

# Orangerie

Apple and almond frangipane tart fine, toasted almond ice cream <i>*Kindly allow 15 – 20 minutes</i>	<b>145</b>
Crêpes Suzette, brandied orange and kumquat sauce, vanilla ice cream	<b>120</b>
Traditional Vanilla Crème Brulée	<b>120</b>
Trio of Profiteroles, filled with vanilla pod ice cream, warm dark chocolate sauce and toasted almonds	<b>120</b>
Soufflé of the week <i>*Kindly allow 15 – 20 minutes</i>	<b>120</b>
Affogato, double espresso, homemade vanilla ice cream and chocolate biscuit	<b>80</b>
Three South African award-winning cheeses with poached Pear, Gastrique honey, thyme and Maldon salt lavash	<b>180</b>

**Sorbets:** **45 per scoop**

Pink Lady Apple, Mix Berry, Tropical

**Ice Creams:** **55 per scoop**

Toasted Hazelnut, Vanilla, Chocolate, Rum, and Raisin  
Toasted Coconut

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## Dessert Wines

*Per 50 ml glass*

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

## Port & Grappa

*Per 50 ml glass*

Boplaas Cape Tawny NV	<b>45</b>
De krans Cape Vintage Reserve 2012	<b>65</b>
Grappa Tardiva	<b>95</b>