

Orangerie

Fig Pudding, honey syrup, fig puree, Vanilla cookie crumble
Vanilla pod ice cream **120**

Crêpes Suzette, brandied orange and kumquat sauce
with vanilla ice cream **95**

Traditional Vanilla Crème Brulée **120**

Trio of Profiteroles, filled with vanilla pod ice cream,
warm dark chocolate sauce and toasted almonds **120**

Soufflé of the week **120**
**Kindly allow 20 minutes*

Affogato, double espresso, homemade vanilla ice cream and chocolate biscuit **75**

Three South African award-winning cheeses
With poached Pear, Gastrique honey, thyme and Maldon salt Lavash **180**

Sorbets: **45 per scoop**

Pear, Pink Lady Apple, Mix Berry, Pineapple

Ice Creams: **55 per scoop**

Salted Peanut butter, Vanilla, Chocolate, Rum and Raisin
Toasted Coconut, Espresso

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Dessert Wines

Per 50 ml glass

Boplaas White Muscadel	45
Donkiesbaai Hooiwijn	440/85
Boekenhoutskloof Semillon NLH	440/85
Paul Cluver Riesling NLH	115

Port & Grappa

Per 50 ml glass

Boplaas Cape Tawny NV	45
De Krans Cape Vintage Reserve 2012	65
Grappa Tardiva	95