



VERGENOEGD LÖW | Since 1696

BOUTIQUE HOTEL AND SPA

★★★★★

CULINARY EXPERIENCE FOR HOTEL RESIDENTS

Renowned South African chef Bertus Basson is at the helm of Vergenoegd Löw's two restaurants – Geuwels and Clara's Barn – with head chef Drikus Brink steering the kitchen team to serve up honest, simple, produce-driven cooking, based on classical techniques.

Geuwels is open for lunch daily. Clara's Barn is open for lunch from Tuesday to Sunday and for dinner on Thursdays, Fridays, and Saturdays.

From Sunday to Wednesday evening, our hotel residents are invited to indulge in an exclusive experience in the Hearth Room within the historic Homestead. The menu is served in a hearty "modern-meets-farm" family sharing style.

Hearth Room Menu

To Start

Freshly baked bread served with a tantalizing selection of daily changing nibbles, such as fresh seasonal fruit, marinated olives, Boerewors, homemade pickles etc.

Farm Fresh Meats & Wild Caught Fish

Choose one of the following for your main course:

Line fish of the day

Confit chicken legs & roasted chicken breast

Pork chops

Lamb cutlets

Free range beef ribeye (supplement of R90)

Free range beef fillet (supplement of R120)

Classical Sauces

Select one sauce to accompany your choice of protein:

Sauce Vierge, Chasseur sauce or sauce au poivre

All main courses are served with a daily changing selection of a vegetable dish, a potato dish, and a fresh garden salad

Dessert

A traditional South African dessert of the day

R715.00 per person

NB

- *We do not automatically book lunch or dinner for our hotel residents. Kindly pre-book your table prior to arrival to avoid disappointment.*
- *The incredible team of chefs cater to all dietary restrictions with pleasure; however, we would like to ask you to please advise us in advance of any special requirements so we can follow through on this commitment.*

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We are proud to be a WWF Conservation Champion and a member of the European Heritage Project by Prof. Dr. Dr. Peter Löw.

