

Le chêne

By Darren Badenhorst

Breakfast menu

Cold selection R195

One hot selection R175

One choice off the hot option and full cold selection R375

Freshly squeezed juices included in both options, please enquire with your server of our daily choices.

Cold selection

A variety of locally cured artisan charcuterie

Locally sourced fine cheeses

Franschhoek trout gravadlax with accompaniments

Estate quiches

A selection of breads and pastries from our bakery

Estate made preserves and spreads

Estate muesli

A variety of individual yoghurt blends

Seasonal fruit and local berries

Summer fruit and Bavarian yoghurt verrine

Vanilla whipped Chantilly cream, estate berry and burnt meringue martini

Hot selection

Free-range eggs as you like, pork banger, Chef Oelof's streaky bacon, foraged mushrooms, roasted heirloom vine tomatoes

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Croque Monsieur- Toasted ciabatta, Smoked ham, Boerenkaas mornay sauce, Fynbos pickled mustard

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Foraged cream of wild mushroom ragout, Brioche croutons, organic poached hens' egg, cracked black pepper labneh

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Eggs Benedict (Ham)/Onassis (Smoked Franschoek trout)/Florentine (Spinach)

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Toasted walnut Brioche French toast, vanilla whipped local honey (add Chef Oelof's streaky bacon on request)

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"Bokkie breakfast bowl" – Quinoa and toasted seeds, sundried tomato, avocado emulsion, salted Danish feta mousse, bokkie garden herbs (add poached egg upon request)

*A discretionary service charge of 12.5% is added to the bill, please feel free to add more if the experience exceeded your expectations.
Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA and DAIRY. Should you have any
allergens please speak to the manager who can advise on all ingredients used.*