SNEEUBERG
NATURE RESERVE

MENU

Before becoming one of the new owners of Sneeuberg, Anne-Claire was a well-known chocolatier and pâtissier in the Netherlands. With an uncanny affinity with anything food related, Anne-Claire has come up with a simple yet scrumptious new menu. All freshly made to order. Due to our remote location, please place your order at least 48 hours in advance. Or, if you are already here, give us a call to see what we have in stock.



Anne-Claire in the Netherlands

Pick up your order at Gordonville kitchen between 17:00 and 18:00
Or
Have your food delivered to your door (R150)

Breakfast



Home-made bread, white or brown.

The best flavor is achieved by letting the dough rise for 18 hours. Toasted, this bread will still be delicious after 3 days.

R80 (per loaf)



Granola

Oats, seeds and kernels mixed with honey home-made in the oven.

R140 (250 grams)
R280 (500 grams)

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Scones
Traditional with jam, butter and honey.

R120 (6 scones)

Soups



Red pepper soup
Simply stock, onions and red peppers.

R75 (per serving)



Butternut soup
A velvety soup with lots of butternut, blended with ginger, coconut and cumin.

R60 (per serving)



Croutons
R35 (100 grams)

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Sides / Vegetables / Greens and Sauces



Ratatouille

Only vegetables, olive oil, herbs and salt and pepper. Pure and simple.

R85 (200 grams)



Pasta sauce

Tasty rich tomato sauce, olives optional, great for kids.

R100 (250 grams)



Mashed potato

Creamy fluffy mashed potatoes, lovely side dish.

R40 (per serving)



Green Bean, Lentil & Olive Salad

A fresh and colourful salad of tender green beans and lentils, tossed with crisp cucumber, celery, onion, gherkins and olives. Finished with fresh parsley and a zesty lemon, mustard and olive oil dressing.

R160 (per salad serves 4 people)

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Mains



Potato Tartelette

Puff pastry with thinly sliced potatoes, parmesan and thyme. Also great as a side dish.

R125 (for two people)



Coq au vin

The French classic hearty dish, with free range chicken and lots of vegetables.

R400 (for two people)



Boeuf Bourguignon

Slow-braised beef cooked in a rich red wine and beef stock sauce, with tender carrots, garlic and fresh thyme. A hearty and comforting French country-style dish, full of rich, deep flavours.

R450 (for two people)

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Sweets /Deserts



Gâteau Chaud

The recipe of this hot chocolate cake travelled with us from New York, via the Netherlands and has landed in the Karoo. The chocolate inside is still liquid and will melt in your mouth. Very rich in flavour.

R55 (per piece)



Chocolate truffles with Whisky

These home-made truffles are cheeky, don't order too many.

R95 (100 grams)



Thin milk chocolate pieces with almonds

Again, this is made to order, using freshly baked almonds and Belgian chocolate.

R240 (200 gram)



Dried mango slices dipped in dark chocolate

R85 (100 gram)

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Malva Pudding served with Custard
R47 (per piece)

Bites



Tomato salsa
Finely cut ripe tomatoes with parsley, lime or lemon and salt and pepper.
R50 (250 grams)

Guacamole
Available when we can find ripe avocados.
R75 (250 grams)

Tortilla chips
R100 (250 grams)

We also offer Nguni beef and venison from our own veld. Please see the Nguni Beef and Venison menu on the website or enquire with us. (all meat is delivered deep- frozen)