

THE CONSERVATORY SMOKE & FIRE BK WAGYU BK BITES SUNDAY LUNCH



Any visit to BK revolves around food - fresh, honest and delicious food grown at the farm, or sourced in the nature reserve or in the Swartland region.

Whether you join us for a formal dinner at the **Conservatory** Restaurant, for an intimate celebration or a family-style Sunday lunch at the **Deckhouse**, or for an edition of our **Smoke & Fire** pop-up restaurant, chef Louise Gillett's *farm-meets-fusion* is a permanent challenge to excite the palate and senses, and to match a carefully chosen regional wine selection.

1 hour from Cape Town

FARM MEETS FUSION



Chef

Chef **Louise Gillett** loves to shake, sear and stir fresh farm produce and regional Swartland delicacies with the classic cooking techniques she keeps up her sleeve. Her farm-meets-fusion cooking style is a permanent challenge to excite the palate and senses.



Special editions



Sunday Lunch

AT THE DECKHOUSE



Early Supper Club

AT THE DECKHOUSE

THE CONSERVATORY



BRUNCH



HIGH TEA



DINNER

Smoke & Fire

Every now and then we give our hospitality team free rein to choose and dress up a location, to invite like-minded crafters of delicious goods, to light roaring fires, and to serve a ten-course food fanfare to an exclusive selection of special guests.



BK PANTRY

Order fresh farm produce online, including BK Bites & Wagyu beef



Lesley Gillett GENERAL MANAGER

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