



Breakfast at the Terrace



“ROOSTERKOEK” BENEDICT

Soft-poached egg, smoked trout ribbons, dill hollandaise, homemade pickled cucumber & crushed caper berry

“CAPE SUNRISE” SHAKSHUKA

Slow-baked tomato-red pepper sauce, soft eggs, boerewors crumble, herbed chimichurri & warm leavened bread

PEACH & THYME FRENCH TOAST

Brioche dipped in vanilla-thyme creme pâtissière, roasted peaches, whipped mascarpone & honey-almond crunch

FYNBOS “BLT” SEEDED BAGEL

Cream cheese, sundried tomato & fynbos pesto, crispy smoked bacon, cos lettuce & fresh tomato

Option of scrambled or fried egg

“TREE HUGGER” OMELETTE

Soft-folded omelette with baby spinach, basil pesto ricotta, charred courgetti ribbons with a squeeze of lemon

BACON & BILTONG ROULADE (JAPANESE OMELETTE)

Smoked crispy bacon, biltong dust, mature cheddar, vine tomato & garlic mushroom

WINE HOUSE BREAKFAST

Langenberg lamb sausage, herbed tomato, crispy smoked bacon, free range eggs, portobello mushroom, emmental & artisan breads

THE GARDEN BENEDICT

Crispy parmesan-herb potato rösti, grilled herbed feta, smashed avocado, soft-poached eggs, lemon-za’atar hollandaise & toasted sesame seeds

BEVERAGES

Americano	R40
Cappuccino	R42
Espresso	R32
Double espresso	R42
Latte	R45
Red cappuccino	R45
Red chai latte	R45
Hot chocolate	R45

Please don't hesitate to ask us about our gluten-free options.

For an unforgettable dining experience, please enquire at reception to book dinner at Sauvage.