



BREAKFAST 8:00 – 11:00

**COLD**

SEASONAL FRUIT 🌿	55
- Add yoghurt 🌿	+25
- Add granola 🌿	+25
MUESLI TART 🌿	80
with macerated fruit and yoghurt	

**HOT**

VANILLA, CINNAMON AND CARDAMOM OATS 🌿	55
honey fruit compote	
PAMPOEN KOEKIES 🌿	70
camembert and cinnamon fynbos honey	
- Add bacon	+35
CHAKALAKA SHAKSHUKA 🌿	85
with two eggs and amasi served with	
fire roasted bread	
SKOTNES FULL BREAKFAST	95
streaky bacon, boerewors or pork sausage, mushrooms,	
medley of tomatoes and toast with a choice of eggs	

**SWEET**

Please see our black board

**KIDS – 12 years and under**

FLAPJACKS WITH GOLDEN SYRUP 🌿	45
- Add bacon	+35
FRENCH TOAST WITH GOLDEN SYRUP 🌿	45
- Add bacon	+35
OATS 🌿	25
CHOCOLATE COOKIES AND MILKSHAKE 🌿	50
SEASONAL FRUIT SALAD 🌿	45

Named after legendary South African Artist and teacher Cecil Skotnes. The Skotnes is naturally at home in the world of art. Our restaurant is the culinary arm of Norval Foundation – a centre for art that is dedicated to the research and exhibition of 20th- and 21st-century visual art from South Africa and beyond.

Overlooking our serene wetland and Sculpture Garden, The Skotnes seamlessly integrates nature, arts and architecture. Our menu pays homage to classical South African cuisine, updating its flavours and distilling its ingredients to their simplest possible presentation.

By becoming a general member of the Norval Foundation you get 10% off on all food at The Skotnes as well as free admission to the Norval Foundation museum for a year.

If you become an Art Club member parking is complementary all year round.

Every R200 you spend per person, will receive free validated parking.

Visit our Kiosk and enquire about our picnics hosted in the Sculpture garden

**ON TOAST**

EGGS 🌿	
scrambled, fried or poached	55
- Add bacon	+35
- Add smoked salmon	+45
SPICED BEEF RAGOUT	75
red kidney beans, spring onion and coriander	
SMASHED AVOCADO ON FIRE ROASTED BREAD 🌿	SQ
tomato, red onion and jalapeno with dressed greens	
(seasonal availability)	
EXOTIC MUSHROOMS 🌿	95
in a creamy sauce	
CARAMELIZED BANANA 🌿	65
honey on mosbolletjie French toast	
- Add bacon	+35
CHOCOLATE AND HAZELNUT BUTTER 🌿	75
on french toast	
FRENCH YOUR TOAST	+10
- Add poached eggs	+25

**HOT BEVERAGES**

ESPRESSO / Double	20 / 30
AMERICAN / Decaf	26
CAPPUCCINO / Decaf	29
MACCHIATO	20
LATTE	32
FLAT WHITE	29
HOT CHOCOLATE	35
RED CAPPUCCINO	29
BABYCHINO	5
TEAS – Enquire about our TWG selection	32
SOY MILK OR ALMOND MILK	+10

**MILKSHAKES**

	35
VANILLA	
CHOCOLATE	
STRAWBERRY	

**COLD BEVERAGES**

SOFT DRINKS	25
ICE CREAM COFFEE	40
BOS ICED TEA	32
APPLETIZER/GRAPETZER	28
TOMATO COCKTAIL	32
FRESHLEY SQUEEZED JUICE	45
SIR FRUIT JUICE	25
MIMOSA	75
BLOODY MARY	75
MINERAL WATER (STILL/SPARKLING) – Small	20
MINERAL WATER (STILL/SPARKLING) – Large	35

🌿 – Vegetarian  
 🌿 – Vegan\*

\*Please ask your waiter for additional vegan options.

Food allergy notice: items may contain these allergens, but not limited to nuts, seeds, dairy, eggs, wheat/gluten, soy, shellfish, fish. Please ask your waiter.