

Rykaarts | Stellenbosch

At Rykaart's | Stellenbosch we support locally based small businesses, friends and family. We offer a variety of sizes of dishes and encourage you to enjoy them in whichever way you prefer.

Snacks

Homemade Beef Biltong, Nori Nuts, Marinated Olives | R 95 | R 35 each

Klein River Gruberg Gougères | R55

Pan Con Tomate - Tomato, Toasted Sourdough, Anchovy, Garlic | R55

Small Plates

Confit Norwegian Salmon, Mediterranean Potatoes, Capers, Lemon Cream Sauce | R155

Fresh West Coast Mussels, Bonito Butter, Garlic Sourdough | R90

Pork and Potato Croquetas, Red Pepper, Olive, Chipotle Chilli, Smoked Paprika Aioli | R90

Rare Roasted Wildebeest Loin, Broccoli, Sesame and Soy Dressing | R95

Creamed Spinach, Fried Ricotta Balls, Parmesan | R80

Garden Pea "Tart", Dalewood Feta, Pea Shoots | R80

Main Course

Grass Fed Beef Rump, Triple Cooked Chips, Red Wine and Bone Marrow Sauce | R260

Confit Duck Agnolotti, Beetroot, Turnips, Leeks | R225

Poached Hake, Tomato Risotto, Prawn and White Wine Sauce | R215

Potato Gnocchi, Cauliflower, Kale and Pumpkin Seeds | R190

Dessert

Raspberry and Orange Creme Brûlée | R80

Yogurt Panna Cotta, Lemon Olive Oil, Candied Fennel, Strawberry | R85

Milk Chocolate Mousse, Pears, Roasted Almonds, Amaretto | R85

Comté Cheese, Melba Toast and Plum Preserve | R95

Please inform us of any allergies or dietary requirements. We will do our best to accommodate you.

A discretionary service charge of 12,5% will be added to tables of 6 or more guests.

All Artwork by Arabella Caccia | www.arabellacaccia.com | Pricing on Request