

# Koornlands

CUISINE DU CAP

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## 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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## *Menu Degustation*

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

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**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**

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**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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