

JONKERS

HUIS 1817

BREAKFAST

CLASSIC EGGS BENEDICT	95
Toasted English muffin topped with crispy bacon, two poached eggs, sautéed spinach, and hollandaise sauce	
add smoked trout 50	
FARMERS BREAKFAST	105
Two eggs (fried, scrambled, or poached) served with roasted tomato, sautéed mushrooms, pork sausage, crispy bacon, and toasted pot bread	
JONKERSHUIS	85
Smashed avocado on toasted pot bread with artichokes and a poached egg	
add bacon 28	
THREE EGG CAPRESE OMELETTE	95
Fresh tomato, basil pesto, and melted mozzarella	
PAP AND WORS	85
A TRADITIONAL SOUTH AFRICAN BREAKFAST	
Creamy “slap pap” with perfectly grilled beef sausage, smoked tomato relish, and two poached eggs	
HEALTH BREAKFAST	70
Fresh seasonal fruit with baked granola, double thick yogurt, and a drizzle of honey	
HOMEMADE FLAPJACKS	80
Fluffy flapjacks with berry compote, creme fraiche, honey, and date butter	
MIELIE PAP AND MILK	50
SOUTH AFRICAN COMFORT FOOD	
Creamy mielie pap with honey, butter, and milk	
SMOKED TROUT CROISSANT	105
Freshly baked croissant filled with scrambled egg, smoked trout, chive crème fraîche, rocket, and crispy caper berries	

LIGHT LUNCH

TOASTED ROAST BEEF SANDWICH	105
Beef sirloin seared to perfection with horseradish mayo, fresh rocket, and onion marmalade on pot bread	
TOASTED BLT SANDWICH	65
Crispy bacon, lettuce, and fresh tomato on pot bread	
TOASTED CAPRESE SANDWICH	75
Fresh tomato, basil pesto, and mozzarella on pot bread	
add hand-cut fries 30	
ROASTED ROOT VEGETABLES SALAD	85
Roasted seasonal vegetables tossed in bulgar wheat with hummus and a refreshing "green goddess" dressing	
CEASAR SALAD	110
Cos lettuce tossed in a classic Ceasar dressing with anchovy, toasted croutons, parmesan shavings, and a boiled egg	
add bacon 28	
add chicken 25	
FALAFEL WRAP	90
Traditional falafel, guacamole, crisp lettuce, fresh tomato, cucumber and red onion on a danish feta spread, wrapped in a tortilla wrap	
RICE PAPER ROLLS	85
Packed with fresh seasonal vegetables, toasted quinoa and served with a classic Vietnamese dipping sauce " nuoc cham"	
add chicken 25	
add smoked trout 50	
PIZZAS	
PULLED PORK	150
Red onion, pineapple, pickled jalapeno, and coriander	
CAPRESE	110
Cocktail tomatoes with fresh basil and mozzarella	
TRUFFLED MUSHROOMS	155
With parmesan shavings and fresh rocket	
FLAT BREAD	55
With Rosemary, garlic and feta	

HEARTY MEALS

SPICY PORK RAMEN BOWL	125
Slow-roasted pork with egg noodles, carrot, leek, mushrooms, and soft-boiled egg in a spicy pork broth topped with spring onion, sesame seed, chilly flakes, and fresh coriander.	
CASHEW AND COCONUT LAMB CURRY	195
Slow-cooked lamb with fluffy basmati rice, apple mustard raita, fresh cucumber, coriander poppadum, and toasted coconut flakes.	
BATTERED HAKE & CHIPS	130
Battered hake with hand-cut fries, pickled cucumber, tartar sauce, and fresh lemon	
WELTEVREDEN BEEF BURGER	145
200g Beef patty with Bertha Shiraz onion marmalade, bacon and melted mozzarella	
add avocado 22	
add fried egg 10	

WINE & SMALL PLATE PAIRING

BERTHA WINES & SMALL PLATES	295
Tasting experience of four Bertha Wines each paired with the perfect small plate	
BATTERED HAKE & CHIPS	
Paired with Bertha Sauvignon Blanc 2023	
SPICY PORK RAMEN BOWL	
Paired with Bertha Rosé 2023	
RICE PAPER ROLLS	
Paired with Bertha Sémillon 2022	
CASHEW AND COCONUT LAMB CURRY	
Paired with Bertha Shiraz 2021	

TASTING

BERTHA WINE TASTING 80
Tasting experience of four Bertha Wines

Bertha Sauvignon Blanc
Bertha Merlot Rosé
Bertha Limited Edition Reserve Sémillon
Bertha Shiraz

BERTHA WINES & MARNELLA MACARON PAIRING 150

Bertha Sauvignon Blanc
Paired with a passion fruit & lime macaron

Bertha Rosé
Paired with a strawberry & basil macaron

Bertha Reserve Sémillon
Paired with a pistachio macaron

Bertha Shiraz
Paired with a dark chocolate ganache macaron

CHEESE & CHARCUTERIE

CHEESE PLATTER WITH DIPS & CRACKERS 220

CHEESE & CHARCUTERIE PLATTER 280

DESSERT

COFFEE CRÈME BRÛLÉE 65

WHITE CHOCOLATE MOUSSE WITH CRUMBED PISTACHIO NUTS 65

MERINGUE WITH FRESH CREAM & MIXED BERRIES 60

SELECTION OF MARNELLA MACARONS 75

JONKERS

HUIS 1817

COFFEE

Espresso
Americano
Cortado
Flat white / double
Latte
Hot Chocolate
Ice Latte
decaf + 2
almond milk +8

TEA

Rooibos, Black Tea, Earl Grey, Green
Red flat white / latte
Chai latte

RAW JUICE

Carrot, apple & orange
Apple, cucumber & mint
Beetroot, carrot, celery
Raw orange juice

SMOOTHIES

Mango added orange juice, yoghurt, honey
Berry added banana, raw apple juice, honey

MILKSHAKE

Vanilla / Strawberry / Dark chocolate / Coffee

SODA & SOFT DRINKS

Coke, Coke Zero, Sprite
Grapetiser / Appletiser / Ice tea

MINERAL WATER

Still or Sparkling 350ml
Still or Sparkling 750ml

WINE WHITE

22	Bertha Sauvignon Blanc	50 / 170
32	Bertha Semillon	75 / 285
32	Kleine Zalze Chenin Blanc	200
38	De Wetshof ·Chardonnay	350

WINE RED

38	Bertha Shiraz	60 / 200
	Kleine Zalze Merlot	270
	Simonsig Cabernet Sauvignon Shiraz Blend	300
	Kanonkop Kadette Cape Blend	300
	Kanonkop Kadette Pinotage	320

WINE ROSÉ

	Bertha Merlot Rosé (Dry)	45/165
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MCC / SPARKLING

48	Hill & Dale Brut/Rosé	280
48	Simonsig Kaapse Vonkel Rosé	420
48	Graham Beck Brut/Rosé	460
40	Pongracz Brut	420

COCKTAILS

52	Margarita	70
52	Strawberry Daiquiri	70
	Piña Colada	70

NON ALCOHOLIC

	Elderflower, Cucumber & Mint	45
	Passion Fruit Bellini	40
	Savanna Lemon, Hunters Chilled	38

CIDERS & BEERS

23	Savanna dry/light	38
40	Black label/ Castle light	32
	Heineken / Buffelsfontein lager	35
	Windhoek lager	35