

Koornlands

CUISINE DU CAP

OAK-SMOKED SALMON TROUT

on a fresh green salad with
dill mayonnaise

DUCK BREAST SAUTEED MEDIUM RARE

on a green salad with sun jam

CROCODILE SASHIMI

wafer thin slices of smoked
loin with mirin rice, wasabi
and sweet soy sauce

GRILLED GOATS' CHEESE TARTLET

with a tomatie smoor

Start

HOUSE GREEN SALADS

organic produce from the chefs'
garden

All of our smoked products are prepared in-house

SOUP DU JOUR

an always seasonal vegan
potage

KUDU CARPACCIO

cold smoked in rooibos tea
with parmesan, balsamic
vinegar and olive oil

WARTHOG SAMOOSAS

warm pastries stuffed with
a fine ragout with a mango
chutney

T-BONE

with french fries and salads

FILLET

served with wild mushroom
and brandy reduction,
potato rosti and seasonable
vegetables.

SPRINGBOK LOIN

stuffed with blue cheese and
green figs with a pinotage
reduction and braised fine
greens

SIRLOIN

served with french fries and
salads

Grill

KUDU FILLET

wrapped in dutch bacon with
a mustard sauce and sauteed
vegetables

*All from the Hibachi
Dry-aged beef matured for 28 days*

RUMP

served with french fries and
salads

KAROO LAMB LOIN CHOPS

basted with mint vodka and
served with poached baby
greens

WILD BOAR BALLANTINE

with a pea velloute, honey
glazed carrots and an apple
glaze

CAPE MALAY ORIGINAL CHICKEN CURRY

with sambals, chutney and
basmati rice

OSTRICH LASAGNE

with fresh garden salad

LAMB TAGINE

with steamed rice

FISH DU JOUR

fresh on the day

A La

Carte

DUCK CONFIT

slow-roasted in a citrus
jus and served naked with
seasonal greens

OVEN-ROASTED STUFFED QUAIL

with mozzarella, spinach and
pecan nuts

VEGAN CAPE CURRY

with samp, beans and potato
roti

Marianne and Stephen Altham
192 Voortrekker Street,
Swellendam

Reservations: +27 (0)82 430 8188

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CUISINE DU CAP

Menu Degustation

Available by Appointment | Six to Eight Courses With Matching Wines
Please Discuss With the Chefs

CHOCOLATE MOUSSE
dark and light

**MERINGUE FRUIT
BASKET**
with local braam syrup

**STRAWBERRY CHEESE
CAKE**

CAPE MALVA TART
with a dash of cognac and
vanilla ice cream

BERRIES AND CREAM
from our local farms

Finish

CAFÉ SWELLENDAM
a short coffee and a shot of brandy

**ESPRESSO | LATTE
CAPPUCCINO**

ICE CREAM
with chocolate sauce

CHEESE BOARD
with port and biscuits

IRISH AFRICAN COFFEE
available in a variety of
liqueurs

DOM PEDROS
whipped cream shake with
your choice of spirit

Wines

Our Wine Cellar Consists Of Robertson Valley Wines Of Origin

**EXCELSIOR | ROBERTSON CELLAR | SPRINGFIELD
VAN ZYLSHOF | ROOI BERG | ARABELLA
ZANDVLIET**

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