

Lunch

a set menu designed by our chefs according to what our producers have available. Since this can change daily, the chefs will come and tell you all about it at your table.

Three courses €55

Four courses €70

Wine pairing and extensive wine list available
we charge €5 for water service

Bar bites

Bites

Zeeland creuse

shallots | sherry vinegar

€ 4,50

Zeeland creuse

mint | green pepper

€ 5,50

Macadamia

SAAM | spices

€ 7

Braaioli

mushroom | toasted bread

€ 6

Marula sambal

salmon | crystal shrimp

€ 8

Samoosa

chicken potjiekos | yogurt

€ 8

Sliced ham

pickled radish | broodstokkie

€ 12,50

saam
restaurant

spyskaart

our five course set menu

spyskaart

Dutch mussel

hibiscus | green asparagus

Pike perch

fonio | kei-apple

Eggplant

ginger | sorghum

Lamb

num num | carrot

Apricot

macadamia | baobab

FIVE COURSES €90

WINE PAIRING €55 *extensive wine list available*

NON-ALCOHOLIC PAIRING €7,50 *per glass*

we charge €5 for water service

spyskaart

Tomato

mebos | nettle

Jerusalem artichoke

marula | celery

Eggplant

ginger | sorghum

Boletus

pickle masala | legume

Apricot

macadamia | baobab

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WINE PAIRING €55 *extensive wine list available*

NON-ALCOHOLIC PAIRING €7,50 *per glass*

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A la
carte
geregte

cocktails

Buchu margarita

tequila | lime €12

Negroni

bloedlemoen | vermouth €12

Kei-apple sour

amaretto | lemon €12

Paloma

grapefruit | SAAM tea €12

Hibiscus martini

gin | raspberry €12

bites

Dutch oyster

shallots | sherry vinegar €4,50

Dutch oyster

mint | green pepper €5,50

Macadamia

SAAM | spices €7

Braaioli

mushroom | grilled bread €6

Marula sambal

salmon | crystal shrimp €8

Samoosa

chicken potjiekos | yogurt €8

Sliced ham

pickled vegetable | broodstokkie €12,50

geregte

Dutch mussel

hibiscus | green asparagus €22 | €28 *

Pike perch

fonio | kei-apple €22 | €30 *

Eggplant

ginger | sorghum €18 *

Sweetbread

fenugreek | salsify €22 | €32

Lamb

num num | carrot €28 | €38 *

SAAM sharing

Cauliflower capuchin

mielie meal | nectarine atjar daily price

[served per two persons]

with a choice of meat or fish

nageregte

Strawberry

buchu | pistachio €15

Ice cream

daily changing homemade flavours €15

Apricot

macadamia | baobab €15 *

Cheese

nut bread | compote €20

DISHES WITH A * ARE ALSO AVAILABLE AS A FIVE COURSE MENU

€90 vegetarian option possible

we charge €5 for water service

Please inform us of any allergies and/or dietary requirements.