



KLEIN JOOSTENBERG BISTRO

LUNCH MENU

Charcuterie, small plates & starters

Homemade brawn with Dijon mustard	R65
Cold pork & apple pie with pickles and Dijon mustard	R75
Seasonal salad V	R85
Smashed avocado on sourdough toast V	R80
Parsnip and apple soup with whole grain mustard Chantilly V	R85
Quiche filled with home-cured ham & Ladismith cheddar served with a salad	R90
Smoked Overberg trout mousse, capers, lemon and melba toast	R135
Klein Joostenberg charcuterie: terrine, chicken liver pate, pork rilette, home-cured ham, pork pie, pastrami, salami, brawn, pickles and fresh bread	R175

Mains

Winter special: *Available Monday - Friday*

31 August – 04 September: Crumbed pork schnitzel with capers, lemon and mashed potatoes R115

Slow cooked pork trotters with nutmeg, paprika and steamed potatoes	R115
Traditional ham & cheese croque monsieur with chips	R125
Free range egg omelette with waterblommetjie fricassee, baby spinach and Dalewood Simond shavings V	R130
Thai green vegetable curry with fragrant basmati rice, popadom and coriander V	R150
Calvinia lamb tripe curry with savoury rice	R150
Herb & pork sausages with stewed apple and mashed potato	R155
Free-range BBQ beef burger, on a sesame seed bun with aioli and hand cut chips	R165
Coq au vin with mashed potato, bacon, mushroom and baby onion	R185
Pan fried fillet of Cape linefish, steamed vegetables and a white wine sauce	R225

From the butchery counter to the grill

All served with hand cut chips and salad OR veg

Two Pork loin chops	R175	Two Kassler chops	R195
Pork rump steak 300g	R175	Free range sirloin steak 250g	R245

Add a sauce of your choice

Creamy mushroom sauce Peppercorn sauce Red wine sauce Apple sauce	R45
---	-----

Cheese

South African cheeses: Dalewood camembert, Cremalat gorgonzola, Kleinriver gruberg, fresh fruit, pickles, preserve and fresh bread R130

Desserts & Pastries

Coconut cream cake with berry sauce	R70
Crème caramel	R75
Baked cheesecake with berry sauce	R75
Malva pudding with vanilla crème anglaise	R80
Peppermint crisp pudding jar	R80
Carrot cake with whipped cream	R80
Autumn coupe: Chocolate meringue, chocolate ice cream, Chantilly & toasted almonds	R80
Raspberry and vanilla pod crème brûlée	R85
Homemade ice cream & sorbet:	
Vanilla pod / Dark chocolate / Coffee / Rum & raisin / Berry sorbet	per scoop R35
Pastry plate to share: 2 canelés, 2 financiers, 2 shortbread biscuits	R60
Canelé	R25
Seasonal fruit tartlet	R30
Pastéis de nata	R39

Homemade Shakes

R40 / R65

Vanilla pod/Dark Chocolate/Coffee/Red Berry

Hot Drinks

Espresso	R28 / R32
Cappuccino / Flat white	R38
Cortado	R36
Café au lait	R42
Americano	R32
Red cappuccino	R40
Red latté	R44
Milo	R45
Hot chocolate	R45
Tea: ceylon/earl grey/rooibos/ peppermint	R30

Cold Drinks

Still or Sparkling Water 1L	R35
Koelenhof sparkling grape juice 750 ml	R95
Homemade lemon & rooibos iced tea	R30
Coke / Coke zero / Fanta / Creme soda	R30
Appletiser / Grapetiser	R40
Ginger beer	R35
Fresh fruit juice	R50
Sir Fruit: apple juice	R30
Homemade lemonade served with ice and lemon, still or sparkling	R30
Rock shandy: lemonade, soda & bitters	R50
Iced coffee: espresso, cold milk & ice	R38