

VEGETARIAN & VEGAN

Breakfast

FRENCH TOAST

MADE WITH FRESH FARM WHITE BREAD

LE CLASSIQUE 38

With grated cheddar & drizzled with golden syrup

THE SWEET STACK 49

With mixed berries, fresh whipped cream & drizzled with golden syrup

BASICALLY FRENCH (choose fillings below) 22

- ★ Golden syrup 4
- ★ Grated cheddar (or mozzarella) 10
- ★ Fried banana 10
- ★ Mixed berries 12

CROISSANTS

LIMITED QUANTITIES & DELIVERED FRESH AROUND 8:00 AM DAILY

PLAIN CROISSANT WITH BUTTER 29

Add strawberry jam for R9, cheddar cheese for R10 and/or fresh whipped cream for R12

CAFÉ LEON 68

With two sunny eggs, caramelised onions, grated cheddar, mustard mayo & fresh rocket

THE BASICS

THE EARLY RISER (JUNIOR) 38

A slice of toast, one egg, cheese, caramelised onions & fried cherry tomatoes (for scrambled eggs: add R4)

THE EARLY RISER (SENIOR) 52

2 slices of toast, 2 eggs, cheese, caramelised onions & fried cherry tomatoes (for scrambled eggs: add R4)

CREAMY MUSHROOMS 49

Portobello mushrooms in a cream & rosemary sauce on rustique ciabatta with baby spinach leaves & Danish feta

LOW CARB

THE SPOKESMAN 58

Two poached eggs with avo slices [S], fresh tomato, a drizzle of olive oil & a squeeze of lemon (add salmon for R39, mushrooms for R15)

THE SCRAMBY DEAL 58

Three scrambled eggs topped with Italian tomato-based sauce, crumbed Danish feta, avo slices [S] & fresh rocket

OH SO HEALTHY

THE IRON FIST 60

Toasted rustique ciabatta topped with wilted spinach, Danish feta, fried onions & a poached egg, all drizzled with mustard mayo

FOR THE LOVE OF AVO 58 NO EGG = VEGAN

Slice of seed loaf with mashed avo [S] & a poached egg, seasoned with crushed black pepper, lemon juice & a drizzle of olive oil, topped with crisp rocket (add free-range egg for R9)

THE ALPINE 50 A selection of seasonal fruit with muesli, yoghurt & honey

THE DREAM BOWL 49 With fruit, honey, muesli & almond milk

OATS & HONEY 30 (Add sliced banana 10)

OATS FULL HOUSE 45 With chopped dates, cinnamon, sliced banana & crushed almonds

★ Ask for almond milk [VE]

OMELETTES

MADE WITH 3 FREE-RANGE EGGS & SERVED WITH A SLICE OF TOAST

BASIC OMELETTE (choose fillings below) 40

- ★ Hummus 18
- ★ Mushrooms (brown) 15
- ★ Rocket 7
- ★ Grated cheddar (or mozzarella) 10

★ Our toast options: farm white, rye, wholewheat ★ All our eggs are laid by freely roaming chickens (free-range)

★ Choose between fried, scrambled, boiled or poached eggs ★ 1 order of scrambled eggs = 2 eggs, an omelette = 3 eggs

WE ARE OPEN FOR BREAKFAST FROM 7:30 ON WEEKDAYS AND 9:00 ON SATURDAYS & SUNDAYS

ALL CARDS WELCOME. FOOD MIGHT CONTAIN TRACES OF NUTS, GARLIC OR SHELLFISH.

[A] – Enquire about availability [S] – Seasonal [VE] – Vegan

Lunch & Dinner

LIGHT & TASTY

BUTTERNUT SOUP 42 [A]

Our slightly spicy spin on the classic with butternut squash, fresh origanum leaves & mild Indian spices

AIOLI CHIPS 28

Handmade wafer chips with chilli aioli dip

TOASTED CIABATTA SLICES [VE] 28

With olive oil and balsamic vinegar

★ Add home-made dukkah (18), basil pesto (28), hummus (18) or sun-dried tomato pesto (28)

CRISP SALADS

BEETROOT & BUTTERNUT 57

With roasted butternut, grated beetroot, pumpkin seeds, Danish feta & fresh greens

CLASSIC SALAD 35

A fresh salad made with crisp lettuce, thinly sliced onions, cherry tomatoes, Danish feta & balsamic glaze

★ Enquire about adding: cashew nuts, Peppadew™, butternut, pumpkin seeds or rustique ciabatta

CAPRESE SALAD 78

With grated mozzarella, fresh basil leaves, tomato, balsamic glaze, olive oil & basil pesto ★ Add rustique ciabatta (12)

RUSTIQUE OPEN SANDWICHES

SERVED ON TOASTED CIABATTA WITH A CRISP ROCKET SALAD

THE CAPRESE 58

With fried onions, fresh tomato, crisp basil leaves, grated mozzarella & basil pesto

CREAMY MUSHROOM 59

With fried onions, a creamy portobello mushroom & rosemary sauce, baby spinach & Danish feta

VEGAN DELIGHT [VE] 59

With baby spinach, hummus, Egyptian dukkah, avo and balsamic reduction



FULL DESSERT MENU AVAILABLE
ENQUIRE WITH YOUR WAITER

MAGIC MOUSSE 44

Magically turning avocado into a dark chocolate mousse to die for. May contain traces of surprise & wonder! Vegans can ask for "no cream"

GOURMET VEGGIE BURGERS

SERVED WITH A CRISPY WAFER FRIES, SEASONED WITH ROSEMARY, COURSE SALT & BALSAMIC GLAZE

★ Add small salad to any veggie burger (12)

THE CLASSIC VEGGIE 94

With pan-fried mushroom & aubergine, smothered in our creamy black mushroom sauce*

THE BRUCE LEE VEGAN 98

With pan-fried mushroom & aubergine, fresh tomato, crisp coriander leaves & a spicy Asian-style sauce, infused with chopped chillies, ginger & coconut milk [VE] (FOR VEGAN, ASK FOR NO BECHAMEL IN SAUCE)

THE SANTORINI VEGGIE 86

With pan-fried mushroom & aubergine, red onion, fresh tomato, crisp rocket & gourmet tzatziki sauce

THE PRIMA VEGGIE 94

With pan-fried mushroom & aubergine, creamy cheddar & crushed green peppercorn sauce, caramelised onions & rocket

*OR CHOOSE ONE OF OUR HOME-MADE SAUCES:
Pepper, garlic, blue cheese, cheddar, mustard cream

CLASSIC MAINS

MELTED ITALIAN WRAP 59

With home-made Italian tomato-based sauce, mushrooms, melted mozzarella, butternut, caramelised onion, feta & rocket, served hot with crispy wafer fries

THAI STIRFRY [VE] 59 (DISH IS HOT, ASK FOR NOT!)

With Thai sauce, coconut milk & rice noodles

ASIAN BISTRO STIRFRY [VE] 59

(DISH IS HOT, ASK FOR NOT!)

Thai-style stirfry with red cabbage, fresh coriander leaves, chillies & crushed nuts, served on a bed of rice noodles in our special ginger-soy reduction

ITALIAN STIRFRY [VE] 59

With home-made Italian tomato-based sauce, olives, mushrooms & rice noodles

MUSHROOM & BABY MARROW PASTA 67

With rosemary-infused cherry tomatoes & a creamy green peppercorn & cheddar sauce

PESTO PASTA 72

With cherry tomatoes & grated parmesan

★ Smaller portion (48)

THE ITALIAN MELTZER 98

Grilled aubergine slices with pan-fried baby marrow & mushrooms in an Italian tomato-based sauce & melted cheddar, with toasted ciabatta slices & basil pesto

PLEASE NOTE A 10% SERVICE CHARGE APPLIES
TO GROUPS OF 6 OR MORE

ALL SERVICE FEES ARE RECEIVED
BY YOUR WAITRON ONLY