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# LUNCH

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Served 12:30 - 16:00



time to

# HYGGE

hygge



@\_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



## LUNCH

### **Chickpea & Cauli Wrap - R85**

Lightly toasted wrap smeared with hummus, topped with charred cauliflower & crunchy chickpeas with salty corn nibs and finished off with a dollop of zingy tzatziki on top.

*(Add chicken)*

*Pair: Kleine Zalze Cellar Selection Sauvignon Blanc*



### **Smoked Salmon Salad - R120**

A bed of quinoa topped with cucumber, fresh greens, tomatoes, avocado and feta, finished off with walnuts & a honey mustard dressing. *(Swop salmon for Herbiraw vegan salmon/grilled chicken)*

*Pairing Suggestion: Pierre Jourdan Brut MCC*

### **Hygge Harvest Bowl - R95**

Fluffy falafels on a bed of quinoa covered in crunchy chickpeas with roasted veggies, walnuts, pickled beetroot & a spoonful of hummus, topped off with onion flakes & tahini.

*(Add chicken)*

*Pairing Suggestion: La Vierge Pinot Noir*



### **Hot sesame noodles - R85**

Vermicelli noodles in a sweet & salty soy sauce topped off with edamame beans, pickled cucumber, garlic, ginger, miso & dry roasted walnuts complimented with a sprinkle of chilli flakes.

*(Add chicken)*

*Pairing Suggestion: Thelema Chardonnay*

## LUNCH

### **Chickpea Curry - R95**

A warm & hearty coconut milk vegetable curry elevated with fragrant brown rice, topped off with crunchy cashew nuts, fresh micro greens & coconut flakes.

*(Swop rice for bread of your choice or add grilled chicken)*

*Pairing Suggestion: Villiera Pinotage*



### **Hearty Soup of the week - R80**

Served with your choice of sourdough/farmhouse/rye bread.

*(Please refer to the specials board)*

*Pair: Kleine Zalze Cellar Selection Cabernet Sauvignon*

### **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)*

*Pair: Thelema Mountain White*

### **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: Jack Black*



# LUNCH

## Toasties

*(Sourdough/Ciabatta/Farmhouse White/Rye)*

Grilled Cheese - R60

Grilled Cheese, Bacon & Tomato - R70

Chicken Mayo - R72



## Lunch Extras

- Sweet Potato Fries +R25

- Side Salad +R23

- Free-Range Grilled Chicken +R30

- Avocado\* +R28

- Bacon/Herbiraw Vegan Salmon +R25

- Smoked Salmon +R38

- Cheddar/Mozarella Cheese +R10



## 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](http://www.hyggestellenbosch.com)**



*Regretfully no cash accepted*

*Tables of 5+ includes a 10% service fee*