

Herberg ROOSJE van de KAAP

Breakfast

served from 7.30 to 10.30h

Full English Breakfast, choice of any kind of 2 eggs, 2 bacon rashers (or chicken loaf), beef sausage, a potato rösti, mushrooms and cherry tomatoes, served with 2 toast, coffee or tea and a glass of juice **Free B&B / R85**

Omelet of 2 eggs with cut bacon pieces (or chicken loaf), cheese, fried onions, paprika and mushrooms served with toast and cherry tomatoes; § coffee/tea and a glass of juice **Free B&B / R75**

Honeyed Pecan nuts § Fruit Salad (w/a) *; with Full cream yoghurt, served with honey and coffee or tea **R75**

Egg benedict (w/a) *; 2 poached eggs on bread, smoked salmon-trout and baby spinach, covered with hollandaise sauce, served with coffee/tea and a glass of juice **R55 B&B / R85**

*W/A: When Available

Herberg ROOSJE van de KAAP

Herberg Roosje van de Kaap was named after a Cape Malay slave who lived at the Cape of Good Hope in the 18th Century.

According to popular legend, she was an interpreter who accompanied officials of the Dutch East India Company to establish a Drostdy in the Overberg district.

In her capacity as interpreter she reconciled differences between the resident Khoi-San tribe and the VOC, paving the way for the establishment of the town of Swellendam in 1745.

Her freedom was later bought by George Rex who went on to found the town of Knysna. Rex married Roosje's daughter Johanna.

Today we honour the brave and generous spirit of Roosje van de Kaap, our patron of hospitality and reconciliation!

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Drinks

Soft Drinks

Coca Cola / Cola Light / Sprite	R 20
Schweppes Tonic Water	R 20
Still / Sparkling Water (750ml)	R 40
Juice (Orange or Berry)	R 15
Ice Tea	R 25
Grapetiser	R 25

Beers & Ciders

Amstel / Castle	R 25
Bavaria Radler (2%) Lemon	R 25
CBC (Cape Brewing Co.) Pilsner	R 45
CBC Amber Weiss	R 50
La Chouffe	R 65
Maredsous Triple / Brune	R 65
Liefmans Fruitesse	R 50
Everson's Cloudy Cider	R 45
Everson's Spicy Cider	R 45
Everson's Pomegranate Cider	R 45

Hot Drinks

Tea / Coffee	R 15
Cappuccino	R 25
Latte	R 25
Espresso	R 15
Hot Chocolate	R 25

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Liqueurs & Liqueurs

Liqueurs

Cherry / Berry	R 40
Sambuca	R 40
Amarula	R 40
Kahlua	R 45
Cointreau	R 55

Liquor

Gordon's Gin	R 40
Bacardi Rum	R 40
SA whiskey: Three Ships	R 40
Scotch whiskey: Bell's	R 45
Irish whiskey: Jameson	R 45
Oude Meester; Pot Still Brandy	R 45
Joseph Barry; Pot Still brandy	R 55

(We serve proper glasses of alcohol; no tots.)

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Desserts

Cinnamon Crème Brulee; served with 2 cookies R 50

Cream of Papaya; a healthy alternative of blended papaya, vanilla ice cream & cherry liqueur R 50

Dame Blanche; vanilla ice cream with mixed nuts and Lindt chocolate sauce R 60

Berry Snow; berries, meringue crumbles, whipped cream and berry liqueur R 70

Cinnamon Apfelstrudel (w/a) *; baked with phyllo pastry, served with a choice of whipped cream or ice cream R 60

Ports & Dessert Wines

De Krans, Cape Ruby Port R 25

De Krans, Cape Tawny Lim. Release R 45

De Krans, Cape Vintage Reserve R 55

Bon Courage, White Muscadel R 25

Bon Courage Noble Late Harvest 170/R45

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Lunch

Served from 13.00 to 15.30h

Soup of the Day; served with bread R 55

Broodje Gezond; baguette with premium cheese, Charcuterie, paprika, baby spinach, basil pesto, sun dried & fresh tomatoes R 85

Broodje Rendang; baguette with spiced lamb stew and a Tunisian salad R 95

Broodje Bobotie; baguette with Bobotie, served with a Tunisian salad R 95

Broodje Croquet; baguette with 2 beef ragout rolls served with a side salad R 85

Shakshouka (w/a) *; A North African dish of eggs cooked in a spiced sauce of tomato's and paprika, served with roti, coffee/tea and a glass of juice R 85

Dame Blanche; vanilla ice cream with mixed nuts and Lindt chocolate sauce R 60

Cheese and meat platter (w/a) *; R 180

Coffee/Tea with Hollandse Boterkoek R 45

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Dinner; Served from 18.30 to 21.30h

Starters

Soup of the Day R 50

Snails; oven grilled with brie and garlic oil,
served with bread R 60

Loempia's; spring rolls, one with blue cheese
& feta and one with vegetables (W/A) R 60

Prawns; oven grilled with a garlic chili oil
mixture, served with bread R 75

Roosje Salad; baby spinach, paprika, cherry
tomatoes, carrot, apple, cucumber, olives,
brie, pecans dressed with honey-lemon R 75

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Mains

Malay Chicken Sate; served with Tunisian
salad, poppadum & fries or rice R 155

Bobotie; minced ostrich & beef, topped with
custard, served with yellow rice, chapatti,
Tunisian salad & condiments R 155

Fruit & vegetable Malay Curry; served with
rice, boiled egg and a chapatti R 155

Lamb Rendang; Malayan lamb stew,
served with rice & sambal boontjes R 185

Grilled Ostrich Fillet Noisettes; pan-grilled
with a reduced red wine onion sauce, served
with our potato mix & vegetables R 185

Fillet of beef (w/a) *; pan-grilled, with
Porcini Mushroom sauce, served with baked
baby potatoes & vegetables R 185

Fish 'Cape Agulhas' (w/a) *; Oven Baked
fillet of fresh fish covered with spices, garlic
& chili paste, served with mashed potatoes,
and green vegetables R 185

Piquant roast Quail (Kwartel) (w/a)*; with
aromatic prunes cooked in Brandy, served
with mashed potatoes (45 min prep) R 185

*W/A: When Available