

# *Le chêne*

By Darren Badenhorst

## **Breakfast menu**

Cold selection R165pp

One hot selection R175pp

Charcuterie Tier R175pp

Pastry Tier R165pp

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

## **Cold selection**

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, black pepper labneh, 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.*