

franseman

NOTES

A MEMOIR OF TASTY MEMORIES

a memoir of tasty memories

SERVING MOMENTS. STAY A LITTLE LONGER.

Welcome through the Green Doors. We have been expecting you.

Our hope is that your visit will become one of those beautiful moments you tuck away and remember long after the last crumb has disappeared from your plate. At Franseman, we serve more than food. We serve memories.

We gather glimpses of yesterday and gently reimagine them through the lens of today. We celebrate the places we have wandered, the people we have loved, and the tables around which stories were shared over delicious tastes, lingering aromas and unhurried conversation.

These are our Memories from the Kitchen, a memoir of ideas, taste and culinary history. Rooted in our German and Afrikaans upbringing and shaped by the rich cultural tapestry of Namibia, our food tells the story of where we come from and where we continue to journey.

It is a language of flavours spoken through humble ingredients, prepared with passion and served with the warm hospitality of home. Every dish is an invitation to remember.

At Franseman, we have discovered that the tongue never forgets. It remembers the taste of childhood long before we do. It remembers celebrations and Sunday lunches, grandparents' kitchens and seaside cafés, birthday cakes and butter melting into warm bread. Longing for the dishes of your childhood is often where every beautiful culinary journey begins.

For us, Brötchen is more than a German bread roll with its perfectly crisp crust and pillowy centre, it is the beginning of every day. It is the sound of conversations around breakfast tables, generous spreads of preserves and farm butter, slivers of Windhoek salami and beautifully sliced German ham resting beside sun-kissed tomatoes.

Frühstück, the German word for breakfast quite literally means the "early piece", that very first comforting bite of the day. Somehow, it still tastes like home.

Then there is Café Treff in Swakopmund. If you know, you know. Their humble meat pie, disguised as something resembling a simple sausage roll, remains one of our greatest culinary love letters.

Flaky and savoury, enjoyed with a strong cup of coffee and an unapologetically generous splash of tomato sauce, it reminds us that food need never be complicated to become unforgettable. Sometimes, the simplest things leave the deepest impressions.

a memoir of tasty memories

Memory food will always triumph over fleeting trends at Franseman.

We work hard to fill these pages—and your plates—with thoughtful moments worth returning for. From noon our *Memoir Table*, is where the magic of beautiful seasonal dishes are shared as they should be, to tea time when warm scones emerge from the kitchen and generously layered cakes quietly provide comfort, we hope there will always be something waiting for you here.

Perhaps it is a slice of cake that reminds you of your very first birthday. Perhaps it is the fragrance of freshly baked bread or a familiar taste that unexpectedly transports you home. Or perhaps it is simply finding yourself seated around a table, laughing a little longer than you intended.

That is the magic we believe in. Franseman is not merely a place to eat—it is a place to gather memories. To unpack them slowly and hold them gently. To celebrate family and friends, the familiar and the unexpected, and the beautiful culinary histories we all carry with us.

So stay and linger a little longer.

Order dessert. Have another cup of coffee. Tell another story.

Because these are the tastes that shaped us—and we hope they will stir something beautiful in you too.

xxx franseman

POST IT..... OF THE DAY

A noteworthy dish-of-the-day
Something fresh. Exhilarating. Perhaps a dream or a All night toss-around
But ultimately Chef has an idea up his sleeve
Enjoy.



SLOW

SLOW COLLECTION

double shots standard | single shot/decaf on request

COFFEE			
Americano	35	39	44
Boeretroos	47	52	55
Baby chino	15	18	22
Espresso	33		
Cappuccino	43	46	52
Café Latte		46	55
Cortado	38		
Café Mocha	39	50	60
Dirty Chai Latte	45	52	60
Flat White	42		
Machiato	45	52	59

SACRED RITUALS

TEA			
Rooibos | Ceylon | Earl grey	35		
Flavoured Tea Collection	36		
Home Immune brew * *Lemon slices, ginger, thyme and cinnamon*	39		
Red Cappuccino	45	49	52
Red Latte	44	51	55

WARM EMBRACES

HOT CHOCOLATE			
Swiss Chocolate	45	50	55
White Chocolate	45	50	55
Chocolate Mint	45	50	55
LATTE | FLAVOURED DRINKS			
Brazilian Hazelnut	47	55	59
Chai Latte	47	55	59
Spiced Chai	47	55	59
Toffee Caramel	47	55	59

WHITE GOLD

MILK ALTERNATIVES & ADD ONS			
Oatmilk, Almond, Macadamia, Lactose free milk	12	13	14
Cream	20	22	24
Collagen.	24	24	24

ADD ON HUGS

* Syrups can be added for additional flavour to any warm drink.

SYRUPS	12
Vanilla | Caramel | Cinnamon Walnut | Brownie Chocolate Chocolate cookie | Toasted Marshmallow | Hazelnut | Salted Caramel | Butterscotch	

COOL

COOL COLLECTION

COFFEE

On the rocks	55
Rocky Mocha	60
Dirty Chai on the rocks	60

IN THE BREEZE **Choose between still or sparkling*

ICE TEA

Rooibos | Ceylon | Earl grey | Berry Buchu | Lemon | Honeybush, Peach | Raspberry | Tropical	59

ICED VIBES FRAPPE

LATTE | FLAVOURED DRINKS

Brazilian Hazelnut | Chai Latte | Chocolate Hazelnut | Spiced Chai Toffee Caramel	65

NOSTALGIC MOMENTS

MILKSHAKES

Coffee | Chocolate Cookie | French Vanilla |nutella |Salted Toffee Strawberry | Toasted Marshmallow | Walnut Brownie	65

FORAGED DELIGHTS

SMOOTHIE *Delicious all day drinking \| fruit \| yogurt \| ice \| milk*

Blueberry | Evergreen | Five berry | Passion fruit | Strawberry Peanut butter & banana brule | Spiced Pineapple	69

HEALTH & FITNESS SMOOTHIES

Pug Fuel : Protein packed, adventure approved *Sugar-free peanut butter, Banana, Cacao powder, Greek yoghurt, Milk and Whey powders.*	90
Dune Runner : Fuel for dreamers and early risers. *Orange juice, Ceres Honey, Kashmiri Pepper, Frozen yoghurt, Chia seeds, Collagen, Ginger, Turmeric*	88
Gold Crown : Our signature power up *Madagascan vanilla bean | Medjool dates | Cinnamon Toasted oats | Collagen | Whey protein | Full cream Greek yoghurt banana | cacao | Macadamia butter | Toasted coconut flakes | pinch of sea salt*	95

NOTES FROM THE ORCHARD

FRESHLY PRESSED SUNSHINE

Orange *Orange or citrus mixture*	72
Tropical *Citrus mixture | Passion fruit | Grape | Mango / Guava*	75
Health bomb *Citrus mixture | Apple | Grape | Banana | Ginger | Beetroot*	75
Fire *Citrus mixture | Ginger | Cayenne | beetroot*	75
Wine land green *Apple | Spinach | Green pear | Mint | Celery | Cucumber | Citrus*	80
Real start *Apple | Carrot | Citrus | Rooibos | Turmeric*	80

FRESH

REFRESH COLLECTION

WATER *Choose between still or sparkling*

500ML	35
1000ml	55

POUR ME ANOTHER

SOFT DRINKS

Coca-cola, Coke Zero, Sprite, Sprite Zero, Carbonated soft drinks	35
Appletiser | Grapetiser	45
Carmien Ice Teas Variety	40
Liqui Fruit Variety	35
Rock Shandy	53

SLUSHI SUMMERS

FRESH FRUIT SYRUP BASED FLAVOURED DRINKS

Litchi, Mango, Passionfruit, Peach, Strawberry	65

"SUMMER POURS"

COOLERS **Refreshing , cooling and deliciously mixed and served with ice.*

Through the Green Door *Apple | Cucumber | Mint | Lemon | Sparkling Water*	49	135
The Golden Orchard *White grape juice | elder flower | lime | rosemary | Berries*	55	140

WINE

WARWICK - THE FIRST LADY

Situated in the foothills and mid-slopes of the Simonsberg Mountain

Chenin Blanc *Golden apple | Ripe stone fruits | Honeysuckle*	65	265
Chardonnay *Honeydew melon | Orange blossom | Vibrant citrus | Pear fruit*		275
Sauvignon Blanc *Crushed passionfruit | White blossom aromatics | Seam of cut grass swirl*	75	275
Cabernet Sauvignon *Plum | Ripe blackcurrant |dark chocolate,*		285
Pinotage *Mulled strawberries | Cherry | Warm spices | Silky red fruits | Cinnamon*		285
Brut Rosé *Pinot Noir with fine bubbles | Red cherry | Strawberry | Raspberry,*		550
Tea Garden *Rooibos infused cooler*		350

WINE

DIEMERSDAL

Part of the Durbanville Wine Valley, it lies on the cool slopes of the Drostberg

Sauvignon Blanc *Golden apple | Ripe stone fruits | Honeysuckle*		225
Sauvignon Blanc Reserve *Guava | Kiwi | Passionfruit| Mango,*	75	305
Sauvignon Rosé *Berry-fruit | brisk freshness*		240
Malbec *Layers of ripe black fruit | Spicy undertones*		325
Pinotage *Red cherry | Dried florals | Sour cherry | Vanilla*		330
MCC Blanc de Blancs *Fresh limes | Green apples | Pears | Lemon zest*	125	545

KLEIN ROOSBOOM

Lies in the foothills of the Durbanville Wine Valley

Jéan Sauvignon Blanc *Passionfruit | Guava | Tropical fruit | Lemon | Lime*	65	245
Marianna Roos Rosé *Rose water | Candied strawberries | Pomegranate | candy floss | Floral undertones*		225
Nicol Merlot *Black olives |Mint |Red fruit.*		350
Johan Cabernet Sauvignon *Ripe blackberries | Cassis | Hints of oak | Tabacco.*		525
Marné Brut *Orange | Sourdough | Biscotti | Citrussy*	125	495

GRAHAM BECK

Situated in the breathtaking Breede River Valley, near the the town of Robertson.

Pinot Noir Rosé *Sumptuous strawberry notes and rich creamy complexity*	135	535
Brut *Exudes light yeasty aromas, limey fresh fruit on the nose, and rich creamy complexity on the palate.*		525
Bliss Nectar *Enchanting hints of butterscotch, honey and praline*		545

CANTO

Boutique winery situated in the rolling hills of Durbanville,

Chardonnay MCC Brut *Extra fine bubbles, beautiful mousse and richness in texture*		600
Shiraz Rose Mcc Brut *Saffron and strawberry aromas dominate the nose*		600
Pinot Noir Mcc Brut *Rich strawberry and cherry flavours*	150	695

WINE

MAASTRICHT

Nestled in the heart of Durbanville, just outside Cape Town, Maastricht is family-owned wine estate

Pinotage Rosé *Pomegranate | Cranberry | Candy floss | Floral undertones |*	65	249
Sauvignon Blanc *Tropical fruit | Grapefruit |passionfruit | Green pepper |figs.*		285
Contour Sauvignon Blanc *Pear, Citrus, Fresh-cut grass | Kiwifruit | Lime | Papaya*	85	395
Pinot Noir *Cherry | Raspberry | Forest floor | Vanilla | Baking spice*		405
Brut Rose MCC *Strawberries | Pomegranate | Candy floss | Red berries | Floral nuances.*		550

BEER

NAMIBIA BREWERIES

Born from Namibia's wide-open landscapes and rich brewing heritage, Namibia Breweries crafts beers with character, pride and a true Namibian spirit.

EASY DRINKING	
Tafel lager	35
Tafel lager lite	35
SLIGLY MORE SOPHISTICATED	
Windhoek Draught	58
Windhoek Lager	53
NON AND LESS THAN 5 % ALCOHOL	
Windhoek light	38
Windhoek Radler	38
Windhoek non Alcoolic	36
CIDERS	
Savanna Dry	45
Light:	45

HERITAGE... TASTES FROM HOME

STARTING THE DAY

FRÜHSTÜCK - Something light and delicious -Build your own breakfast one bite at a time
Franseman frühstück - Crusty German brötchen| boiled Egg | charcuterie | gherkins | cheese | tomato, butter & jam 125

THE "TREFF" MEATPIE

Delicious moments are defined by this humble meat filled treat rolled in puff pastry and baked to perfection- served with tomato sauce to dunk each bite with down. 45

BRÖTCHEN

"Brötchen" is a German breadroll, soft and crispy at the same time. Out of the oven generously buttered and a dollop of homemade basil pesto. You can order half/ half

Cheese (v)	40	50
Gypsy Ham | Cheese	55	65
Windhoek Salami | Cheese	55	65
Tomato | Cheese (v)	47	55
Fleisch Salat	65	70
Chicken Salat	65	70
Egg Salat	65	70
Egg Slices	45	50
Rohack | pickled cucumber | yellow onions	55	100
Schnitzel | gherkin | pesto mayo		85

A LITTLE SOMETHING

For when you're not quite hungry enough for lunch, but definitely hungry enough for something delicious.

Buttermilk Scone
Cultured butter | house preserve | whipped cream 75

Savoury Muffin of the Day
Warm from the oven | cultured butter | mature Cheddar 75

Sweet Muffin of the Day 65
Fresh from the oven daily | Cultured Butter | Choice of Preserve
ADD Cheese +20

Croissant 55
Fresh from the oven daily | Cultured Butter | Choice of Preserve +20
ADD Cheese +20

Almond Croissant 65
Fresh from the oven daily | Cultured Butter | Choice of Preserve +20

Banana Bread 85
Whipped Honey butter | Mascarpone | Almond Crumble

EARLY

HEALTHIER OPTIONS

Artisan open sourdough toast or seeded bread, whole grain loaf

Avo | lemon | feta crumble |	95
Avo | Cottage cheese | Tomato | dukkha	105
Avo | poached egg | basil-pesto | herbs	125
Avo | poached egg | Hummus | herbs | za'atar | tomato	135
Avo | scramble egg | herbs | roasted tomato	135
+ Bacon	*+35*
+ Sausages	*+35*
+ Salmon trout	*+75*
+ Mushrooms	*+35*

QUICKIES

For the not so hungry and just need to get going

Scrambled egg and bacon Croissant.	95
Two egg, Bacon fry up served with toast and butter	98
The Omelette "Roosterbroodtjie" with ham, cheesy béchamel and tomato.	135

EARLY ARROUND OVER THE WORLD

Served with your choice of sourdough or seeded bread, whole grain loaf . Toasted

Kuku- zabzi *(Iran)*
Green ommelette | Danish Feta | Rosa tomatoes | boerenkaas | pine nuts — 140

Menemen *(Turkey)*
Turkish inspired egg dish simmered with green peppers, tomato — 130

"Plaas onbyt" *(South- Africa)*
the favorite re-interpreted Boerewors, Bacon, Rosti, Eggs, Rosa tomatoes, — 165

Pain Perdu *(France)*
French toast done the franseman way with Bacon, Apple & Walnut crumble — 135

Granola *(America)*
Toasted pecan nuts | Coconut | Oats | Cape Dried Fruit preserve | Citrus yogurt — 135

Croque Monsieur *(France)*
Gypsy ham | Wholegrain mustard | Bechamel | Gruyere Cheese | poached egg on toasted ciabatta — 140

MR. AND MRS. LEGRAND BENEDICT

This delicacy of poached eggs, avocado and a rich zesty hollandaise sauce is a beloved luxury start to any morning and add your addition to make it even more special, served on a South African classic "roosterbrood" makes this a — 115

ADD :

Bacon	135
Exotic Mushroom	145
Smoked salmon 80 g	165
Wilted spinach	135

ANY TIME

LIGHT, HEARTY, BIG FLAVOUR

Choose between our in store made Foccacia or a flaky Croissant

Garden Party 110
Whipped feta | Basil pesto | Heirloom tomatoes | Fior di Latte | Tomato pesto| pickled Red onion | Pine nuts | Fresh Basil | Balsamic

La Contessa 155
Prosciutto Crudo | Fior di Latte | Muhammara | Wild Rocket | Roasted Tomato | Pickled red Onion | Walnut | Pomegranate.

Farmers Wife 135
Crispy bacon | Ripe Brie | Green fig | Dijon | Toasted pecans | Thyme | Wild rocket

Mortadella de Belle 145
Mortadella | Fior di Latte | lemon & dill cream | Cashew pesto | Pistachio |

Desert Rose 135
Windhoek Salami | Red pepper Tomato Pesto | Heirloom Tomato | roasted red pepper caramelised onion | fresh basil | Parmesan | Hot Honey.

Gypsy German 145
Smoky Gypsy ham | Emmentaler | Sauerkraut | Caramelised onion | Dill Gherkin House German mustard cream.

MOORISH TOASTED DELIGHTS

Bread it. Sandwitch or Toast it.
Choose your favourite filling, beautifully toasted or gourmet sandwitch on sourdough or farmer's loaf –

Gypsy Ham & Cheese 115
Gypsy ham | mature Cheddar | Dijon béchamel | Caramelised onion

Salami & Gherkin 115
Salami | Cheddar | Emmentaler | Gherkin | Mustard mayo

Chicken Mayo Our Way 125
Roast chicken | Franseman mayo | Spring onion | Pineapple | Parsley

Mexican Mince 135
Spiced beef | Cheddar | Corn | Avo | Lime crema |

Bacon & Feta 125
Crispy bacon | whipped feta | avo

Sweet Chilli Chicken 145
Chicken | Cheddar | Sweet chilli | Avo | Tomato | Coriander-lime Mayo

The Pug Club 155
Chicken Schnitzel |bacon |Cheddar |Tomato |Lettuce |Basil pesto |Pickled onion

CHEESY QUESADILLAS OUR WAY

turn it into a golden, cheesy quesadilla in your choice of soft white or brown tortilla.

Chicken Avo Mayo 145
Roast chicken | Franseman mayo | Spring onion | Pineapple | Parsley

Mexican Mince 149
Spiced beef | Cheddar | Corn | Avo | Lime crema |

Bacon, Avocado & Danish Feta 135
Crispy bacon | whipped feta | avo

Sweet Chilli Chicken 155
Chicken | Cheddar | Sweet chilli | Avo | Tomato | Coriander-lime Mayo

LUNCH

SALADS - DURBANVILLE GARDEN

Fresh, generous Salads made for lingering.

The Green Door
Heirloom tomatoes | Avocado | Danish feta | Cucumber | Carrot ribbons | Herbs
Red Cabbage | Pickled Red Onions | Raddish | Toasted seeds 125
Add on: Pan-fried lemon and black pepper chicken +40
Mexican Mince & Tortilla chips +40
Bacon bits +40
Salmon Trout +85

Wine lands Ceasar
Cos Lettuce | Roast chicken | Crispy bacon | Parmesan | Croutons | Soft egg |
Classic Anchovy, Pesto lemon dressing 155

The Mediterranean Meander 165
Rocket | Roast peppers | Roast Butternut | Chickpeas | Cucumber | Olives | Feta |
Herbs | Beef Kofte served with a Greek Yogurt and labnah sauce

"Igugu lethu 150
Peach Sausage | Mielie meel cous cous | Rosa tomato | Charred Peach |
Charred Onion | Herbs | Wild rocket served with a tomato, peach vinaigrette

NOSTALGIC PIES

Take the edge off your hunger with something warm, hearty and delicious.
Our pies are made for the kind of moments that feel like home proper pastry, generous fillings, familiar flavours and a little bit of nostalgia when you pour over our in house gravy

Pepper steak 135
Hearty peppered beef | rich gravy | flaky pastry
Served with: House salad or golden fries

Chicken & shiitake 130
Roast chicken | shitake mushrooms | creamy herb sauce | flaky pastry
Served with: House salad or golden fries

Bobotie 125
Cape Malay spiced beef | apricot | caramelised onion | almonds | flaky pastry
Served with: House salad or golden fries

Cheese Burger 140
Beef patty | caramelised onion | mature cheddar | gherkins | Dijon mustard
Served with: House salad or golden fries

PASTA CROWNS

The penultimate pasta pleasures — made for comfort, sharing and a little indulgence.

Little Green Surprises 145
Basil pesto |Fior di Latte |Roasted tomato | Parmesan | lemon & garlic Pangrattato

A Squeeze of Lemon 155
Lemon fried chicken | Zucchini | Peas| Capers | Parmesan White wine & Lemon cream

Lasagne La Putenesca 165
Slow-cooked Beef & Pork Ragu in sun kissed tomatoes | Béchamel | Mozzarella |
Parmesan | Olives | Golden Herb Crust.

MEMOIR

A TRIBUTE TO WHO WE ARE

There is something wonderfully exciting about being called home for lunch or dinner.
But really, it was never only about the food.

It was the nonsense talked around the table. The stories that wandered off incompletely different directions.
The laughter. The arguments. The family secrets. The old stories told for the hundredth time—and somehow still making everyone laugh.

It was the people who came and went. The places we travelled to. The summers beside the sea. Wildflower meadows.
Long dusty roads. Christmases that seemed to last forever. New puppies. Old dogs. Stray cats ,First loves. Last goodbyes. The people we met and the people we miss
And somewhere amongst all of it, there was always something to eat.

That is where our Memoir Table begins.
At Franseman, food is our way of remembering.
The Memoir Table is a living food story — a rather delicious novel written one plate at a time. Some chapters are filled with love. Some with passion. Some with things we adored.
Some with things we absolutely hated. And there are a few very definite NO'S.

But every dish has a story.
A place.
A person.
A moment.
A memory

Come wander through our Memoir Table. Through family, faraway places, old favourites, new discoveries and the wonderfully unpredictable stories that life keeps writing.

But don't come expecting a quick pop-in and grub.
Come linger.
And tomorrow, when we open the memoir again, there will be another page waiting to be written.

SMALL PLATE	**155**
LARGE PLATE	**195**

Enjoy today's feast, one of our friendly staff will dish for you

LUNCH

THE GERMAN SIDE

Taste of where we come from.

Würst Reise 170
Six sausages. Two worlds. One very interesting story.
Bratwurst | Mettenenden | Knackwurst | Wiener | Bockwurst | Käsegriller Kebab
served with German mustard, crispy onions & Oma's Kartoffelsalat.

Franseman Schnitzel

Chicken 155
Crispy Panko-crumb fried chicken schnitzel | brat kartoffel or chips | peas | lemon

Pork 175
Crispy Panko-crumb fried pork schnitzel | brat kartoffel or chips | peas | lemon

Jägerschnitzel 195
Crispy Panko-crumb fried pork schnitzel | chips | mushroom sauce

QUICHE CLUB

Our home-baked quiches have become something of a Franseman favourite buttery short crust pastry filled with a silky, creamy custard, cream cheese and a generous blend of cheese. Always comforting. Never boring.

Spinach & Danish Feta 115
Baby Spinach | Danish Feta | Herbs | Our Creamy Cheese Custard

Bacon & Portobelo Mushroom 120
Crispy Bacon | Roasted Mushrooms | Thyme | Mature Cheddar

Chicken, Peppadew & Leek 115
Roast Chicken | Sweet Peppadew | Creamy Leek | Mature Cheddar

Ask Your Waitron About Our Quiche Of The Day — Seasonal Ingredients,
New Combinations And Whatever Has Caught Our Fancy In The Franseman Kitchen.
Served With Our Fresh House Salad.

CLASSIC PUG FINDS

Not quite a meal, not merely a snack. Our Pug Finds are the little treasures that satisfy beautifully while life carries on around the table.

Chicken Tenders & Chips 110
Buttermilk Chicken tenders served with a freshly cut fries and our signature sauce.

Fries with Tomato dust 65
Crispy Fries dusted with tomato dust and a side of tomato sauce

Mexican fries 125
Fries loaded with Mexican mince, Cheddar cheese, sour cream, coriander and corn.

A nod to Luca 95
Perfect slice of toast covered with a rich slow cooked mince ragu , topped with béchamel, slices of tomato and thinly sliced onion for tang.

LINGER

LINGERING HOURS

The little bites you'll be thinking about tomorrow — best enjoyed with a drink, shared with friends, and absolutely not to be missed. Small plates. Big flavours. Beautiful hospitality. A golden-hour "kuier" where the sun is warm, the glass is full and even the pugs knows it's too good to leave already. Week days for 16:00- 18:00 Fridays from 16:00- 20:00

Boerewors Lilipops *(South Africa)* — 125
Boerewors | Sisanyama | Chakalaka

Bobotie Croquettes *(South African / French)* — 110
Bobotie | Banana relish | Banana mustard cream

Lamb Kofta Fingers *(Iran)* — 135
Lamb Kofte| Tahina yoghurt | Mint | Pomegranate | Sumac

Bahraini Tika (Oman) — 175
Beef fillet| Cumin | Lime | olive oil

Okuki (Namibia) — 155
Vetkoek | Beef carpachio | Capers | Parmigiano-Reggiano, | Lemon | Olive oil

Bratwurst Crostini (Germany) — 125
Bratwurst | Sauerkraut | Dijon crema | Parsley |

Korean Chicken Popcorn (Korea) — 125
Chicken | Sesame oil | Gochujang | Spring onion | Ginger | Garlic

Kapana Wings *(Namibia)* — 125
Chicken winglets | Kapana spice | Salsa

Hummus & Pickle *(Turkey)* — 115
Creamy Hummus | Deep-fried chickpeas | Cucumber | Turmeric flatbread

Mieliepap Bommetjies *(Namibia)* — 135
Maize Balls | *Mettenden | Smoked tomato | Chilli | Peanut*

Crispy Italian Cauliflower (Italy) — 115
Cauliflower | Creme fraise | Herb Gremolata | Spring onion | Garlic

Butternut and labneh *(Lebanon)* — 145
Roasted butternut| candied toasted almond | Cranberry | labneh

Olive and pepper crumb (Italy) — 115
Olive oil | Variety of olives | Roasted red pepper | toasted paprika crumbs

The Trio served with flatbread (*Mediterranean)* — 145
Muhammara - *Roasted red pepper · walnut · pomegranate · chilli*
Charred aubergines - *Smoked eggplant | tahini | garlic | lemon*
Whipped feta-*Yoghurt | lemon | herbs | olive oil*

Spanish Oysters (Spain) — 120
Fresh Oysters | Chorizo butter | Lime | Coriander

Westcoast Oysters (Lambertsbaai) — 120
Fresh Oysters | Tabasco kewpie-mayo | Lime pearls | wasabi micro greens | nori

Fish Cakes *(Cape Town)* — 125
White fish | lemon zest | Pancho crumb | Dill | Chives| garlic aioli | served with pickled cucumber

West coast snoek Taco (South African) — 135
Apricot Snoek | Coriander | Lime | Capers & Toasted corn Crunch | Apricot sour-cream

LINGER

SHARING - THE ART OF CARING

PLATES FOR MORE

Warm Bread Board 115
Warm sourdough / focaccia | Whipped butter | Biltong butter | Herb butter | Olive oil Balsamic Vinegar .

A Good life 245
5 award winning cheeses served with preserved figs | Cape grapes | spiced nuts | | Crackers | Freshly bread | Honey

A Real ggod life 325
Delicious waver thin Charcuterie | Namibian Kabanosi Ländjager | 5 award winning cheeses served with | preserved figs | Cape grapes | spiced nuts | |crackers | Freshly baked bread | honey

LAST BITES

CAKES, CONFECTIONARY & SWEETS

And then, just when you thought the story was over, there is always room for one more chapter. The Last Bite is our delicious little collection of cakes, puddings and sweet temptations, inspired by the flavours and memories of growing up in Namibia, gathered along the way from travels near and far, and sprinkled with a few of our own absolute favourites.

Some are nostalgic. Some are wonderfully decadent. Some may transport you straight back to a kitchen, a family table or a long-forgotten holiday. Every creation is made with love, curiosity and a little bit of indulgence — because life is far too short for ordinary cake.
.Take a leisurely wander through our sweets table, fall in love with a slice, or let our friendly team tempt you with something they think you simply cannot leave without trying. Go on. Have The Last Bite
.You know you want to.

CLASSIC CAKES 95

CHEESE CAKES 95

DESIGNER LAYERS 115

CONFECTIONARY 55

Variety Of Daily Baked goods
On a daily basis we are inspired and bake little sweet decadent eats which inspire us, try out new taste combinations and keeping our passion alive.
Ask your waiter what is new on the table for the day .....

DEVINE

FRANSEMAN CAKE COLLECTION FOR ORDER

LAYERED CAKES

18 C M 4 LAYER CAKE : 950 | 24 CM 4 LAYER CAKE : 1350

CHOCOLATE

Ferrero Rocher | Chocolate , hazelnut ganache | hazelnut praline
Millionaire | Chocolate, sticky fudge, salted caramel
Vanilla Pod |vanilla seed layers |dark chocolate ganache
Peppermint Crisp | Chocolate, caramel, peppermint crisp , chocolate ganache

CLASSICS

Carrot cake | caramelized pineapple, classic cream cheese frosting
Red velvet | classic cream cheese frosting

CITRUS & FRUIT

Lemon-poppy seed | lemon curd, white chocolate frosting
Winter orange | candied orange Swiss butter cream, orange curd, torched meringue cover
Strawberry vanilla Swirl | Strawberry Swiss meringue butter cream, fresh strawberries
Blueberry | fresh blue berry, blueberry syrup, Swiss meringue frosting
Guava | fresh guava, guava cream cheese, guava Swiss-butter cream
Passion fruit | passion fruit curd, white chocolate frosting

MEMORIES

Peanut butter and Coffee | Peanut butter frosting, Chocolate ganache, peanuts
Herzhoggie | Apricot jam, Apricot swiss butter cream , Toasted coconut
Salted cashew | Vanilla, Cashew, salted caramel frosting
Funfetti | confetti, Swiss butter cream, strawberry jam

LUXURIOUS BITES + R250

Snicker bar | Caramel, peanuts and chocolate layers, peanut butter cheesecake center
Passion fruit | passion fruit, white chocolate ganache, curd, cheesecake center

CHEESE CAKE

18 C M CAKE : 990 | 24 CM CAKE :1350

Passion fruit
Pecan nut Brittle
Oreo cookie
New York styled
Toffee fudge
Lemon Meringue
Basque
Biscoff
Red velvet Cheesecake (+ 150)

SINGLE SPECIALITY LAYERED CAKES

18 C M CAKE : 675 | 24 CM CAKE : 900

Turkish semolina
German bienenstich
Butter Almond
Chinese Zucchini

TARTS

10 CM : 55 | 24 CM : 350

Passion fruit Meringue
Lemon Meringue
German Apple
Traditional Milk tart
Chocolate Hazelnut
Salted Caramel & popcorn


WORK, PUG, PLAY, EAT, REPEAT