SAVOYE.

Founded by French Huguenot, Jacques de Savoye in 1688. De Savoye was granted a farm along the foothills of Napoleonsberg (today known as the Simonsberg), where he named his farm Vrede en Lust meaning 'Peace and Passion'.

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Sharing Plates

Patatas Bravas (v)
crispy fried potatoes with paprika aioli 60
-add bacon bits 25

Roasted Tomato Soup (v)
with crème fraiche & garlic ciabatta 85

Cauliflower Bang Bang (v)
with Sriracha glaze & flaked almonds 90

Moroccan Lamb Meatballs
with toasted ciabatta 120

Beetroot & Butternut Salad (v)
with blue cheese & toasted pumpkin seed brittle 125

Baked Camembert (v)
with confit garlic, tomato chilli chutney, Kalamata olives & melba toast 125

Pan-Fried Calamari
tender tubes & tentacles with paprika aioli 140

Flank Steak Salad
with buffalo mozzarella, exotic tomatoes, basil pesto, dukkah & honey, mustard & balsamic dressing 195

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Mains

Ras El Hanout Roasted Pumpkin (v)
with baby carrots, hummus, labneh & curried almonds 165

Linguine (v)
with zucchini, sun-dried tomato, basil pesto, portabellini mushrooms & parmesan shavings 180
-add Moroccan grilled chicken 40

Harissa Grilled Chicken
with roast baby carrots, potato wedges & a tomato, mango, red onion & coriander salsa 195

Spanish Prawn Potjie
in a smoky herb & tomato sauce with basmati rice 225

Linefish
in a Mediterranean tomato & basil sauce with baby potatoes & sautéed greens 235

Lamb Rack
Mediterranean spiced lamb cutlets with cumin cream, roast butternut, red onion & crispy cubed potatoes 275

Beef Sirloin 350g | Beef fillet 250g
Bbq basted with roasted root vegetables, garlic & herb butter & rosemary salted fries 325

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Desserts

Crème Brûlée
with black cherry compote 95

Tiramisu
mascarpone, coffee, Kahlua & biscuits 120

Choc Mousse Torte
with hazelnuts & Chantilly cream 125

Dom Pedros
Peppermint 65
Amarula 75
Jamesons 85

Kiddies Menu
(strictly under 12)

Cheese & Tomato Toastie – with fries 85
Chicken Schnitzel – with fries 105
Crumbed Calamari – with fries 135
Vanilla Ice Cream – with chocolate sauce 65

Hot Beverages

Coffees

almond, macadamia & oat milk available 18

Cappuccino
single espresso topped with stretched milk 45

Cortado
single espresso cut with an equal amount of stretched milk 35

Café Latte
double espresso topped with stretched milk 45

Espresso
single | double 27 | 35

Macchiato
single espresso stained with stretched milk 38

Americano
single espresso with hot water & milk 43

Red Cappuccino 45

Tea

Pure Camomile 38

Green Tea Jasmine 38

English Breakfast 38

Premium Rooibos 38

Cold Beverages

Juice (350ml)
orange | cranberry 65

Milkshakes
vanilla, chocolate, strawberry, coffee 65

Water
sparkling water (330ml | 1L) 30 | 50
still water (330ml | 1L) 30 | 50

Soft Drinks
Coke Zero, Coke, Fanta orange, Crème soda (300ml) 35
Appletizer | Grapetizer (275ml) 45

Mixers (200ml)
lemonade, soda, ginger ale, Indian tonic 30

Cordials
kola tonic, passion fruit, lime 12

Rock Shandy
soda, lemonade & bitters 65

Iced Latte
double espresso, vanilla sirop & milk 60

Vrede en Lust Wines

200ml glass or 750ml bottle

Sparkling

Sarah Brut *(150ml)* 90 | 340
this wine was made to celebrate the sparkling personality of Sarah, daughter of the owner of Vrede en Lust

Rosé

Jess Dry Rosé – Pinotage, Shiraz 60 | 160
delicate raspberry aromas, lovely freshness carries the palate to an edgy zestiness

White

Anni Sauvignon Blanc 60 | 160
finely nuanced lime-blossom and tropical fruit aromas accompanied by hints of grapefruit

White Mischief – Chenin Blanc, Pinot Grigio, Sauvignon Blanc, Semillon, Riesling, Viognier 65 | 170
derived from the winemaker playing around with all the different white cultivars from Elgin, creating a fresh and complex white blend

Early Mist Riesling 70 | 180
graceful and fragrant wine with notes of honey and minerality followed by lingering citrus flavours

Viognier – barrel fermented 240
hints of orange blossom on the nose leads to delicate spice with a creaminess on the palate

Kogelberg Chenin Blanc – barrel fermented, single vineyard 290
named after the UNESCO biosphere where the vineyards are grown, stated to have the most diverse flora in the world.

Barrique – barrel fermented Semillon, Sauvignon Blanc 290
rich and complex with earthy, quince characteristics, elegant with lingering mineral notes

Marguerite – barrel fermented Chardonnay 95 | 330
citrus and butterscotch followed by a creamy, well-balanced palate, and notes of white pear

Red

Red Lady Merlot 70 | 190
black cherries, raspberries, and plums up-front leading to a complex, refreshing finish

Ella – Shiraz, Grenache, Viognier 75 | 230
slightly spicy, sandalwood, currant, and raspberry hints delicate and creamy on the palate

Malbec 260
mulberry and blackberry on the palate silky smooth, medium bodied and produced in a youthful style

Lady J Syrah – Shiraz with a dash of Viognier 90 | 260
carefully crafted to produce a pleasing burst on the palate soft and supple with polished tannins

Pinot Noir 340
ruby red colour with hints of strawberry on the nose with a touch of fine herbal elements

Boet Erasmus – Cabernet Sauvignon, Merlot, Petit Verdot 380
full bodied with bright acidity and fine tannins leading to a long and savoury finish, poised and understated

Craft Beer on Tap

Soul Barrel SA Lager - 330ml | 500ml 45 | 65

Beer | Cider

Castle light 330ml | Heineken 330ml 50
Savanna dry | light 330ml 55
Windhoek 440ml 60
Soul Barrel Cape Cone IPA 340ml 60

Cocktails

Negroni – Gordons gin, Martini Rosso & Campari 110

Mediterranean Cosmopolitan – Albatross vodka, blood orange liqueur, cranberry juice & lime juice 110

Espresso Martini – Smirnoff vodka, Kahlua & espresso 110

Mojito – Elephantom rum, Bols vanilla liqueur, bubbly, lime & fresh mint 110

Black Buffalo – Jim Beam bourbon, basil & ginger ale 110

Bloody Mary – Smirnoff vodka, tomato juice, lemon & herb pepper, celery salt, tabasco & Worchestire sauce 120

St Tropez – Malachite gin, elderflower liqueur, tonic water & butterfly tea 120

Sangria – Klipdrift brandy, orange juice, red wine & fresh fruits 120

Margarita – El Jimador gold tequila, triple sec & lime juice on the rocks | frozen | straight up 120

Hugo Spritz – Gordons gin, Elderflower liqueur, bubbly & soda 135

Brandy Old Fashioned – Klipdrift premium, cherry, orange & bitters 135

Aperol Spritz – Aperol, bubbly & soda 135