



## THE KOFFIEHUIS

Celebrate life's simple pleasures, whenever the mood takes you

In collaboration with Bootlegger, a proud Capetonian brand, we use 100% Rainforest Alliance Certified beans. These are roasted in Bootlegger's artisanal roastery, one of the largest micro-roasteries in South Africa, then expertly brewed to your taste.

Not in the mood for coffee? Choose from a range of speciality teas infused with South African botanicals and flavours. Indulge in an Honest hot chocolate made from organic Tanzanian cacao beans for an ethical "bean to bar" experience. Sip a red espresso, matcha or chai latte or lower the temperature with a refreshing cool drink.

Coffee isn't coffee without an accompaniment. Fill up early on one of our delicious breakfasts, served from 7-10.30am, or let your afternoon linger over High Tea, lovingly crafted by our talented pastry chef and served, by appointment, from 4.30-6pm. Tempted in between? Treat yourself to a slice of luxurious caramel custard cake, decadent Basque cheesecake or one of our daily specials.

Feel the comfort of home embraced by luxury



## OUR BREAKFAST

SERVED DAILY FROM 7-10.30AM

At the Veld & Vine Bistro, our mission to celebrate the region's natural bounty and support local, ethical and sustainable farming practices begins with breakfast. Awaken body and mind with a nourishing dish crafted from the finest ingredients, full of flavour and served with sunny, South African hospitality.

Savour a breakfast experience where passion meets  
sustainability and every ingredient tells a story



## RICHARD BOSMAN

Our cured bacon and pork sausages are supplied by Richard Bosman Quality Cured Meats. Founded in August 2009. This small factory is committed to producing excellent Italian and Spanish style cured meats using traditional methods. They source top quality, ethically reared, Western Cape pigs, free from antibiotics, steroids and growth hormones, whose active lifestyle produces meat of superior quality and flavour.



## VELD & VINE FULL BREAKFAST R180

Eggs to your choosing, cured bacon and your choice of pork or beef sausage, served with slow-roasted tomatoes, mushrooms and sourdough toast.

## CLASSIC BENEDICT

Poached eggs, baby spinach and hollandaise sauce on sourdough toast.

With cured bacon

R155

With smoked trout

R195

## WOOD-FIRED TOMATO RAGOUT R145

Poached eggs with feta, fresh parsley and a smoky tomato relish on sourdough toast.

## BOLOGNESE OMELETTE R155

A classic omelette folded around slow cooked bolognese with a shower of grated grana padano

## GREEN OMELETTE R145

A classic omelette with goats cheese, basil pesto, baby spinach leaves and spring onion served with sourdough toast.

## PARSI AKOORI EGGS R125

Spicy flavour packed scrambled eggs with house-made naan bread.



## **FRENCH TOAST WITH BACON AND HONEY** R145

A thick slice of brioche French toast with cured bacon and a drizzle of honey.

## **SEASONAL FRUIT BOWL** R165

A bowl of fresh, seasonal fruit with double cream yoghurt and house made granola served with a berry coulis.

Vegan option: coconut yoghurt R45

## **CHIA SEED PUDDING** R125

Overnight soaked chia seeds layered with plain Greek yoghurt topped with homemade strawberry compote and fresh berries.

## **SMOOTHIE BOWL (VEGAN)** R125

Mixed berries with seasonal fruit, toasted coconut flakes and house-made granola.

## **CLASSIC OATS** R95

With toasted almonds, cinnamon and caramelised apple.

## **BREAKFAST BUN** R95

A house-made brioche bun with fried egg, caramelised onion, cheddar cheese and tomato relish.

## **SMASHED AVO ON TOAST** R125

Creamy avocado on sourdough toast sprinkled with black and white sesame seeds, flaked chilis and lemon zest.



## COLD CUTS

R150

Rosemary ham and pastrami, paired with freshly baked bread.

## PLAIN CROISSANT

R75

With cheddar and homemade jam.

## ALMOND CROISSANT

R75

Buttery croissant filled with rich ground-almond paste, baked until golden and topped with toasted almonds.

## CAKE SLICE

R95

Please enquire with our service staff regarding today's selection of cakes.



## SMALL BITES

Served on your choice of ciabattini or sourdough

### CHICKEN MAYO SANDWICH

R125

With creamy house made aioli, red onion and finished with a drizzle of charred lemon, with a side salad.

### CHEESE AND TOMATO SANDWICH

R115

Cheddar and mozzarella sandwich with a side salad.

### PASTRAMI AND WHOLE GRAIN MUSTARD SANDWICH

R145

With gem lettuce, Gruyère cheese and pickled cucumber with a side salad.



## ADD

Bacon, two rashers	R55
Beef sausage	R40
Smoked trout	R95
Egg	R20
Avocado (seasonal)	R50
Pork banger	R40

## BREAD OPTIONS

Choose from sourdough, 70% rye, gluten free bread or seed loaf.





## COFFEE

AMERICANO/ICED	R40
CAFÉ LATTE/ICED	R50
CAPPUCCINO	R45
CORTADO	R42
DIRTY CHAI LATTE	R60
ESPRESSO	R35
FLAT WHITE	R45
MACCHIATTO	R37
MOCHA/ICED	R60



## NOT COFFEE

CEYLON TEA	R40
CHAI LATTE	R50
CHAMOMILE TEA	R40
EARL GREY TEA	R40
HONEST HOT CHOCOLATE DARK/MILK	R60
MATCHA LATTE	R85
RED CAPPUCINO	R50
ROOIBOS TEA	R40
SENCHA TEA	R40
SPEARMINT TEA	R40

## COLD PRESSED JUICES - 250ML

ORANGE	R50
GREEN	R50
BEETROOT	R50
CARROT	R50