

Orangerie

DESSERTS

Chocolate profiterole, filled with vanilla pod ice cream
warm dark chocolate sauce and toasted almonds **130**

Dessert Soufflé of the week **130**
**Kindly allow 15 – 20 minutes*

Crêpes Suzette, brandied orange and kumquat sauce, vanilla ice cream **130**

Apple Tart Fine, frangipane, Granny Smith apple, toasted almond ice cream **160**
Kindly allow 20 minutes preparation time

Traditional Vanilla Crème Brûlée **120**

Affogato, double espresso, homemade vanilla ice cream, chocolate biscuit **110**

Bruleéd creamy Cremonzola, oats and orange biscuits, grape jam **195**

Sorbets: **60 per scoop**

Raspberry

Granadilla

Peach

Ice Creams: **65 per scoop**

Strawberry

Vanilla

Chocolate

Rum and Raisin

Orangerie

DESSERT WINES

Per 50 ml glass

Boplaas White Muscadel	45
Grapes left to ripen on the vine, concentrated candied pineapple, mango and lemon blossom notes	
Donkiesbaai Hooiwijn	750/110
Concentrated acidity and flavours of honeycomb, glazed apricot and ginger from drying on straw mats	
Boekenhoutsloof Semillon NLH	750/110
Tangerine peel, blossoms, lemon verbena and subtle spice highlight the rich citrus flavours	
Paul Clüver Riesling NLH	130
Balance of sugar and acidity showcase hints of Frangipani, dried apricot and pineapple	
De Krans Cape Vintage Reserve 2019	65
Complex notes of violet, red berries, vanilla, cocoa and spices carried by balanced acidity	
Grappa Tardiva	130
A sophisticated nose of honey, florals and vanilla with dried fruit and oak on the palate	
Sandeman Sherry	95
Mildly aromatic with just a touch of sweetness, the nutty character is carried on a long finish	