



welcome to just pure bistro

Our philosophy

Delicious, quality, nutritious, wholesome food, beautiful, homemade cakes and pastries and signature breakfast and lunch dishes using the freshest, seasonal ingredients.

Food provenance: it's about knowing where your food comes from. Celebrating our local wealth with seasonal produce delivered fresh from the local farms.

Please enjoy our quality food and generous portions.

bon appetit!

open face gourmet sandwiches | tartines

salmon sushi on sourdough______ R12 smoked salmon | avocado* | pickled ginger | homemade wasabi mayo | nori sesame seed sprinkle

warm roast vegetable bruschetta (v)_____ R95 seasonal roast vegetables | basil pesto | melted Colby cheese

toasties

choice of rye, classic sourdough with side salad **or** rustic chips

classic grilled cheeseadd kimchi	_ R85 _ R12
cheese tomato basil pesto (v)	_ R89
classic chicken mayonnaise chicken wholegrain mustard homemade	R110 mayo
bistro style croque monsieur gruyere bechamel gypsy ham	_ R89

soup, salads & lunch

homemade soupe du jour	_ R75
quiche du jour	_ R89
hygge (hoo-ga) bowl (v) quinoa seasonal roast vegetables nori se seed sprinkle rocket homemade pesto add feta add chicken add kimchi	R15 R29
smoked salmon saladsmoked salmon mixed salad leaves rocket cream cheese capers homemade lemon vinaigrette	R115
chicken salad mixed salad leaves rocket homemade wholegrain mustard mayo	R115
warm roast vegetable salad (vg) mixed salad leaves rocket homemade pe feta cheese	
low carb banting burgerbeef and feta patty courgette rosti smas avocado* tzatziki side salad	
chicken burger crumbed chicken breast melted cheese lettuce sliced tomato homemade peri-p mayo rustic chips or side salad	
bistro burger beef patty onion marmalade rustic chips homemade tomato chilli jam	R130
crumbed chicken schnitzel_ crumbed chicken rustic chips side salad mushroom ragout	
plat du jour please see special meals of the day on the chalkboard	sq



patisserie and sweet things

freshly baked butter croissant butter homemade jam cheese	_ R45	muffin du jour (savoury or sweet) homemade jam butter or cheese	R50
warm chocolate banana croissantbutter croissant chocolate banana toasted almond flakes	_	our legendary baked cheesecake chocolate ganache toasted almonds cranberries berry compote	R65
homemade butter scone	_ R50		
homemade jam cream <i>or</i> cheese		trio of homemade ice creamchocolate vanilla turkish delight	R55
famous cranberry almond choc chip scone _	_R55	1 1	
homemade jam cream		vegan ice cream (vg)	R55
cake du jourfron	n R55	chocolate vanilla	

All our food is freshly prepared on the premises – please be patient while you are waiting for your meal ... good food takes time and love to prepare.

We offer vegan substitutes, please see the menu for more information.

All prices are inclusive of 15% VAT • Service charge not included We reserve the right to charge a service fee for tables of six and more.

We are unable to accommodate any deviations to the menu on weekends or busy days.

This places pressure on our small kitchen and results in delays with service.

Free Wi-Fi available for patrons who are eating and drinking.

Major cards welcome • No cheques accepted • No split bills please

Fully licensed – Corkage fee R40: per 750ml bottle

Opening Hours

Open 7 days a week Monday to Friday 08h30 to 16h30 Saturday, Sundays and Public Holidays 8h30 to 15h00

Right of admission reserved • Menu and prices subject to change