



HEMELHVIJS



THE PERFECT START

GREEN APPLE FRENCH

fresh apple juice and cognac with
lime and chilled sparkling wine 140

APRICOT BELLINI

delicate apricot purée topped and
chilled sparkling wine 110

PERFECT PIMM'S

Pimm's no 1 with shaved cucumber, garden berries,
mint and lemonade 105

MELON BREAKFAST GIN

fresh melon juice shaken with gin,
green tea and lemon 125

ROSÉ SANGRIA SPRITZ

crisp rosé sparkling wine with fresh fruit, ginger root
and De Nagmaal limoncello 120

FRESHLY CRAFTED JUICES

carrot, orange and garden beets

melon, orange and mint

green apple, celery and ginger

watermelon, apple, strawberry and lime

orange

MINUTUS

small plates of flavour

GARDEN

rice paper rolls with raw garden vegetables,
avocado and roasted apple-soy caramel 85

zucchini carpaccio with crisp panko feta
and karoo honey 105

SEA

warm panko artichoke hearts topped
with miso creamed salmon tartare 110

crab, smoked trout and grapefruit ricepaper salad
with apple and caviar lime 145

PASTURE

slow cooked Karoo lamb croquette with
tomato raisins and herbed bearnaise 135

lightly cured carpaccio of beef with fennel,
radish and pink pepper 125





THE ART OF SALAD

MESCLUN

shredded crisp lettuce with crushed croutons, parmesan,
soft poached egg and truffle dressing 140

BEET, SUMMER ORANGE AND DATE

garden beets with summer orange, fresh Karos dates
and labneh dressing with rocket 145

FENNEL AND NECTARINE

shaved fennel with nectarine, goats cheese and
green olives with salted smoked almonds 145

HEMELHUIJS CAESAR

crisp romaine lettuce with white anchovy, soft boiled egg,
shaved parmesan, crouton wafers and caesar dressing 150

AUBERGINE AND POMEGRANATE

warm miso and ginger roasted aubergine with whipped goats'
cheese, pomegranate rubies, zahtar and mint 150

SUMMER VEGETABLE AND PRAWN

shaved raw vegetables, daikon and fragrant leaves,
grilled prawns and creamy white miso dressing 185

ADD

crushed avocado 60
lightly smoked trout 70
lemon grilled chicken 70
roasted artichokes 60

FROM THE SEA AND LAND

BABY SQUID

Penja white pepper dusted and gently fried with shaved pineapple, cucumber, radish, coriander and lemon mayonnaise 175

FREE RANGE CHICKEN

grilled chicken breast with tonnato sauce, slow roasted vine tomatoes and pine nuts 190

KINGKLIP

Café de Paris roasted kingklip topped with capers, shaved fennel and citron 260

VEAL WITH ARTICHOKE

delicate pan-fried veal with artichokes, lemon and parsley 245

FILLET OF BEEF

pepper seared fillet of beef with rocket, tomato raisins, horseradish and salsa verde 275

OPEN BEEF 'BURGER'

home seasoned free range beef on toasted sourdough with mushroom and truffle cream 175

SALMON IN PAPER

paper baked fresh salmon with leeks, peppers and golden sultanas with dill remoulade 290

NAKED RAVIOLI

hand crafted gnocchi with pecorino roasted asparagus, truffled butter and fresh tomato 185

ON THE SIDE

crisp potato wedges with remoulade mayonnaise 65
sweet potato baked with honey and fig leaf dukkah 65
garden salad 50





ALL DAY BREAKFAST

toasted 'mosbolletjie' with cultured cream and
home-made apricot jam or marmalade 75

boiled eggs and anchovies on sourdough toast
with mustard mayonnaise and salsa verde 145

soft 'mieliepap' with karoo honey and salted butter 85

green apple and coconut overnight oats with double
cream yoghurt, berry compote and shaved coconut 105

poached free range farm eggs on 'mosbolletjie' toast with
lemon roasted artichoke and hollandaise 155

free range egg omelette with herbed cream cheese,
spinach and fresh tomato 145

soft scrambled eggs with buttered asparagus,
slow roasted tomatoes and mosbolletjie toast 135

home-made potato rosti with herbed crème fraîche
and soft poached eggs 145

grilled farm style sausage in old fashioned tomato 'smoor'
with soft poached egg 155

'French Toast' breakfast crêpes rolled with whipped
custard and slow roasted apricots 135

ADD

crushed avocado 60

lightly smoked trout 75

roasted bacon 50

roasted artichokes 60

WARMING BOWLS

Vietnamese inspired double strength coffee, steamed and condensed milk 55

orange spiced chai latté with steamed milk 55
almond • oat milk substitute add 12

BLENDING COFFEE FROM THE AFRICAN CONTINENT

espresso 30
double espresso 45
americano 55
cappuccino • flat white 55
latté 60
add extra shot 15

HAND SELECTED FINE TEAS

dragon pearl • flower gate
blue flower • earl grey
sri lanka black tea • hibiscus
fresh mint • organic rooibos
chamomile • fresh ginger and lemon with lime leaves
55

SOFT DRINKS

sodas 35
appetizer • red grapefruit 40
tomato juice 40
small still • sparkling water 32
large sparkling • still water 45

BEER

cbc pilsner 75
cbc amber weiss 75
stella artois 65
darling brew just beer 65

HAND SELECTED WINE

WHITE

Post House Mailing May sauvignon blanc 220 • 65
La Motte Pierneef sauvignon blanc 360 • 95
Bloemendal sauvignon blanc 370 • 95
Delheim Wine Estate wild fermented chenin blanc 335 • 85
Ken Forrester Old Vine Reserve chenin blanc 360 • 95
Springfield Miss Lucy 370 • 95
Aslina Wines by Ntsiki Biyela chardonnay 330 • 85
De Wetshof Finesse chardonnay 350 • 95
Capensis Silene chardonnay 480 • 130

ROSÉ

Delheim Wine Estate pinotage rosé 199 • 65
Piekenierskloof Wines grenache rosé 240 • 70
Iona Sophie le rosé 280 • 75

SPARKLING WINE

Villiera brut rosé 370 • 110
Simonsig Kaapse Vonkel 380 • 110
Krone Twee Jonge Gezellen blanc de blanc brut 650

RED

Marras the Trickster Cinsault 200 • 65
Glenelly Glass Collection merlot 300 • 85
Saronsberg seismic 360 • 95
Secateurs Vintage red wine by Badenhorst family wines 370 • 95





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