

# FRESH BREAD

<b>SCHOON SOURDOUGH</b> .....	<b>48</b>
<p>Our signature loaf, made with a combination of whole wheat &amp; white bread flours, and fermented for 3 days to enhance flavour and digestibility. A delicious, flavourful loaf for every occasion.</p>	
<b>COMPANIO</b> .....	<b>50</b>
<p>Inspired by the classic French sourdough, this authentic blend of 50% rye &amp; wheat sourdough delivers a fuller flavour, with a moist, dense crumb. Perfect for hearty sandwiches, or with soups &amp; stews.</p>	
<b>RUSTIQUE</b> .....	<b>34</b>
<p>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.</p>	
<b>BAGUETTE</b> .....	<b>27</b>
<p>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.</p>	
<b>100% RYE</b> .....	<b>62</b>
<p>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.</p>	
<b>LUNCHBOX LOAF</b> .....	<b>26</b>
<p>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!</p>	
<b>SOAKED OATS &amp; SEED LOAF</b> .....	<b>44</b>
<p>This flavourful, dense loaf is a firm favourite. Enriched with hearty oats and seeds, soaked overnight for better digestibility and nutrient absorption.</p>	
<b>DOUBLE SOURDOUGH</b> .....	<b>72</b>
<p>A family-sized, larger version of our signature sourdough, made with a combination of whole wheat &amp; 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.</p>	
<b>SCHOON BURGER BUNS (PACK OF 4)</b> .....	<b>25</b>
<p>A soft, vegan burger bun made the Schoon way, long-fermented and with no preservatives or sugar. The perfect healthier bun for burger night!</p>	

# BREAD OF THE DAY

## **MONDAY - ESSENE** ..... 65

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 - BUTTERMILK SPROUTED RYE** ..... 65

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 - NEW CINNAMON & RAISIN BABKA LOAF** ..... 75

Cinnamon sugar & raisins folded into a babka loaf enriched with butter & cream - enjoy it toasted with butter as a tea time treat, or dipped in egg custard for flavourful French Toast.

## **FRIDAY - CHALLAH / KITKE** ..... 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** ..... 65

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

## **SUNDAY - NEW CHOCOLATE HAZELNUT BABKA LOAF** ..... 90

Our Schoon Chocolate Hazelnut Babka Loaf is made with butter and cream, layered with our home-made chocolate and hazelnut ganache, for an indulgent weekend brunch treat.

# PASTRIES

<b>CLASSIC CROISSANT</b> .....	27
27 layers of laminated dough create an open, moist & buttery breakfast croissant with a flaky exterior	
<b>ALMOND CROISSANT</b> .....	42
Twice-baked Schoon croissant filled with almond crème & topped with toasted flaked almonds	
<b>VANILLA CROISSANT</b> .....	39
Twice-baked Schoon croissant filled with vanilla crème patissiere, cinnamon & dusted with sugar	
<b>PAIN AU CHOCOLAT</b> .....	39
Traditional pain au chocolat with COCOFAIR 56% dark chocolate	
<b>NEW CHOCOLATE HAZELNUT BABKA BUN</b> .....	48
Our Schoon Chocolate Hazelnut Babka Bun is made with butter and cream, layered with our home-made chocolate and hazelnut ganache, for an indulgent tea-time treat.	
<b>BAKED CHEESECAKE</b> .....	58
A classic baked cheesecake made with cream cheese & vanilla seeds, on a white chocolate blondie base	
NEW: Dressed with fresh berries & mascarpone .....	62
<b>PASTEIS DE NATA</b> .....	22
A traditional Portuguese custard tart with a delicate salty pastry crust, made with pastured eggs	
<b>NEW CINNAMON SUGAR ROLL</b> .....	25
Schoon croissant dough layered with butter, brown sugar & cinnamon, caramelised to create a crispy, bite-sized sweet treat.	
<b>CARROT CAKE</b> .....	42
A dense, moist carrot cake, topped with a cream cheese & white chocolate ganache.	
<b>NEW HONEY &amp; NUT CRUFFIN</b> .....	48
Folds of buttery croissant filled with home-made crème patissiere & dusted with cinnamon sugar, finished with a honey-lemon drizzle and a sprinkle of pistachios, hazelnuts & walnuts	
<b>VEGAN BROWNIE</b> .....	45
Chocolatey, fudgy, decadent & vegan-friendly - need we say more?	
<b>NEW TRIPLE-DECKER CARAMEL CHEESECAKE BROWNIE</b> .....	59
The ultimate treat with 3 layers of delicious indulgence: Our chocolate-y Schoon brownie, sandwiched with roasted peanuts & home-made salted caramel, topped with Schoon cheesecake	
<b>NEW PISTACHIO &amp; ROSE TEA LOAF</b> .....	55
A thick slice of tea loaf-cake enriched with almond flour & spirulina, and topped with our cream cheese & white chocolate ganache, rose syrup and a drizzle of pistachios and pomegranate arils	

# BREAKFAST

<b>SCRAMBLED EGGS &amp; BACON</b> .....	89
Creamy scrambled free range eggs served with bacon & slow-roasted cherry tomatoes on toasted sourdough or on a croissant +R10	
<b>CROQUE MADAME</b> .....	
- 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	83
<b>NEW BANANA &amp; MASCARPONE FRENCH TOAST</b> .....	85
Two slices of croissant loaf French toast, topped with a caramelised banana, mascarpone and a honey drizzle - add bacon +R38	
<b>SCHOON BENEDICT</b> .....	94
Schoon's take on the classic benedict: 2 poached free range eggs, home-made hollandaise, bacon, Maldon Salt & wild rocket on toasted sourdough	
<b>MUSHROOMS &amp; POACHED EGG ON TOAST</b> .....	89
Pan-fried mushrooms, herbed crème fraiche and a poached free range egg on toasted sourdough	
<b>NEW TURKISH EGGS WITH HERB OIL &amp; SOURDOUGH</b> .....	85
A refreshing summer breakfast: Two free range poached eggs served with double-cream yoghurt, cumin-roasted red pepper, rocket & lemony herbed olive oil, with a slice of toasted sourdough	
<b>TOASTED HAM &amp; KLEIN RIVER GRUYERE CROISSANT</b> .....	76
A toasted Schoon croissant filled with gypsy ham and grated Klein River Gruyere cheese	
<b>AVO &amp; HUMMUS ON RYE (VEGAN)</b> .....	52
Creamy hummus, fresh avo, za'atar & wild rocket, on toasted rye	
<b>CREAMY MIELIEPAP</b> .....	55
Creamy yellow mieliepap with burnt honey butter & roasted almonds	
<b>NEW APPLE CRUMBLE OATS (VEGAN)</b> .....	58
Hearty oats cooked with dates & oat milk, topped with baked apple and a coconut, almond & hazelnut crumble	
<b>NEW SCHOON GRANOLA, BERRIES &amp; YOGHURT</b> .....	75
Schoon house-made sourdough, oat & sesame crunchy granola, served with double-cream yoghurt & fresh summer berries (blueberries & strawberries)	

# HOT-PRESSED SANDWICHES

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

<b>GRUYERE CHEESE &amp; ROAST TOMATO</b> .....	<b>59</b>
Toasted Klein River Gruyere cheese & slow-roasted cherry tomatoes on rustique	
<b>GRUYERE CHEESE &amp; GYPSY HAM</b> .....	<b>69</b>
Toasted Klein River Gruyere cheese & gypsy ham on rustique	
<b>3 CHEESE &amp; ROAST TOMATO</b> .....	<b>79</b>
Basil cream cheese, Dalewood brie, mozzarella & slow-roasted cherry tomatoes on sourdough	
<b>BACON &amp; BRIE</b> .....	<b>95</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>AVO, HUMMUS &amp; ZUCCHINI OPEN SANDWICH (VEGAN)</b> .....	<b>54</b>
Creamy hummus, fresh avo, grilled zucchini, spiced seeds & wild rocket on toasted rye	
<b>FREE RANGE CHICKEN MAYO BAGUETTE</b> .....	<b>75</b>
Free range chicken dressed with free range mayo, with slow-roasted cherry tomatoes & baby spinach on baguette - add avo +R23	
<b>SCHOON CLUB SANDWICH</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 MEDITERRANEAN CLUB SANDWICH</b> .....	<b>89</b>
Free range chicken dressed with free range mayo, creamy hummus, cumin-roasted red pepper, rocket & lemony herbed olive oil, on a quarter rustique	
<b>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	

# PIES & SALADS

<b>NEW</b> FREE RANGE ROAST CHICKEN PIE .....	65
Free range whole roasted chicken with thyme & butter, encased in crispy, golden home-made Schoon puff pastry	
- add a side salad +25 .....	90
<b>NEW</b> 3-CHEESE SPANAKOPITA PIE .....	65
Greek-inspired pie filled with spinach, spring onion, feta, ricotta & parmesan cheeses, encased in crispy, golden home-made Schoon puff pastry	
- add a side salad +25 .....	90
<b>SCHOON CAESAR SALAD .....</b>	<b>89</b>
Shredded free range chicken breast, chopped bacon, cherry tomatoes & cos lettuce with a parmesan dressing, topped with Schoon sourdough croutons	

# RUSTIC PIZZAS

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

<b>3 CHEESE MARGHERITA .....</b>	<b>90</b>
Schoon pizza base topped with tomato "smoor", mozzarella, Klein River Gruyere cheese, parmesan cheese, slow-roasted cherry tomatoes & fresh basil	
<b>BACON, LEEK &amp; BALSAMIC .....</b>	<b>99</b>
Schoon pizza base topped with bacon, leeks, parmesan cheese, crème fraîche, wild rocket & balsamic glaze	
<b>CHICKEN &amp; MUSHROOM .....</b>	<b>105</b>
Schoon pizza base topped with tomato "smoor", pan-fried mushrooms, shredded free range chicken breast, Klein River Gruyere cheese, parmesan cheese & fresh basil	
<b>NEW</b> SALAMI & ROASTED RED PEPPER .....	105
Schoon pizza base topped with tomato "smoor", Richard Bosman chorizo salami, cumin-roasted red pepper, Klein River Gruyere cheese, parmesan cheese & herb oil	

## ADD TO ANY MEAL

Free range soft poached egg	15	2 slices of bread	17
3 slices of bacon	38	Pan-fried mushrooms	38
Avo	23	Side Salad	25
Free range scrambled eggs	25	Hollandaise sauce	25
Slow-roasted cherry tomatoes	22	Gypsy Ham	38
Pouring cream	12	Balsamic Glaze	10
Jam	10	Cheese & jam	15

# HOT DRINKS

*Swap for almond milk or oat milk +R10*

<b>FLAT WHITE</b> .....	<b>30</b>
<b>TAAI KOFFIE</b> .....	<b>33</b>
Steamed milk with a shot of espresso & condensed milk	
<b>SCHOON MOCHA</b> .....	<b>39</b>
Steamed milk with a shot of espresso & COCOAFAIR 65% dark chocolate nibs	
<b>CORTADO</b> .....	<b>29</b>
<b>ESPRESSO</b> .....	<b>19 / 22</b>
<b>AMERICANO</b> .....	<b>28</b>
Add pouring cream +R12	
<b>LATTE</b> .....	<b>33</b>
<b>RED ESPRESSO FLAT WHITE</b> .....	<b>33</b>
<b>DIY LUXE HOT CHOCOLATE</b> .....	<b>39</b>
Steamed milk served with COCOAFAIR 65% dark chocolate nibs on the side - add choc nibs to milk and stir for luxurious melted choc bliss	
<b>BABYCHINO</b> .....	<b>5</b>

# TEAS

<b>ROOIBOS</b> .....	<b>25</b>
<b>EARL GREY</b> .....	
<b>CEYLON</b> .....	
<b>GREEN TEA</b> .....	

# NAKED JUICES

<b>APPLE</b> .....	<b>35</b>
Freshly squeezed apples	
<b>ORANGE</b> .....	<b>35</b>
Freshly squeezed oranges	
<b>APPLE, MINT &amp; LEMON</b> .....	<b>40</b>
Freshly squeezed apple, sliced lemon & fresh mint	
<b>SUMMER MELON</b> .....	<b>40</b>
Summer melon / watermelon, apple, granadilla pulp	

## COLD DRINKS

<b>ICED MOCHA</b> .....	<b>42</b>
Chilled milk with a shot of espresso & COCOAFAIR 65% dark chocolate nibs, served over ice	
<b>ICED COFFEE</b> .....	<b>38</b>
Chilled espresso & milk, sweetened with honey & served over ice	
<b>MOUNTAIN FALLS WATER</b> .....	<b>22 / 44</b>
Still or Sparkling 330ml / 750ml	

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### 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.

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# 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 CAB SHIRAZ .....	195	51
CARINUS SYRAH .....	290	75

## Sparkling Wine

Bottle Glass

SALTARE MCC BRUT NATURE .....	390	
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## Rosé

Bottle Glass

GABRIELSKLOOF ROSEBUD ROSÉ .....	170	40
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- 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	

# WINE

## SPARKLING WINE

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### ***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

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### ***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

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### ***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

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### ***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 overall.

### ***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.