
DINNER

Served 16:30 - 21:00



@_hyggehygge_

HYGGE HYGGE



pronunciation

"hoogah - hoogah"



Behind our name...

Denmark has an international reputation for being one of the happiest nations in the world, and 'hygge' is widely recognised to be the magic ingredient to this happiness.

Hygge has been described as everything from 'the art of creating intimacy', 'cosiness of the soul', and 'the pursuit of everyday pleasures'.

Hooga? Hhyoohug? Heurgh? It is not really important how you choose to pronounce or even spell 'hygge'. What is important is that you **feel** it. Whether you're cuddled up on a sofa with a loved one, or sharing comfort food with your closest friends, hygge is about creating an atmosphere where you can let your guard down, which is what we aim to achieve for every person visiting HYGGE HYGGE.

HOT DRINKS

Milk Alternatives - R10
Oat, Almond, Macadamia

Espresso - R21 | R25

Americano - R25 | R29

Cortado - R28

Flat White - R30

Cappuccino - R27 | R30

Red Cappuccino - R30 (add cinnamon/honey)

Latté - R29

Chai Latté - R32

Matcha Latté - R40

Hygge Hot Chocolate - R40

Mocha - R37

Baby Chino - R17



Tea Selection - R25

Rooibos/Earl Grey/English Breakfast

COLD DRINKS

Water Still/Sparkling - R18/R25

Coke/Coke Zero - R20

Sprite/Sprite Zero - R20

Babylonstoren Seasonal Juices - R38
Red/Yellow/Green

Orange Juice - R22

Harry Spritz Bitter Orange - R30

Peach/Lemon Iced tea - R28

Cold Cappuccino - R35

Gotta love a Frappé - R40

Coffee/Mocha/Chai



Smooth(ie) Sailin' - R65

Green Detox - Spinach, kale, banana, pineapple, chia seeds, spirulina & hemp hearts.

Berry Summers - Seasonal berries, coconut yoghurt, dates & coconut flakes.

Chocolate Nutbutter Bomb - Banana, cacao, nutbutter, vanilla, coconut oil, cacao nibs.

Enter the Milky Way - R80

-Vanilla Plain Jane

-Chocolate Dream

-Marshmallow & Strawberry Swirl

-Diddle Diddle Caramel

-More Espresso, Less Depresso



DINNER

Can't beat a Burger - R65

Crispy toasted bun, smeared with vegan harissa mayo, caramelized onions, sweet baby spinach and roasted tomatoes served with sweet potato fries, always.

Choose your protein:

Free-Range Grilled Chicken +R30

Plant Based +R35

Ground Beef & Cheddar +R35



Pairing Suggestion: Darling Brew Bone Crusher

All the Cheese, Please (2) - R220

Cheese-lovers will know that this platter warrants zero convincing, expect a selection of cheeses with crackers, bread & preserves. *(Add charcuterie)*

Pairing Suggestion: Vilafonte Seriously Old Dirt

The Vegan Platter (2) - R230



Tiny vegan curry pot to share with a flatbread. To snack on our falafels with a hummus dip, crackers, smoked carrot salmun, a vegan cheese served with sweet potato fries & harissa mayo will leave you more than satisfied.

Pair: Organic & Vegan Sauvignon Blanc Wine by S.G

DINNER

Winter Soup & Sourdough - R80

(Please refer to specials board)

Pairing: Villiera Pinotage



Nacho's - R85

A mexican fiesta of nachos, guacamole, cheese and sour cream with a side of salsa dressing

(Add beef mince/free-range grilled chicken)

Pairing Suggestion: Stellenbrau Craven

Nonna's pasta of the day - R95

(Please refer to specials board)

Pairing Suggestion: Thelema Merlot

Toasties

(Sourdough/Ciabatta/Farmhouse White/Rye)

Grilled Cheese - R60

Grilled Cheese, Bacon & Tomato - R70

Chicken Mayo - R72



DINNER

Schnacks:



Free-Range Crumbed Chicken Strips
with guacamole & harissa mayo - R72

Bread selection with olive oil,
balsamic & dukkah to dip - R45

Sweet potato fries with
harissa mayo dip - R40

Jalapeno Poppers with
a spicy guac - R75



Pastries:

Croissant - R30 *(add jam & cheese)*

Pan Au Chocolate Croissant - R37

Pasteis De Nata - R30

**Also see our daily selection in the pastry box
and keep an eye on our SPECIALS board.*

ALCOHOLIC BEVERAGES

Beers & Ciders

Jack Black Lager - R28

Stellenbrau Craven - R28

Darling Brew Bone Crusher - R30

Windhoek Draught - R30

Castle Light - R28

Castle Free - R28

Corona - R28



Loxtonia Stone Fruit Cider - R40

Loxtonia Rose Blush Cider - R40

Gin & Tonic

Wilderer Gin - R22

Bloedlemoen Gin - R25

Tonic - R20

Duchess G&T - R30

Jameson Whiskey - R28

Bains Whisky - R25



COCKTAILS



Hygge Iced Tea - R70

Vodka, Peach & Clementine San Pellegrino, Ginger, Thyme, soda water with a dash of honey.

Turkish Delight & Rose Petal Cosmo - R65

Vodka, Triple Sec, Turkish Delight with Vanilla, bitters and cranberry juice.

Around The Fire Espresso Martini - R70

Vodka, Kahlua Rum & Hygge Espresso with sugar free condensed milk syrup & marshmallow.

Passion Fruit Whisky Sour - R65

Whisky, Pineapple, Passion Fruit and a splash of fresh lemon juice done the Hygge-way.

The Rose Garden - R65

Rosemary & Fig Whisky with a touch of orange blossom.

Chichi Litchi - R70



Elderflower, Litchi and Tonic with Wilderer Fynbos Gin.

A Simple Favour Martini - R65

Bloedlemoen Gin, dry vermouth, a dash of bitters perfectly topped with olives.

Watermelon Sugar (High) - R70

MCC, Watermelon juice, sorbet swirling stick finished off with a mint & lime zest.

COCKTAILS

Mimosa, darling - R65

MCC & orange juice.



***Bottomless Mimosas:**

Friday to Sundays 10h00-14h00

Chill-hier Margarita - R65

Tequila, Triple Sec, Chili Sugar, Pineapple Simple Syrup & a dash of Lime & Lemon juice finished off with dehydrated pineapple.

Cinnamon Rooibos Nooi - R70

Rum, Overnight Rooibos Tea, Lemon juice & Bitters, Fresh Apple & soda water with a dash of honey & smokey rosemary.

Ola! Mojito - R70

Rum, Coconut & Lemongrass with fresh lime quarters, mint leaves, and soda water over ice.



Dirty Harry - R65

Harry Spritz Bitter Orange with a dash of vodka.

The Kate Moss - R65

Vodka, soda and freshly squeezed lime, 'cause a moment on the lips is a lifetime on the hips.

WINE LIST

BUBBLES

Pierre Jourdan Brut - R65/R230

Enjoy delicate yeasty aromas on the nose, complemented by fresh citrus flavours & crisp acidity.

Kleine Zalze Brut MCC (NV) - R280

Aromas of strawberry and blackberry fruit flavours complemented by classic biscuit bouquet richness.

Villiera Starlight Brut MCC - R250

This light MCC is a blend of red & white grapes displaying light, balanced yeasty complexity. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit.

Kleine Zalze Brut Rosé MCC - R210

A delicate silver pink hue with a lively cascading sparkle, aromas of cherries and red berries with elegant layers of finesse and decadence on the palate.



WHITE WINE

Thelema Mountain White - R70/R235

This vibrant aromatic wine exhibits beautiful passionfruit and gooseberry aromas on the nose. The palate is medium bodied with a crisp clean finish.

Sutherland Viognier Rousanne - R210

Pretty aromas of sun ripened apricots, peaches and a hint of spring blossoms with ripe summer fruit flavours, good acidity, texture and complexity.

WINE LIST

WHITE WINE



Niel Joubert Grüner Veltliner - R130

Notes of passionfruit, grapefruit and pineapple abound on the nose with an undertone of sweet vanilla. The wine is light-bodied with subtle fruit flavours on the palate.

Niel Joubert Grenache Blanc - R175

One of the rarer grape varieties, with a ginger biscuit savouriness, with a gentle vanilla top note. Expressive, a lush ripeness, becoming more savoury on the finish, with biscuit and roasted nuts.



Sauvignon Blanc

Kleine Zalze Cellar Selection - R60/R120

Intense aromas of tropical fruit with granadilla and white peach. Zesty and flinty on the palate with the ever present herbaceous character from Sauvignon Blanc.

Wade Bales '21 - R135

Green apple, flinty and tropical fruit flavours on the nose flow through onto the palate where crisp, clean acidity is met by a creamy mid palate.

Waterford Pecan Stream '19 - R120

Shaped around fresh fruit aromas such as granadilla, pear and guava. The palate expresses great purity in fruit and a soft acidity.

Organic Wine by Sophie Germanier '21 - R110

This organic certified and vegan friendly sauvignon blanc semillon wine presents notes of green apple and orange peel on the nose with hints of elder flower. Flavours of nettle and citrus follow through on the palate.

WINE LIST

WHITE WINE



Chenin Blanc

Waterford Pecan Stream '21 - R130

A wine style driven by light elegant fruit, freshness and balance. Aromatics of fresh pear, peach pip, honeycomb and apricots, along with hints of delicate white flowers in the background.

Ken Forrester Old Vine Reserve - R175

Golden hued and full bodied, with melon and spicy baked apple aromas. Layered, with mineral notes enhanced by honeycomb and caramel flavours.

Kleine Zalze Family Reserve - R285

Yellow stone fruit with bursts of citrus. Understated power with mineral finish on the palate.

Chardonnay



Thelema - R70/R235

Aromas of ripe peach, grapefruit marmalade, blossoms and complex yeasty flavours complement the toasty oak in the wine.

Ataraxia - R385

An unapologetically wooded white wine mirroring the terroir in which their Chardonnay vines are grown. It embraces the very adult tastes of salinity, brininess and minerality, all of which are the hallmarks of the great and classic white wines of the world.

WINE LIST

ROSÉ

Kleine Zalze Cinsault Cellar Selection - R60/R125

A beautiful bouquet of peach blossoms and fresh cherries follow on the palate supported by a citrus freshness and refreshing finish.

Rustenberg Petit Verdot Rosé - R60/R125

This dry rosé is unusually made from Petit Verdot grapes and exhibits elegant flavours of strawberries and rose water.

Waterford Rose-Mary - R180

The aroma is minerally driven with delicate raspberry fruit undertones. The natural acidity from the Mediterranean varietals adds a lovely soft texture to the wine and provides a crisp and delicate finish.

Organic Wine by Sophie Germanier - R110

This organic certified and vegan friendly Grenache Noir Rosé; presents notes of strawberries, watermelon and raspberries on the nose with hints of herbs and lemonade.



RED WINE

La Vierge The Affair Pinot Noir - R68/R220

The love affair between the soft, feminine side of Pinot, being the floral notes, hints of spice and silkiness; and the masculine linear strength of the tannins, hints of oak and brooding dark forest floor aromas.

Thelema Merlot - R75/R240

The wine shows bright, red fruit and hints of spice on the nose, with concentrated flavours on the palate and soft, polished tannins. Hints of dark chocolate complete this wonderfully balanced wine.

WINE LIST

RED WINE

Villiera Pinotage - R230

A new style Pinotage with subtle oak spice, plums and a hint of vanilla on the nose. On the palate it is soft but well structured with good length.

Ken Forrester Renegade - R235

One of the very first Rhône style blends in SA. This elegant Rhône blend display hints of Grenache's earthy rusticity and Shiraz's noble spice with hints of nutmeg & salty black olive on the finish.

Niel Joubert Reserve Tempranillo - R220

This deep burgundy coloured wine shows subtle herbal aromas supported by rich caramel notes and concentrated dark fruit on the palate.

Organic Wine by Sophie Germanier - R120

This organic certified and vegan friendly red blend of Cabernet Sauvignon, Merlot & Shiraz offers Red Bell pepper with herbs and leather on the nose and follows through on the palate with a cigar box, dark fruit and prune aromas.

Vilafonte Seriously Old Dirt - R320

An intense bouquet that shows savoury tobacco notes along with liquorice and mint with a deep core of black plum and cassis. The palate shows a density and depth of flavour only found in the best vintages.

Shiraz

Niel Joubert - R65/R180

The wine has a deep scarlet colour and cascading aromas of black fruit, dark chocolate, leather and savoury notes.



WINE LIST

RED WINE



Shiraz

Niel Joubert - R65/R180

The wine has a deep scarlet colour and cascading aromas of black fruit, dark chocolate, leather and savoury notes.

Kleine Zalze Vineyard Selection - R235

Upfront aromas of plums with ripe red and black berries with a hint of black pepper and floral notes.

Waterford Kevin Arnolds - R369

Complex red and dark fruit with earth and cold stone leads the aromatics of this Stellenbosch Shiraz, accompanied by plum fruit and leather spice undertones with natural acidity and classic granular tannins.

Cabernet Sauvignon

Kleine Zalze Cellar Selection - R60/R145

This Cabernet show lots of red fruit and crushed herbs on the bouquet. The palate follows with ripe cranberries and just enough tannin to give the typical Cabernet "backbone".

Hygge Cabernet Sauvignon - R220

Deep ruby hue. Aromas of dark cherries, redcurrant and dried cranberries yield to a palate bursting with those same ripe fruits, a touch of cinnamon and nutmeg and shavings of dark chocolate.

Kleine Zalze Family Reserve - R465

An intense bouquet that shows savoury tobacco notes along with liquorice and mint with a deep core of black plum and cassis. The palate shows a density and depth of flavor only found in the best vintages.

THANK YOU

Please feel free to follow us
for specials and updates:

Instagram/Facebook:
@_hyggehygge_

Website:
www.hyggestellenbosch.com



Regretfully no cash accepted

Tables of 5+ includes a 10% service fee