACON &amp; BRIE</b> .....	<b>92</b>
Grilled bacon, Dalewood brie, slow-roasted cherry tomatoes & truffle mayo on sourdough	

# GOURMET SANDWICHES

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

<b>NEW AVO, HUMMUS &amp; ZUCCHINI OPEN SANDWICH</b> .....	<b>49</b>
Creamy hummus, fresh avo, grilled zucchini, spiced seeds & wild rocket on toasted rye	
<b>FREE RANGE CHICKEN MAYO BAGUETTE</b> .....	<b>72</b>
Free range chicken dressed with free range mayo, with slow-roasted cherry tomatoes & baby spinach on baguette	
<b>NEW HARISSA FREE RANGE CHICKEN MAYO BAGUETTE</b>	<b>72</b>
Free range chicken dressed with free range mayo, spicy harissa paste from Pesto Princess & wild rocket on baguette	
<b>NEW SCHOON BLT CLUB</b> .....	<b>89</b>
Free range chicken dressed with free range mayo, bacon, fresh cherry tomatoes, cos lettuce, gherkin & parmesan dressing on a quarter rustique	
<b>NEW PASTRAMI DELI SARMIE</b> .....	<b>95</b>
Richard Bosman pastrami, melted Klein River Gruyere cheese, Dijon mustard, roast garlic aioli, gherkin & wild rocket on a quarter rustique	