



VOORGEREGETE / STARTERS

Probeer ons **Leberwurst patee** saam met u broodmandjie. **R20**
Try our **Leberwurst pâté** with your breadbasket.

Koue Sop van die dag **R30**
bedien met varsgebakte plaasbrood. [V]
Cold Soup of the day
served with freshly baked farmbread. [V]

Samoosas [4] **R30**
bedien met 'n tuisgemaakte soetrissiesous.
Samoosas [4]
served with a homemade sweet chilli sauce.

Gerookte Eland **R60**
Dun gesnyde gerookte Eland lende bedien met slaai, pecorino en 'n balsamiek-vinaigrette.
Smoked Eland
Thinly sliced smoked Eland rump served with salad, pecorino and a balsamic vinaigrette.

Tradisioneel Duitse Zwiebelkuchen **R25**
Bedien met ons eie vars tamatietjies en basilikruid
Traditional German Zwiebelkuchen
Served with our own fresh tomatoes and basil

Tuisgemaakte dolmades (Colombard wingerdblare) **R30**
en Chrisna van Stellenbosch se geroosterde olywe [V]
Homemade dolmades (Colombard vine leaves)
and Stellenbosch resident, Chrisna's Roasted olives [V]

Voorgereg Bord vir 2 **R59**
Ons sjef se keuse van verskeie voorgeregte.
Starter Platter for 2
Our chef's selection of starters.

LIGTE MAALTYE / LIGHT MEALS

Delheim Slaai ~ 'n Gemengde slaai met vars kruie, bedek met geroosterde groente in seisoen, Chrisna se olywe, Delheim se gepekelde pampoen, feta en geroosterde neut. [V] **Small ~ R42**

Delheim Salad ~ A mixed salad with fresh herbs, covered with seasonal grilled vegetables, Chrisna's olives, Delheim's pickled pumpkin, feta and roasted nuts. [V] **Main ~ R65**

Biltong Slaai **R60**
Biltong Salad

Geroosterde beesfilet Panini **R59**
'n Geroosterde Panini gevul met Beesfilet repies, blaarslaai & tuisgemaakte Delheim Shiraz uiemarmelade ~ koud

Toasted beef fillet Panini
A toasted Panini filled Beef fillet strips, lettuce & homemade Delheim Shiraz onion marmelade ~ cold

Spatz Sperling Gunsteling **R59**
Beste van albei: Gerookte Salmforel en Gerookte Eland bedien met Rocketslaai.

Spatz Sperling Special
Best of Both: Smoked Salmon and Smoked Eland served with Rocket Salad.

Pars Slaai **R59**
'n Gemengde slaai met hoender, mayo, appel, seldery & druive
Harvest Salad
A mixed salad with chicken, mayo, apple, celery & grapes

Spinasie, Olywe en Feta Fillo **R62**
toegedraai en gebak in fillodeeg, bedien met gemengde slaai.[V]
Spinach, Olives and Feta Phyllo
wrapped and baked in phyllo pastry, served with a mix salad.[V]

HOOFGEREGTE / MAIN COURSES

Plaaslike eksotiese (Wilde) sampioene met tagliatelle pasta **R75**
Bedien in 'n Chardonnay en room sous met parmasaan.[V]
Local exotic (Wild) mushrooms with tagliatelle pasta
Served in a chardonnay and cream sauce with parmesan.

Kaapse-Maleise hoender kerrie **R70**
Bedien met basmatirys, 'n poppadom & mangosalsa.
Cape Malay chicken curry
Served with basmati rice, a poppadom & mango salsa.

Snoekviskoekies **R68**
bedien met gekruide kapokaartappels en 'n slaai met beet, feta en neut.

Snoek fishcakes
served with mash potatoes and a salad served with beetroot, feta and nuts.
Snoek is related to the barracuda family and is mostly found between the Cunene River and Cape Agulhas – a true local delicacy!

Bratwurst [vark & bees] **R68**
Bedien met Duitse aartappelslaai en 'n botterskorsie & grenadellaslaai en tuisgemaakte mosterd

Bratwurst [pork & beef]
Served with German potato salad and a butternut & granadilla salad and Homemade mustard.

Oond gebakte Franschoek-salmforel **R85**
bedien op Rocket met geroosterde groente en klein aartappeltjies.
Oven baked Franschoek Salmon Trout
served on Rocket with seasonal grilled vegetables and baby potatoes

Lamskenkel **R98**
gemarineer in Delheim Merlot en roosmaryn, bedien met gekruide kapokaartappels, beet en oondgeroosterde botterskorsie.

Lamb shank
marinated in Delheim Merlot and rosemary, served with herbed mashed potatoes, beetroot and oven-roasted butternut.

KAAS- EN VLEISBORDE / CHEESE AND MEAT PLATTERS

Al ons kase word voorsien deur plaaslike produsente soos Dalewood Fromage, Forest Hill Cheesery en Truckles – kase word gekies volgens beskikbaarheid en die sjef se voorkeur. All our cheeses are supplied by local producers such as Dalewood Fromage, Forest Hill Cheesery and Truckles – cheeses are selected on availability and chef's choice.

Ons kaasbord bestaan uit ses plaaslik geproduseerde kase **R130**
bedien met tuisgemaakte gepreserveerde vrugte, Chrisna se olywe, vars vrugte, beskuitjies en varsgebakte plaasbrood [V] – *Bedien 2*
Our cheese platter consists of six locally produced cheeses
accompanied homemade preserves, Chrisna's olives, fresh fruit, biscuits and freshly baked farmbread [V] – *Serves 2*

Die kaas-en-vleisbord **R170**
Ons Kaasbord met Peper Salami, Prosciutto & Gerookte Eland
The meat and cheese platter
Our Cheeseplatter with Pepper Salami, Prosciutto & Smoked Eland .

NAGEREGTE / DESSERTS

Mascarpone-kaaskoek **R28**
met appelse in 'n Delheim Natural Sweet reduksie.

Mascarpone cheesecake
topped with apricots in a Delheim Natural Sweet reduction.

Gabriele Sjokolade bruintjie **R28**
bedien met tuisgemaakte Delheim Pinotage roomys.
Gabriele Chocolate brownie
served with homemade Delheim Pinotage ice cream.

Appeltert **R22**
bedien met tuisgemaakte kaneelroomys.
Apple Tart
served with homemade cinnamon ice cream.

VIR DIE KLEINSPAN / KIDDIES MENU

Kinder geroosterde panini **R28**
gevul met kaas OF hoender & mayonnaise, bedien met vars vrugte.
Kiddies toasted panini
filled with cheese OR chicken & mayonnaise, served with fresh fruit.

Kinder Bratwurst of Viskoekie **R28**
bedien met kapokaartappels, wortels en tamatiesous
(vir 'n ekstra Bratwurst or viskoekie ~ plus R12)
Kiddies Bratwurst or Fishcake
served with mashed potatoes, carrots and tomato sauce.
(for an extra Bratwurst or fishcake ~ add R12)

Vegetaries/Vegetarian ~ [V]

Al ons bestanddele word met sorg gekies en ons probeer sover moontlik om plaaslik te koop. Al ons kos word daagliks vars en in klein hoeveelhede voorberei. Ons hoop u sal u ervaring by ons nog lank onthou. All our products are chosen with care and we try to keep all produce as locally sourced as possible. All foods in the restaurant are prepared daily and in small quantities. We hope that your experience with us will be truly 'Worth the Journey'

