

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 treat 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	

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	
NEW TOASTED HAM & KLEIN RIVER GRUYERE CROISSANT	72
A toasted Schoon croissant filled with gypsy ham and grated Klein River Gruyere cheese	
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	
SCRAMBLED EGGS & BACON	89
Creamy scrambled free range eggs served with bacon & slow-roasted cherry tomatoes on toasted sourdough or on a crossiant +R10	
CROQUE MADAME	
- Klein River Gruyere cheese & pork loin with a soft poached free range egg	89
- Klein River Gruyere cheese & slow-roasted cherry tomatoes with a soft poached free range egg	79
NEW SCHOON BENEDICT	89
Schoon's take on the classic benedict: 2 poached free range eggs, home-made hollandaise, bacon, Maldon Salt & wild rocket, on toasted sourdough	

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.

WINE

SPARKLING WINE

MCC Saltare Brut Nature

Chardonnay / Pinot Noir blend. Crisp, fresh rose and lavender with apple mousse on the nose; flavours of white peach, green apple, orange rind; a clean finish and exceptional length.

ROSÉ WINE

Gabrielskloof Rose

Beautifully fresh and spicy with watermelon, papaya, white peach and hints of pink pepper on the nose. Perfect as an accompaniment to a variety of lighter dishes, like our sandwiches or salads.

WHITE WINE

Radley & Finch Sauvignon Blanc

Notes of green figs and bright green limes, to riper tropical fruit and hints of white stone fruit. Combines freshness, volume and fantastic drinkability.

Klein Sneeuwberg Chardonnay

Traditional harvest by hand with cold fermentation @ 12°C. Lemon and lime notes typical of chardonnay. Perfect for everyday enjoyment.

Fledge & Co Jikken Bareru Chenin Blanc

Fantastic mélange of yellow & orange citrus, peach & apricot, dried mango, citrus blossoms & hay, while the palate is lithe & flavoursome, with refreshing lemon zest acidity. A great companion to our rustic pizzas.

RED WINE

Carinus Syrah

Aromatic nose with notes of red fruit, dried herbs and pelargonium, while the palate is super-light yet still possessing a good core of fruit. Lively acidity and fine tannins, with a pleasantly austere feel to the wine

C.E Snow Mountain Merlot

Harvested at full ripeness, this merlot abounds with fruit and spice, raspberries and cassis.

Hartenberg Cabernet Sauvignon/Shiraz

An alluring blend of wild herbs and spices on the nose with hints of freshly picked dark fruits and berries on the palate, ending in a savoury finish. Ripe, soft tannins balance well with the lingering finish.

HOT-PRESSED SANDWICHES

The classic toasted cheese sarmie, with a Schoon upgrade

GRUYERE CHEESE & ROAST TOMATO	57
Toasted Klein River Gruyere cheese & slow-roasted cherry tomatoes on rustique	
GRUYERE CHEESE & GYPSY HAM	67
Toasted Klein River Gruyere cheese & gypsy ham on rustique	
3 CHEESE & ROAST TOMATO	75
Basil cream cheese, Dalewood brie, mozzarella & slow-roasted cherry tomatoes on sourdough	
BACON & BRIE	92
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

NEW AVO, HUMMUS & ZUCCHINI OPEN SANDWICH	49
Creamy hummus, fresh avo, grilled zucchini, spiced seeds & wild rocket on toasted rye	
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	
NEW SCHOON BLT CLUB	89
Free range chicken dressed with free range mayo, bacon, fresh cherry tomatoes, cos lettuce, gherkin & parmesan dressing on a quarter rustique	
NEW PASTRAMI DELI SARMIE	95
Richard Bosman pastrami, melted Klein River Gruyere cheese, Dijon mustard, roast garlic aioli, gherkin & wild rocket on a quarter rustique	

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

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 fraîche,
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	

WINE

White Wine Bottle Glass

RADLEY & FINCH SAUVIGNON BLANC 170 42

KLEIN SNEEUBERG CHARDONNAY 135 34

FLEDGE & CO. JIKKEN
BARERU CHENIN BLANC 165 40

Red Wine Bottle Glass

SNOW MOUNTAIN MERLOT 220 55

HARTENBERG RED BLEND 195 51

CARINUS SYRAH 290

Sparkling Wine Bottle Glass

SALTARE MCC BRUT NATURE 390

Rosé Bottle Glass

GABRIELSKLOOF ROSEBUD ROSÉ 170 40

- PLEASE SEE TASTING NOTES ON NEXT PAGE -

BEER

CBC 330ml 340ml

PILSNER 38 -

KRYSTALL WEISS 38 -

Devil's Peak 330ml 340ml

LAGER - 34

FIRST LIGHT - 38

CIDER

340ml

ALPHA DRY CIDER 35

LOXTONIA CRISPY APPLE 57