



Monet's

PETIT DÉJEUNER BREAKFAST MENU

HEALTHY START

Health breakfast bowl (V) ●
Home-made granola, fresh berries, fresh fruits, plain yoghurt and Fancourt honey

Bircher muesli (N,V) ●
Oats with cinnamon, apple, nuts and crème fraîche, sweetened with Fancourt honey

Yoghurt with almonds (N,V) ●
Double thick plain yoghurt with locally farmed almonds and Fancourt honey

BOULANGERIE

From our baker Jackson's oven.
Gluten free and rye bread available

Crumbed poached egg on smashed avo toast (V) ●
Ciabatta toast, feta, avo, lemon juice

Gourmet brioche (G,V) ●
Emmentaler cheese, fried egg, mushrooms and truffle oil

Croque Madame (P)
Artisan bread, bechamel sauce, mustard, hickory ham and fried egg

Forest mushrooms on toast (VO) ●
Garden herb and truffle oil

Breakfast baguette
With Cheddar melt ground beef

Smashed avo on toast (VO) ●
With a dash of lemon

SWEET BREAKFAST

The French Canadian (P)
Maple flavoured syrup, streaky bacon, flapjacks, butter fried banana

Crepes with Red Berry Farm berries (V) ●
crème fraîche

BREAKFAST FAVOURITES

R105 Farmhouse breakfast (P) R135
Eggs cooked to order, boerewors chipolata, bacon, grilled tomato, sauteed mushroom, french fries and toast

R105 Sweet potato rosti ● R118
Smoked salmon, herb cream cheese, tomato, coriander and chilli salsa

R95 Golfers breakfast (P) R115
Two eggs any style, streaky bacon, grilled tomato, mushrooms, Fancourt pork sausages and toast

French omelette (G,V) ● R115
Gruyère cheese, caramelised onions, butter, parsley

R105 Open omelette (G,V) ● R110
With forest mushroom, gruyere shavings, herb sprigs

R105 Classic eggs Benedict
Two poached eggs, English muffin, hollandaise sauce, choice of:

R105 Salmon ● R130
Wilted spinach, mushroom (V) ● R105
Hickory ham (P) R105

R85 Basque piperade (G,V) ● R95
Roasted red pepper, onion and tomato compote, poached eggs, garlic bread

R72 Vegan piperade (G,V,VO) ● R90
Roasted red pepper, onion and tomato compote, chickpea, coriander, garlic bread

“Eventually, my eyes were opened, and I really understood nature. I learned to love at the same time”

Claude Monet



Monet's

DÉJEUNER LUNCH MENU

SALADS / VEGETARIAN / VEGAN

- Vegan burger (G,V,VO) ●** R115
Tomato and coriander relish, avo, onion rings and sweet potato fries
- Summer Salad (V) ●** R105
Blanched broccoli, marrow ribbons, rocket, baby spinach, pumpkin seeds, peas and mustard vinaigrette
- Roast vegetable quiche (V) ●** R105
Goats cheese, sun-dried tomato, garden salad
- Country salad bowl (V) ●** R105
Rocket, avo, cherry tomatoes, roasted peppers, feta, cucumber, sprouts, herbed croutons
- Add roast chicken R55
Add sticky beef R65
Add seared tuna R70
- Provençal vegetable soup (G,V,VO) ●** R85
Chickpea, baby marrow, tomato

MONET'S FAVOURITES

- Beef fillet au herb** R215
Seared beef fillet rolled in garden herbs, panfried garlic and herbed potato, roasted onion and a peppercorn sauce
- Slow braised duck** R185
Cape gooseberry and citrus sauce, potato mash, snow peas
- Quiche Lorraine (P)** R110
Bacon, Gruyère cheese, caramelized onion, garden salad
- Slow cooked pulled Karoo lamb pie** R110
Minted lamb jus, side salad

FISH AND SEAFOOD

- Pan seared fresh linefish ●** R175
Lemon, caper butter, garden salad
- Herb crusted linefish ●** R175
Garlic fried potato, buttered vegetables and lemon butter sauce
- Teriyaki glazed Tuna steak ●** R175
With cocktail tomatoes, avo, cucumber, bell peppers and arugula
- Moules Mariniere** R135
Mussels steamed in cream and white wine
- Crumbed calamari ●** R115
Potato frites or side salad, lime and coriander, chilli mayo and lemon wedges
- Panko crumbed fishcake ●** R115
With seasonal salad, remoulade sauce and lemon wedges

BOULANGERIE

From our baker Jackson's oven.
Gluten free and rye bread available

- French harvest board (P)** R145
Soft French Cheese, roasted onion, marinated olives, hummus, duck pate, French saucisson sausage, pastrami strawberry, grapes, strawberry and crisp baguette
- Grilled Burger de Boeuf (P)** R135
Brie cheese, onion marmalade, bacon, thick cut fries
- Burger de poulet on Brioche ●** R125
Lemon and herb, avo, fried onions, rocket salad, thick cut fries
- Roast chicken and avo stone-ground baguette ●** R105
Hummus and baby rocket leaves, served with your choice of sweet potato or shoestring fries
- French country ham** R85
Emmentaler on country loaf
- Smoked mozzarella, tomato, basil pesto (V,N) ●** R85
And avo on artisan baguette



Monet's

LE DESSERT / LES BOISSONS DESSERT / BEVERAGE MENU

DESSERT

Carrot cake ● R65
cream cheese frosting

Chocolate Mousse gâteau R65

Trio of Sorbet ● R55

SMOOTHIES

Mango, coconut, pineapple,
banana (VO) ● R55

Minted berry, apple crush (VO) ● R55

Peanut butter and banana (VO) ● R55

SQUEEZED FRESH JUICES

Freshly squeezed Gamtoos valley orange juice ● R60

Locally farmed pomegranate juice ● R60

Langkloof cloudy apple and spinach juice ● R60

COLD BEVERAGES

Red Bull R55

Appletiser, Grapetiser R34

Powerade R34

Fuze Ice Tea (Peach, Lemon) R32

Coke, Coke Light, Coke Zero, Stoney R28

Fanta Orange, Sprite, Cream Soda,

Dry Lemon, Ginger Ale, Lemonade, R26

Soda, Tonic, Pink Tonic

Fruit Juice R22

Verve 750ml Still/Sparkling water R38

Verve 500ml Still/Sparkling water R28

Milkshakes R45

Coffee shake R45

Iced coffee R45

HOT BEVERAGES

Almond cappuccino R44

Café mocha R36

Café latte R34

Cappuccino R34

Macchiato R34

Chai latte R34

Americano R30

Decaf coffee R30

Double espresso R32

Espresso R28

Horlicks/Hot chocolate R34

Red cappuccino R34

Rooibos/Five roses R24

SPECIALI-TEA

Devil's Advocate R30

A Curiously strong, full bodied ginger and chilli infusion to keep your immune system honest

Rooibos Pinotage R30

An all South African blend of our best flora produces this unique gluhwein-like tea. Caffeine and obviously alcohol free

Cleansing Detox R30

Improve circulation, digestion and boost your metabolism with the unusual blend of burdock root, lemongrass, lemon blam and fennel seeds. Caffeine free.

Sticky Naartjie R30

A naartjie flavoured rooibos tea complemented with a hint of honeycomb. Caffeine free.