

Breakfast

With your selection of ciabatta, panini, seed loaf, brioche slice, or rye bread.

Served till 12

Razzle Dazzle 59 🌸 (Large double flowered fryer 1997)

Homemade muesli slathered in thick Greek yoghurt, dotted with chopped fresh fruit & homemade berry compote, served in a glass

Awakening 98 🌸 (Light pink, Large flowered climber 1992)

Traditional deliciousness, in the form of a cheese-and-olive boureka accompanied by two boiled eggs, avocado, labneh cheese, chunky tomato, cucumber & parsley

Carefree Beauty 121 (Earthkind, Shrub 1977)

Slivers of smoked Chilean salmon, cream cheese, avo, scrambled eggs, Spanish onion & toasted rye

New Dawn 74 🌸 (Light pink, Earthkind, Climber 1910)

Toasted rye slices spread with fresh homemade guacamole, and generously topped with tomato salsa & two poached eggs

First Crush 88 🌸 (Pink shrub, Floribunda 2011)

Brioche French toast, filled with a whipped berry cream cheese filling & toasted almonds & served with our homemade berry & mint compote

Anchovy Toast 62

Scrumptious anchovy paste spread on rye bread or seed loaf with fresh tomato, gherkins & avo

Strawberry Hill 108 🌸 (English hybrid, Climbing rose 2006)

Our take on the traditional Israeli Shakshuka - two medium poached eggs in our piping hot homemade tomato crush, coupled with bell peppers, red onions, chickpeas, pan-fried spinach and chilli; topped with crumbed Danish feta & served with toasted ciabatta fingers

Spanish Rhapsody 102 🌸 (Pink blend, Shrub 1984)

A delicious combination of fresh spinach and crushed rosa tomatoes, topped with two eggs & mozzarella cheese and baked in our oven; served with toasted rye

Add bacon +21

Starters

Inner Wheel 94 🌸 (Pink blend, Floribunda 1984)

Creamy camembert (rose- and sesame-dipped) wrapped in puff pastry & baked; served on a bed of rocket & diced strawberries

Amelia 138 🌸 (Once flowering, Medium old rose 1823)

Serves 2

Mediterranean veg platter of homemade hummus & tahini, olive oil & za'atar Danish feta, heirloom tomatoes, Moroccan cheese cigars, cumin spiced carrot salad & garlicky brinjals; served with tortilla wrap wedges

Mary Rose 109 (English old hybrid, Shrub rose 1983)

Parma ham served with sweet melon, wild rocket & drizzled with balsamic reduction

Valentine Heart 79 🌸 (Floribunda, Medium rose 1985)

Four homemade cheesy spinach & artichoke wontons; served with a sweet chilli dipping sauce

Queen Mother 165 🌸 (Repeat flowering, Patio rose 1986)

Imported creamy burrata cheese, surrounded by sticky roasted rosa tomatoes, toasted pine nuts & dollops of basil pesto

Vogue 72 (Pink blend, Floribunda 1951)

Chicken livers pan-fried in homemade Moroccan-style napolitana sauce, with a dash of cream & crispy ciabatta

Lady Waterlow 86 🌸 (Hybrid tea, Climber 1903)

Halloumi cheese, presented on a bed of rocket & grilled rainbow peppers; served with toasted pine nuts - grilled or fried

Sandwiches, Wraps & Quesadillas

Served with crisp shoestring fries, side salad or sweet potato chips

Bashful 116 (Pink blend, Polyantha 1955)

Tender chicken fillet softly crumbed with wholegrain mustard mayo, tomato, onion, avo & greens

Sandwich Caprice 112 🌸

Layers of basil pesto, avo & fresh rocket; topped with mozzarella, artichokes, roasted brinjals & marinated button mushrooms

Enchantress 121 (Pink tea shrub 1904)

Shredded fillet of chicken topped with French onion marmalade & melted Emmentaler cheese, dolloped with tangy Dijon mustard

Pioneer Spirit 112 (Pink pioneer 1997)

Grilled camembert cheese, adorned with bacon and sundried apricots, and drizzled with balsamic reduction

American Beauty 132 (Deep pink, Hybrid perpetual (OGR) 1875)

A juicy piece of rump, topped with fresh rocket, onion marmalade & camembert cheese and toasted

Pinkie 105 🌸 (Pink earth kind 1952)

Halloumi cheese, offered grilled or fried, matched with roasted aubergines, zesty tzatziki & fresh mint, topped with Spanish onion

Crowd Pleaser 114 (Pink blend, Hybrid tea 2000)

A mix of succulent rump, fresh rocket, roasted rosa tomatoes & caramelised onions, dressed in a homemade balsamic fig glaze

Wild at Heart 105 (Deep pink, Shrub 1994)

Cumin-and-coriander-spiced chicken fillets with avocado & creamy Danish feta on watercress & rocket, balanced with a healthy serving of lemon zest
Add bacon +21

Main Attraction

Chestnut Rose 235 (Pink Shrub, year unknown)

Garlic & fresh rosemary rubbed fillet on a bed of rustic mash & pan-fried spinach, topped with a creamy mix of exotic mushrooms

Sassy 124 (Pink blend, Floribunda 1985)

Two sumptuous chicken breasts glazed with a sticky balsamic reduction & served with oven-roasted root vegetables

Lavender Jewel 102 🌸 (Modern shrub, Rose medium 1960)

Our take on the traditional Middle Eastern dish Mujadara; Overnight soaked brown lentils cooked into basmati rice & caramelized onions topped with thick Greek yoghurt & pomegranate seeds

Quietness 125 (Light pink, Shrub 2003)

Grilled or fried hake fillet served with a medley of onions & mushrooms on a bed of basmati rice, with lemon butter sauce

Flamingo 225 (Pink blend, Hybrid tea 1981)

200g of pink Norwegian salmon paired with Za'atar-roasted baby potatoes, cumin yoghurt, and a wild rocket & ricotta salad

Rosy Cheeks 121

Two sumptuous chicken breasts grilled in olive oil and complemented with a combination of bulgur wheat, wilted spinach & grilled rosa tomatoes; served with a char-grilled lemon round

Player 195 (Pink blend, Hybrid tea 1999)

300g of juicy rump steak rubbed in wholegrain mustard, garlic & olive oil and char-grilled; served with creamed spinach and honey-glazed carrots

Lord Don 128 (Pink blend, Shrub 1993)

Gently spiced and delicately coated chicken schnitzel accompanied by shoestring fries & a delicious mixture of peas & onions

Peggy Martin 106 (Pink climber 1983)

Crispy fried chicken fillets presented on a tempting homemade waffle & served with a tasty sriracha mayo

Salads

Served dressed. Order a larger table salad - perfect for sharing!

My Choice 132 / 240 (Pink blend, Hybrid Tea 1958)

The famous design-your-own-salad phenomenon! Yes, you can have whatever your heart desires.
Please ask about our salad selector

Bunny Hop 116 / 188 🌸 (Medium pink, Cl Miniature 1993)

Sweet oven-roasted butternut, Danish feta, avo & couscous with honey-mustard dressing & walnuts

Compassion 121 / 198 🌸 (Coral pink, Climbing rose 1973)

Sesame & ginger soba noodles, with thinly sliced red pepper, sugar snap peas, cabbage & fresh coriander; dressed in a spicy Asian dressing & decorated with toasted cashew nuts

Most Unusual Day 128 / 235 (Pink blend, Shrub 1998)

A riot of smoked salmon, avo, rocket, watercress & baby spinach featuring strawberries, cashew-nut brittle & balsamic reduction

Burgers

Served with crisp shoestring fries, side salad or sweet potato chips.

The 'skinny' option comes without a roll on fresh salad

Classic Burger 105

Gently spiced beef patty or juicy chicken fillet adorned with mixed greens, rosa tomatoes & onion, & a generous dollop of wholegrain mustard mayo

Parade 138 (Large flowering climber 1953)

200g of gently spiced beef patty, beneath a bounty of caramelised onions, mozzarella, grilled bacon, avo & roasted rosa tomatoes (macon option +19)

Madiba 148 (Deep maroon pink, Semi-double hybrid 2018)

An iconic Jalapeno & cheddar-stuffed beef patty, matched with onions, rosa tomatoes and mixed greens, wrapped in bacon & skewered with a Jalapeno popper (macon option +19)

Vegetarian Crumbed Feta Burger 110

A tangy feta round, crumbed & oven-baked, served on fresh rocket with tomato chutney & roasted pinenuts

Pastas

Your choice of penne, spaghetti, linguine or homemade zucchini noodles

Pesto Genovese 112

Penne pasta & delectable roasted pinenuts swirled in creamy basil pesto

Add chicken +18

Chic 124 (Pink blend, Floribunda 1950)

A glorious mix of penne, wild mushrooms & spinach pan-fried in garlic & crème fraiche with crushed walnuts

Puttanesca 118

A traditional spaghetti dish of whole peeled tomatoes, extra-virgin olive oil, anchovies, olives, capers, garlic & chopped parsley

Dearest 121 (Pink blend, Floribunda 1960)

Tasty chicken breast strips with crunchy green broccoli & whole button mushrooms, pan-fried in a touch of cream & served on your choice of pasta

Santa Rosa 118 (Deep pink, China (OGR) 1899)

A spaghetti dish of rosa tomatoes, Fior-di-Latte mozzarella, fresh basil, roasted walnuts & extra-virgin olive oil

Old Country Charm 124 (Pink blend, Miniature 1996)

Homemade Moroccan-style napolitana with beef mince, fresh peas & a hint of truffle oil, atop linguini pasta

McClinton Tea 108 (Pink blend Shrub 1990)

Penne pasta paired with grilled crispy bacon & Spanish onion, and tossed with rosemary-grilled butternut & cream

Desserts

Selection of cakes - ask our team!

Pink Parfait 62 (Pink shrub, Polyantha 1960)

3 scoops of a selection of ice creams served either in a glass or in a churro-inspired tortilla bowl (+14), ask our team for the flavours available

Vegan & Sugar Free ice creams also available at R68 per 2 scoops!

Careless Love 65 (Pink blend, Hybrid tea 1955)

Tablerone chocolate wrapped in phyllo pastry & flash-fried, served on berry mint coulis with strawberry ice cream

Pecan Nut Square 69

Homemade pecan nut square contrasted with ice-cold roasted banana & Nutella ice cream

Giggles 62 (Medium pink, Miniature 1987)

White chocolate & berry mint coulis phyllo parcel, oven-baked, served with strawberry cheesecake ice cream

Nutella-stuffed Churros 75

Churro bowl dusted with sugar & cinnamon & filled with Nutella; served with Rocky Road ice cream

Forever Young 59 (Pink blend, Miniature 1999)

Four delicious Oreo cookies deep-fried & paired with an ice-cold glass of milk & a trio of ice cream

Dessert Waffles

- Strawberries, sweetened blueberries, toasted pecan nuts & hand-whipped cream 88
- Peanut butter, banana slices, maple syrup & a scoop of Noogie Peanut Butter Cookie Dough ice cream 88
- Decadent Nutella, fresh strawberries & a scoop of strawberry cheesecake ice cream 88
- S'mores - made our way, as a marshmallow-and-Nutella-stuffed waffle 88

Hot Beverages

Americano 24

Cappuccino - skinny 26

Cappuccino - cream 28

Piccolo 24

Red cappuccino 28

Café latte 32

Red latte 32

Chai latte 34

Espresso 22

Double espresso 24

Hot chocolate, Milo 34

Chococcino 36

Loose-leaf tea 26

English Breakfast (ceylon black tea)

Chamomile (chamomile flowers)

Lemon & Ginger (wild-rooibos, lemon & ginger)

Jasmine Green (green tea, jasmine)

Harmony (buchu, lavender, cinnamon, roses, orange, apple, jasmine)

Turkish Apple (ceylon black tea, cardamom, cinnamon, petals, saffron)

Orange Sunset (wild-rooibos, ginger, orange, calendula)

Moulin Rouge (wild-rooibos, rose buds, vanilla)

Bliss (wild-rooibos, lavender, strawberry)

Red Berry (rosehip, hibiscus, apple, strawberry, pomegranate)

Earl Grey Blue Lady (ceylon black tea, bergamot essence)

Moroccan Mint (hand-rolled green tea, mint)

Cold Beverages

Mineral Water

750ml sparkling or still 36

300ml sparkling or still 26

330ml Cold Drink 26

200ml Cold Drink 24

Rose's Cordial & Mixer 33

Tiser 32

Fruit Juice 28

Orange, mango, strawberry, clear apple, fruit cocktail, cranberry, litchi

Homemade Iced Tea 36

Loose-leaf tea served over ice; please see tea options above

Freezoccino 44

Coffee

Chocolate

Vanilla

Smoothie 44

Rose-poppy seed

Strawberry-banana

Mango

Shakes 37 - 48

Selection of flavours available - ask our team!

KCC

La Vie en Rose

Our food is made with love and takes time to prepare