



let's have a

HYGGE SUMMER



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 - R9/R12
Oat / Almond / Macadamia

Espresso - R19/R23

Americano - R23/R27

Cortado - R28

Flat White - R32

Cappuccino - R28/R34

Red Cappuccino - R37 (add cinnamon/honey)



Latté - R32

Chai Latté - R35

Matcha Latté - R42

Hygge Hot Chocolate - R40

Mocha - R42

Baby Chino - R15

Tea - R28

Rooibos

Earl Grey

English Breakfast



COLD DRINKS

Water Still/Sparkling - R20/R30

Coke/Coke Zero - R22

Sprite/Sprite Zero - R22



Babylonstoren Seasonal Juices - R40

Red/Yellow/Green

Orange Juice - R22

Harry Spritz Bitter Orange - R35

Peach/Lemon Iced Tea - R28

Cold Cappuccino - R38

Cold Matcha Latte - R46

Kiddies Milkshake- R45

Strawberry/Chocolate/

Vanilla/Caramel



FROZEN DRINKS

Smooth(ie) Sailin' - R65

Green Detox

Spinach, kale, banana, pineapple, chia seeds, hemp hearts.

Berry Summers

Seasonal berries, coconut yoghurt, dates, coconut flakes.

Choc Nutbutter Bomb

Cacao, banana, nutbutter, vanilla, coconut oil & cacao nibs.



Gotta love a Frappé:



Coffee - R38

Chai - R38

Mocha - R38

Toffee Caramel - R45

Brazilian Hazelnut - R45

Ferrero Rocher - R48

LUNCH

Wraps

Served with your choice of sweet potato fries or a side salad

Chickpea & Cauli Wrap - R82

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)

Hot Pressed Caprese Wrap - R86

Flat pressed wrap with cream cheese, basil pesto, sundried tomato, mozzarella, sliced avocado & rocket.

(Add chicken)

Salads

The Simple Salad - R105

A bed of quinoa topped with cucumber, fresh greens, tomatoes, avocado and feta finished off with walnuts & a honey mustard dressing with your choice of salmon or chicken.

The Poké - R115

Steamed jasmine rice, pickled beetroot and cucumber, shaved carrot, almonds, edamame beans and a soy-mayo with your choice of protein; shredded chicken or salmon ribbons.

LUNCH

Hygge Harvest Bowl - R93

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.

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)

Can't beat a Burger - R65

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

Choose your protein:

Free-Range Grilled Chicken +R30

Plant Based +R35

Ground Beef & Cheddar +R35

LUNCH

Classic Toasties

(Sourdough/Ciabatta/Rye/Farmhouse White)

Grilled Cheese - R65

Cheese, Bacon & Tomato - R72

Chicken Mayo - R75

...or something a bit more gourmet?

Smørrebrød:

*Open sarmie served on a slice of
sourdough/farmhouse white/
ciabatta/rye/seed & oat loaf*

(add an extra slice at no extra charge)

Caprese - R85

Basil pesto with parma ham, sundried tomatoes and chunky mozzarella cheese topped off with rocket and a dash of olive oil.

Classic Pastrami - R78

Buttered toast with fresh tomato, cheddar, crispy butter lettuce and mayo.

Picnic Sarmie - R78

Salami rounds on a bed of greens and cream cheese topped with sweet onion & marmalade.

No Fuss Sarmie - R65

Grilled cheddar cheese & tomato with a sprinkle of coarse salt & pepper.

LUNCH

Plentiful Pasta

Ask your server what the chefs are cooking up this week.

Nacho's - R89

A mexican fiesta of nachos, guacamole, cheese and sour cream with a side of salsa dressing
(Add beef mince or free-range grilled chicken)

Robust Risotto

Ask your server what the chefs are cooking up this week.

Lunch Extras

Sweet Potato Fries +R25

Side Salad +R23

Free-Range Grilled Chicken +R30

Avocado* +R30

Bacon +R28

Smoked Salmon +R38

Cheddar/Mozarella Cheese +R12

ALCOHOLIC BEVERAGES

Beers:

Jack Black Lager - R30

Stellenbrau Craven - R30

Windhoek Draught - R33

Castle Light - R28

Castle Free - R28

Corona - R28



Ciders:

Loxtonia Stone Fruit Cider - R40

Loxtonia Rose Blush Cider - R40

Basic Drinks:

Gin & Tonic

Wilderer Gin - R42/R65

Bloedlemoen Gin - R45/R68

Jameson Whiskey - R28/R56

Bains Whisky - R25/R50



COCKTAILS

Frozen Cocktails - R85

(With your choice of vodka/rum/tequila/gin)

- Strawberry Daquiri

- Litchi Mojito

- Chilli Mango

Mimosa, darling - R65

MCC & orange juice.



Bottomless Mimosas - R170

Friday to Sundays

10h00-12h00

Aperol Spritz - R70

GONZO Mint Mule - R70

*Sugar free smokey spirit, lime, mint
and ginger ale.*

Cinnamon Rum Rooibos Nooi - R70

*In the famous words of Captain Jack
Sparrow; "Why's the rum always gone?"*

Dirty Harry - R65

*Harry Spritz Bitter Orange with a
dash of vodka.*



The Kate Moss - R65

*Vodka, soda and a 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



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.

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.

WINE LIST

WHITE WINE



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.

ROSE



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.

Rustenbergt 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.

WINE LIST

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.

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.

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.

WINE LIST

RED WINE



Shiraz

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

Pastries:

Croissant - R33
(add jam & cheese)

Pan Au Chocolate Croissant - R40

Pasteis De Nata - R30

**See our daily selection of fresh pastries and other treats.*



Please feel free to follow us
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Instagram/Facebook:
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Website:
www.hygestellenbosch.com

Regretfully no cash accepted

Tables of 5+ includes a 10% service fee