



ANNO. 1695

KLEINE ZALZE

STELLENBOSCH

SUNDAY LUNCH MENU

Our relaxed Sunday lunches with friends and family is a tradition that is shared and enjoyed all over the world.

To celebrate this shared coming together over food, we'll be exploring tastes inspired by this global village. From Asia to Europe and closer to home on the African continent, we invite you on this taste exploration with us.

On 24 September we celebrate Heritage Day in South Africa.

During September Kleine Zalze will celebrate our diverse and unique food heritage, the entire kitchen contributed to this month's menu and their various cultures and heritage is represented throughout.

We trust that you will enjoy the union of these cultural flavours with us.

Menu R425 per person

With a complimentary glass of NV Kleine Zalze Cap Classique Brut

To Start

Steamed bread and *roosterkoek* served with biltong butter, chakalaka and apple & sultana chutney

Second course

Tomato *smoorsnoek* filled baked potatoes

Main course

Braised beef shin on samp with thin sauce and soft sweated vegetables

Dessert

Malva pudding with condensed milk, rooibos custard



KLEINE ZALZE

STELLENBOSCH

SUNDAY VEGETARIAN LUNCH MENU

Our relaxed Sunday lunches with friends and family is a tradition that is shared and enjoyed all over the world.

To celebrate this shared coming together over food, we'll be exploring tastes inspired by this global village. From Asia to Europe and closer to home on the African continent, we invite you on this taste exploration with us.

On 24 September we celebrate Heritage Day in South Africa.

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Menu R425 per person

With a complimentary glass of NV Kleine Zalze Cap Classique Brut

To Start

Steamed bread and *roosterkoek* served with toasted sesame seed butter, chakalaka and apple & sultana chutney

Second course

Tomato *smoor cabbage* filled baked potatoes

Main course

Braised wild spinach on samp with thin sauce and soft sweated vegetables

Dessert

Malva pudding with condensed milk, rooibos custard