

T H E
R O U N D  H O U S E

SOUTH AFRICAN INSPIRED | 11 APRIL 2018

“LOCAL IS LEKKER”

KLEINTJIES

Traditional Vetkoek

Celeriac , Rooikrans Coal Oil, Caper

Pap 'n Oyster Mushroom

MENU

Beets, Burnt Apple, Belnori Goats Cheese and Watercress

Butternut Veloute, Sourdough, Caramelized Apple

Salt Baked Celeriac, Wild Mushroom, Hazelnut

Saffron Risotto, Asparagus, Tomato, Rocket

Naartjie, Walnut, Gooseberry, Cheesecake Mousse

Or

Souffle of the day

Bistronomy |bē -stränəmē|

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