



THE WINE GLASS
hermannus

Champagne Breakfast

08:00 – 12:00

Eggs Benedict 3-ways

- **Eggs Florentine** 60
Sourdough toast topped with nutmeg & butter sautéed spinach, two poached eggs and our delectable, tangy Hollandaise sauce (1 egg, less R20)
- **Benedict Salmon** 85
Sourdough toast topped with sliced avocado (in season), cold-smoked salmon and two perfectly poached eggs, tangy and smooth Hollandaise sauce on top, lemon on the side (half portion: R60)
- **Benedict Kassler** 85
A whole Kassler chop, pan fried in thyme-butter and topped with two perfectly poached eggs and our tangy Hollandaise sauce, with sourdough toast on the side

Turkish Eggs Cilbir (the house speciality)

A delicious and healthy Eastern Mediterranean dish consisting of two soft poached eggs nestled on a bed of double cream yoghurt that is infused with garlic and dill, all garnished with green-herb olive oil and topped with Aleppo Butter (butter-fried chilli flakes) – the perfect dish for dipping crusty sourdough toast into (2 slices on the side)

65

North African Shakshuka

A traditional spicy tomato and paprika sauce lightly topped with melted cheese and two fried eggs, served in a hot skillet with sourdough toast on the side

75

Spanish Shakshuka

As above, but with sliced & fried Chorizo and a sprinkling of chopped fresh chilli added into the spicy paprika-tomato braise, topped with cheese and two eggs and served with sourdough toast on the side

110

Anchovy Toast

2 slices of warm sourdough toast served with our savoury and artisanal anchovy-rosemary butter, served with a side of thinly sliced radishes for a delicious crunchy topping

49

Smashed-Avo Toast (in season)

A slice of buttered sourdough toast topped with roughly crushed avo infused with a touch of garlic, lemon rind, lime juice and crushed black pepper, served with a light sprinkle of sweet candied chilli
(Option: add a poached egg on top – R20)

36

Birdsong Muesli (vegetarian and gluten free)

An oven-baked, honey-muesli tart topped with double cream yoghurt and seasonal fruit

60

Sweet Farmhouse Choices

- **Preserve, Cheese and Toast** 49
2 slices of sourdough toast served with butter, cheddar cheese, and a choice of marmalade or honey
- **Crêpe Nutella and Seasonal Fruit** 65
3 mini pancakes filled with Nutella, garnished with candied orange peel and served with seasonal berries on the side

All our eggs are free range, sourced fresh from the Hemel & Aarde Valley

Barista on duty for a full coffee service, hot chocolate and a range of herbal and conventional teas

Full menu of 12 regional MCC's available (by-the-glass and by-the-bottle)

Bottomless Mimosa - R100 (or R40 by the glass)

Classic Bloody Mary - Single R55, Double R85

Orange Juice - R18