

THE
R O U N D  H O U S E

SOUTH AFRICAN INSPIRED | 11 APRIL 2018

“LOCAL IS LEKKER”

KLEINTJIES

Traditional Vetkoek, Mackrel and Bokkoms

Mozambican Langoustine, Cultured Cream and Spiced Cabbage

Pap'n Vleis

MENU

Franchhoek Valley Salmon Trout, Pickled Mustard, Cucumber, Amasi

Karan Beef, Rooikrans Coal Oil, Caper, Beef Crackling

Spiced Hake, Carrot and Cashew Puree, Chermoula, Parsley

Karoo Ostrich, Beetroot, Cauliflower, Mushrooms, Cavalo Nero

Naartjie, Walnut, Gooseberry, Cheesecake Mousse

Or

Souffle of the day

Bistronomy |bē -stränmē|

The gentle balance between French bistro style cooking, fine dining and heart warming gastro style fare.

5 COURSES R665 | 5 COURSES WITH PAIRING R965

#TheRoundhouseRestaurant