



trees

restaurant



à la carte menu

starter

prawn ravioli R72
slivers of long-line caught kingklip poached in bouillabaisse broth and saffron aioli

pear & blue cheese tart R52
pear poached in red wine with spices, local gorgonzola, phyllo, baby leaves and balsamic syrup

cauliflower panna cotta R53
with smoked salmon, cauliflower salad, salsa verde and grapefruit caviar

pâté R58
truffle oil-scented chicken liver paté, stacked with bruschetta, port wine figs, aragula and gewürztraminer jelly

salads

warm beetroot & parsnip salad R53 R74
with rocket, goats cheese truffles, pumpkin seeds and organic rooibos-thyme dressing

caesar salad R46 R64
cos lettuce tossed in creamy caesar dressing, served with garlic croutons and pecorino shavings and anchovy fillets

add

bacon bits (100g/200g) R23 R44
fried beef strips (80g/160g) R26 R49
crumbed chicken strips (100g/200g) R14 R26
calamari rings (100g/200g) R19 R36
smoked ostrich carpaccio (50g/100g) R34 R62

soup

lamb broth R42
goats cheese tortellini and green peas

soup of the day R38
please enquire with your waiter

vegetarian

potato croquette cake R98
sautéed organic leeks, baby vegetables, soft poached egg and sauce hollandaise

pappardelle R98
homemade parppadelle, with wild mushrooms, baby marrow and green peas in creamy truffle oil scented sauce and pecorino

mains

fillet with bone marrow R166
grilled beef fillet with bone marrow crust, set on pommes purée, sautéed wild mushrooms and port wine jus

lamb shank R168
slow roasted, served on the bone with sweet potato batonette, winter vegetables and rosemary jus

pork belly R156
roasted and soy glazed pork belly from joostenberg, celeriac purée, roasted garlic, ginger rice balls, pickled apple and 5 spice-honey sauce

free range chicken R158
ballotine filled with turkish apricots and almonds, with sautéed organic kale and roasted bell peppers, mushroom crepe roulade, chicken gravy and truffle foam

winter pot R132
hearty stew of the day served with seasonal vegetables, please enquire with your waiter

***please note**
available from 18:30 - 21:15. A tray charge of R20 applicable to all orders delivered to the room

grill

aaa grade south african beef served with seasonal vegetables and french fries. add sauce at an additional cost

bigger meat cuts of beef fillet, beef sirloin & beef rump on request

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|---------------|--------------|--------------|
| rump | 250g 400g | R117 R137 |
| sirloin | 250g 400g | R117 R137 |
| fillet | 200g 300g | R148 R185 |
| lamb cutlets | 400g | R163 |
| t-bone | 500g | R178 |
| venison steak | 300g | R144 |
| ostrich steak | 200g | R132 |

side order

starch

baked potato with herbed cottage cheese / sautéed baby potatoes / potato purée with caramelized onions / basmati rice / phutu pap

vegetable

creamed spinach / cauliflower & broccoli au gratin / butternut purée

sauce

creamy mushroom sauce / creamy madagascar green peppercorn sauce / whole-grain mustard jus / sauce béarnaise / garlic butter / compound butter "café de paris"

additional choice R18 each

seafood



salmon trout

farmed franschhoek salmon trout set on puy lentils, sautéed pak choi, vanilla infused sauce and liquorice jelly

R142

local fish

pan-fried sustainable catch of the day, set on grilled butternut fondant, mussel ravioli, fennel salad, sweet and sour beetroot served with white wine and dill sauce

R142

seafood gratin

a medley of local fish, west coast hake, mussels, calamari, served with stir-fried rice, small vegetables, gratinated with white wine sauce and beaten liaison

R142

casual favourites

chicken wings

bbq basted chicken wings served with french fries

R56

fish & chips

tempura battered hake fillet served with french fries and tartare sauce

R70

cheese burger

160g ground south african beef topped with cheddar cheese, complemented by onions, lettuce, pickle, tomato and mustard mayonnaise and served with french fries

R70

vegetable tortilla wrap

tortilla wrap spread with hummus, filled with sautéed seasonal vegetables, tomato-onion salsa and ricotta cheese

R62

chicken schnitzel

crumbed chicken breast fillets served with french fries and your choice of cheese or mushroom sauce

R72

beef curry

cape malay-style beef curry topped with yoghurt, served with basmati rice, seasonal vegetables, peppadew, chutney and sambal

R96

dessert

dark chocolate fondant

baked with a gooey centre, made from locally made african 72% dark chocolate, white coffee parfait, pistachio crumbs, amaretto milk shake and citric raspberry coulis

R52

banoffee trifle

layered caramel and dark chocolate mousse with banana and brownie crumbs

R48

ice cream

classic vanilla pod ice cream with dark chocolate sauce and whipped cream

R42

crème brûlée

lemon and cinnamon brûlée, with macaroon

R48

brat Apfel

a whole baked apple stuffed with marzipan, pecan nuts and rum-soaked raisins, thick vanilla anglaise and star anise scented parfait

R42

hot pudding of the day

please enquire with the pastry chef

R42

