

SCHOON
BAKERY & CAFÉ

FRESH BREAD

SCHOON SOURDOUGH	52
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.	
50/50 RYE SOURDOUGH	55
Previously known as the Companio, this authentic blend of 50% rye & 50% wheat sourdough delivers a fuller flavour, with a moist, dense crumb. Perfect for hearty sandwiches, or with soups & stews.	
RUSTIQUE	37
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.	
BAGUETTE	28
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.	
100% RYE	65
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.	
LUNCHBOX LOAF	26
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	75
A family-sized, larger version of our signature sourdough, 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.	
SCHOON BURGER BUNS (PACK OF 4)	29
A soft burger bun, topped with sesame seeds, made the Schoon way, long-fermented and with no preservatives or sugar. The perfect healthier bun for burger night!	
EZEKIEL LOAF	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.	
CROISSANT LOAF	65
A whole pan loaf made with Schoon's buttery croissant dough. Perfect for French Toast, or toasted with home-made jam.	

PASTRIES

CLASSIC CROISSANT	29
27 layers of laminated dough create an open, moist & buttery breakfast croissant with a flaky exterior.	
- add cheese & jam +R15	44
ALMOND CROISSANT	44
Twice-baked Schoon croissant filled with almond crème & topped with toasted flaked almonds.	
VANILLA CRÈME CROISSANT	42
Twice-baked Schoon croissant filled with vanilla crème patissiere, dusted with cinnamon sugar.	
PAIN AU CHOCOLAT	42
Traditional pain au chocolat with COCOFAIR 56% dark chocolate.	
BAKED CHEESECAKE	59
A classic baked cheesecake made with cream cheese & vanilla seeds, on a white chocolate blondie base.	
PASTEIS DE NATA	23
A traditional Portuguese custard tart with a delicate salty pastry crust, made with pastured eggs.	
CINNAMON SUGAR ROLL	27
Schoon croissant dough layered with butter, brown sugar & cinnamon, caramalised to create a crispy, bite-sized sweet treat.	
CHOCOLATE FUDGE SQUARE	55
Chocolatey, fudgy, decadent- need we say more? (Vegan)	
NEW HUMMINGBIRD BUN CAKE	52
A dense, moist banana and pineapple spiced cake, with a cream cheese & white chocolate ganache.	
NEW SALTED CARAMEL CREAM CRUFFIN	55
Folds of buttery croissant filled with home-made caramel crème patissiere & dusted with salted sugar, with an extra chocolate malt crunch.	

BREAKFAST

All eggs used are free range

SCHOON BENEDICT 96

Schoon's take on the classic benedict: 2 poached eggs, home-made hollandaise, bacon, Maldon Salt & wild rocket on toasted sourdough.

NEW SCHOON SMOKED TROUT BENEDICT 120

2 poached eggs, home-made hollandaise with a hint of lemon, trout ribbons, chives & spring onions, Maldon Salt & wild rocket on toasted Rustique.

SCRAMBLED EGGS & BACON 93

Creamy scrambled eggs served with bacon & slow-roasted cherry tomatoes on toasted sourdough.

- on a crossaint +R10 / on ezeziel +R10 103

NEW SCRAMBLED EGGS & SMOKED TROUT 120

Creamy scrambled eggs served with trout ribbons & slow-roasted cherry tomatoes, wild rocket on toasted sourdough.

CROQUE MADAME

- Klein River Gruyere cheese & gypsy ham with whole grain mustard and a soft poached egg. 93

- Klein River Gruyere cheese & honey-roasted cherry tomatoes with basil cream cheese and a soft poached egg. 87

MUSHROOMS & POACHED EGG ON TOAST 89

Pan-fried mushrooms, herbed crème fraiche and a poached egg on toasted sourdough.

TURKISH EGGS WITH HERB OIL & SOURDOUGH 87

Two poached eggs served with double-cream yoghurt, cumin-roasted red pepper, rocket & lemony herbed olive oil, with a slice of toasted sourdough.

AVO & HUMMUS ON RYE 55

Creamy hummus, fresh avo, za'atar & wild rocket, on toasted rye. (Vegan)

BREAKFAST

All eggs used are free range

NEW SMOKED TROUT CROISSANT 120

Schoon croissant filled with trout ribbons, cream cheese, fresh avocado and wild rocket, chives & spring onion & Schoon Caesar dressing.

NEW CHEESE & BACON CROISSANT 59

A Schoon take on a French classic - Schoon croissant filled with bacon and topped with Klein River Gruberg cheese & poppy seeds.

NEW SCHOON BOSTOCK FRENCH TOAST 79

A Schoon take on a traditional German breakfast dish -one slice of croissant loaf French toast, topped with almond crème, orange marmalade, flaked almonds , mascarpone and drizzled with orange blossom honey.

NEW BAKED CARAMEL & CHOCOLATE OATS CRUNCH 58

Oats cooked with dates and oat milk, topped with a chocolate crumble. (Vegan)

NEW SCHOON GRANOLA, BANANA & YOGHURT 58

Schoon house-made sourdough, oat & sesame granola, served with double-cream yoghurt & fresh banana and drizzled with orange blossom honey.

ADD TO ANY MEAL

Free range soft poached egg	15	Jam	10
Free range scrambled eggs	25	Cheese & jam	15
3 slices of bacon	38	2 slices of bread	17
Avo	23	Grated Gruberg Cheese	15
Slow-roasted cherry tomatoes	22	Side Salad	25
Pan-fried mushrooms	38	Gypsy Ham	38
Hollandaise sauce	25	Balsamic Glaze	10
Pouring cream	12	Chicken	33

HOT-PRESSED SANDWICHES

The classic toasted cheese sarmie, with a Schoon upgrade

GRUYERE CHEESE & ROAST TOMATO	59
Toasted Klein River Gruyere cheese & honey-roasted cherry tomatoes with basil cream cheese on rustique.	
GRUYERE CHEESE & GYPSY HAM	69
Toasted Klein River Gruyere cheese & gypsy ham with whole grain mustard on rustique.	
3 CHEESE & ROAST TOMATO	82
Basil cream cheese, brie, mozzarella & honey-roasted cherry tomatoes on sourdough.	
BACON & BRIE	98
Grilled bacon, brie, honey-roasted cherry tomatoes & truffle mayo on sourdough.	

GOURMET SANDWICHES

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

AVO, HUMMUS & ZUCCHINI OPEN SANDWICH SLICE	65
Creamy hummus, fresh avo, grilled zucchini, spiced seeds & wild rocket on toasted Ezekiel bread.	
FREE RANGE CHICKEN MAYO BAGUETTE	78
Free range chicken dressed with free range mayo, with honey-roasted cherry tomatoes & wild rocket on baguette.	
- add avo +R23	101
SCHOON CLUB SANDWICH	92
Free range chicken dressed with free range mayo, bacon, fresh cherry tomatoes, cos lettuce, gherkin & parmesan dressing on a quarter rustique.	
FREE RANGE CHICKEN MEDITERRANEAN SANDWICH	92
Free range chicken dressed with free range mayo, creamy hummus, cumin-roasted red pepper, rocket & lemony herbed olive oil on a quarter rustique.	

PIES & SALADS

FARM STYLE FREE RANGE ROAST CHICKEN PIE	65
Free range whole roasted chicken & vegetables with thyme & butter, encased in a home-made Schoon puff pastry.	
- add a side salad +R25	90
SCHOON 3-CHEESE & SPINACH PIE	65
Greek-inspired pie filled with spinach, spring onion, feta, ricotta & parmesan cheeses, encased in a home-made Schoon puff pastry.	
- add a side salad +R25	90
NEW SCHOON WINTER CAESAR SALAD	69
A new take on the classic - wild rocket, baby spinach, spring onions & chives, Schoon sourdough croutons, drizzled with Caesar dressing, topped with a poached egg and Grana Padano cheese.	
- add chicken +R33	102
- add bacon +R38	107

SOUPS

NEW CHICKPEA & HARISSA SOUP	58
Hearty chickpea and harissa soup, topped with double cream yogurt, baby spinach and spring onion & chives. Served with fresh sourdough.	
NEW CREAMY CAULIFLOWER & CHICKEN SOUP	78
Roast cauliflower soup topped with shredded free range chicken breast & spiced seeds. Served with fresh sourdough.	

ADD TO ANY MEAL

Free range soft poached egg	15	Jam	10
Free range scrambled eggs	25	Cheese & jam	15
3 slices of bacon	38	2 slices of bread	17
Avo	23	Grated Gruberg Cheese	15
Slow-roasted cherry tomatoes	22	Side Salad	25
Pan-fried mushrooms	38	Gypsy Ham	38
Hollandaise sauce	25	Balsamic Glaze	10
Pouring cream	12	Chicken	33

RUSTIC PIZZAS

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

3 CHEESE MARGHERITA 90

Schoon pizza base topped with tomato "smoor", mozzarella, Klein River Gruyere cheese, parmesan cheese, honey-roasted cherry tomatoes & fresh basil.

BACON, LEEK & BALSAMIC 99

Schoon pizza base topped with bacon, leeks, parmesan cheese, crème fraîche, wild rocket & balsamic glaze.

CHICKEN & MUSHROOM 105

Schoon pizza base topped with tomato "smoor", pan-fried mushrooms, shredded free range chicken breast, Klein River Gruyere cheese, parmesan cheese & fresh basil.

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.

HOT DRINKS

Swap for almond milk or oat milk +R10

FLAT WHITE 31

TAAI KOFFIE 34

Steamed milk with a shot of espresso & condensed milk.

SCHOON MOCHA 40

Steamed milk with a COCOAFAIR 65% dark chocolate & espresso bomb.

CORTADO 30

ESPRESSO 20 / 23

AMERICANO 29

- add pouring cream +R12 41

LATTE 34

RED ESPRESSO FLAT WHITE 34

DIY LUXE HOT CHOCOLATE 40

Steamed milk served with a COCOAFAIR 65% dark chocolate bomb - add the bomb to the milk, stir & enjoy.

NEW CHAI LATTE 40

NEW DIRTY CHAI 40

TEAS

ROOIBOS 25

EARL GREY

CEYLON

GREEN TEA

NAKED JUICES

APPLE	35
Freshly pressed apples.	
ORANGE	35
Freshly squeezed oranges.	
APPLE, MINT & LEMON	43
Freshly pressed apple, sliced lemon & fresh mint.	
WINTER MELON	43
Winter green melon, apple, granadilla pulp (<i>dependent on ingredient availability</i>).	

COLD DRINKS

ICED MOCHA	44
Chilled milk with a COCOFAIR 65% dark chocolate & espresso bomb, served over ice cubes.	
ICED COFFEE	40
Chilled espresso & milk, sweetened with honey & served over ice.	
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

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		

Rosé		Bottle	Glass
GABRIELSKLOOF ROSEBUD ROSÉ	170	40	

- PLEASE SEE TASTING NOTES ON NEXT PAGE -

BEER

CBC		330ml	340ml
PILSNER	38	-	
KRYSTAL 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

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 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.

NEW KIDS MENU



KIDS MENU

- KIDS SCRAMBLED EGGS & BACON BUN** 69
Creamy scrambled free range eggs served with bacon in a Schoon burger bun.
- KIDS FRENCH TOAST, BANANA & HONEY** 55
A slice of croissant French toast, topped with caramelised banana and drizzled with honey.
- KIDS CROISSANT WITH CHOCOLATE SPREAD** 55
Schoon croissant with COCOAFAIR chocolate macadamia spread.
- KIDS TOASTED CHEESE SARMIE** 30
Toasted lunchbox loaf with mozzarella cheese.
- KIDS HAM & CHEESE PIZZA** 69
Schoon pizza base topped with tomato 'smoor', mozzarella and gypsy ham.

DRINKS

- KIDS APPLE JUICE** 25
- KIDS CHOC MELKI** 25
Chilled milk served with chocolate flavoured melki mix!
- KIDS PINK MELKI** 25
Chilled milk served with strawberry flavoured melki mix!
- KIDS BLUE MELKI** 25
Chilled milk served with bubblegum flavoured melki mix!
- BABYCHINO** 5