

Le chêne

By Darren Badenhorst

Breakfast menu

Cold selection R165pp

One hot selection R175pp

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, granola and seeds

A variety of individual yoghurt blends

Seasonal fruit and local berries

Summer fruit and Bavarian yoghurt verrine

Local trout and cream cheese

Freshly baked estate breads

Due to covid restrictions, our charcuterie and pastry offerings are unable to be displayed, please see below for our daily selection.

Pastries – croissants, mixed danishes, seasonal quiches, pasties de nata, gluten free muffins

Charcuterie – salami, bresaola beef, capocollo ham, prosciutto ham, estate made rilette

***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.***

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)

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Seasonal estate fruit and oats, with either almond, oat or soy milk
(enquire with your server for daily varieties)

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Vegan flap jacks, banana, peanut butter and infused syrup

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