



SWELLENDAM SOUTH AFRICA
SCHOONE OORDT
Country House
1853

Summer Menu 2022

First Course

Avocado Soup (VN) <i>cucumber, garlic, lime, coriander, ciabatta</i>	100
Pea Velouté (V) <i>savoury granola, nasturtium icecream, english peas</i>	100
Lemongrass & Citrus Glazed Seafood <i>basil vichyssoise, spring onion, crispy leeks</i>	130
Kudu Carpaccio <i>biltong cream, parmesan, charred onion</i>	120



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Next Course

Prosciutto Wrapped Gemsbok <i>parsnip, blueberries, rosemary crumble, balsamic jus</i>	245
Local Salmon Trout <i>miso velouté, crispy fish cake, tender seasonal greens</i>	195
Soy Glazed Duck Breast <i>spring onion, pickled porcini mushroom, garden herbs</i>	205
Vegan 'Garden' (VN) <i>aubergine, spiced caramel, herbed cream 'cheese', quinoa, pistachio, olive, pumpernickel soil</i>	155



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Last Course

Yoghurt Pannacotta <i>liquorice, citrus, berries, coconut, dill</i>	100
Dark Chocolate Torte <i>gorgonzola icecream, bourbon dulce de leche, beetroot</i>	100
Local Cheese Platter for 2 for 1	225 155
<i>fig preserve, olives, hand crafted cheese biscuits</i>	

Speciality Teas & Coffees

Tea <i>selection of speciality herbal teas</i>	40
Cappuccino or Latté <i>decaffeinated option available</i>	45
‘African Coffee’ <i>cappuccino, amarula</i>	65