

DESSERT

Crème brulée - R65

Classic vanilla crème brulée served with black pepper macerated Cape berries

Tarte aux Poires et Chocolat - R65

70% Valrhona dark chocolate & Elgin valley pear tart

Rum baba - R65

Brioche bun soaked in rum served with cinnamon-roasted pineapple and coconut cream

Tarte au Citron - R65

Baked lemon tart with French meringue

Assiette de fromage

Selection of local cheeses, home made preserves, celery, grapes and toasted artisan melba

5 Cheese Selection R110 3 Cheese selection R85

Petits fours - R45

Handcrafted mini confectionery - chocolate truffle, sablé biscuit, meringues