

Sometimes classic, sometimes innovative, our Cheese and Dessert courses are the grand finale and complete your fine dining experience. To end your meal on a lighter note, our desserts are not overly sweet and seasonal fruits provide balance.

Cheese

OUR SELECTION
of South African & international matured cheese

VARIATION OF HANDMADE CHEESE
from the German & Austrian Alps

Desserts

GRATIN
of Citrus Fruit, Cape Gooseberries & Cardamom Meringue
with glühwein ice cream

DUO OF 'AUBERGINE' CRÈME BRÛLÉE

DESSERT VARIATION
'Surprise du chef '

COTTAGE CHEESE OMELETTE
filled with gooseberries, nougat ice parfait and chocolate foam

ASSIETTE OF CHOCOLATE

Warm & cold combinations are made to order.
Please order in advance or allow between 15 and 25 minutes.

We offer a selection of Digestifs, Speciality Coffees and Fine Loose Leaf Teas