



Bartholomeus Klip

EXQUISITE CULINARY EXPERIENCES : FARM MEETS FUSION



Any visit to Bartholomeus Klip revolves around food - fresh, honest and delicious food grown at the farm, or sourced in the nature reserve or 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 a unique edition of our popular **Smoke & Fire** pop-up dining experience, or whether you order from our **online pantry**, every carefully crafted dish offers an exquisite culinary experience; a tapestry of tastes and gastronomic artistry.

1 HR FROM CAPE TOWN

CHEF LOUISE GILLETT



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 Italian-born sleeve. Her farm-meets-fusion cooking style is a permanent challenge to excite the palate and senses.



SPECIAL EDITIONS



Sunday Lunch

AT THE DECKHOUSE



Wagyu Lunch

AT THE CONSERVATORY

THE CONSERVATORY RESTAURANT



BRUNCH



HIGH TEA



DINNER

----- SMOKE & FIRE -----

Every now and then our passionate hospitality team invites like-minded local crafters of delicious goods, dresses up an unusual location at the farm, lights roaring fires, and serves a carefully curated ten-course bonanza to guests that share our love for food and wine.



Order from our **online pantry** and have farm-fresh produce and meals delivered at your self-catering house on the farm, or to your door in Cape Town and surrounds.

Lesley Gillett GENERAL MANAGER

www.bartholomeusklip.com

info@bartholomeusklip.com

+27 (0)22 448 1087 +27(0)82 829 4131