



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 - R10
Oat, Almond, Macadamia

Espresso R19 | R23

Americano R23 | R27

Cortado R26

Flat White R28

Cappuccino R25 | R28

Red Cappuccino R28 (add cinnamon/honey)

Hygge Hot Chocolate R38

Mocha R35

Baby Chino R15

Latté R27

Chai Latté R30

Beetroot/Matcha Latté R38

Tea Selection: R25

Rooibos, Earl Grey,

English Breakfast, Green Tea
& Berry Tea



COLD DRINKS

Still/Sparkling R18 | R25

Coke/Coke Zero R20

Sprite/Sprite Zero R20



Babylonstoren Juices - R38

Red, Yellow, Green

Harry Spritz Bitter Orange - R30

Iced tea - R28

Peach/Lemon

Gotta love a Frappé - R35

-Coffee

-Mocha

-Chai

Cold Cappuccino - R30



FROZEN DRINKS

Smooth(ie) Sailin':

Green Detox - R60

Spinach, Kale, Banana, Pineapple, Chia Seeds, Spirulina, Hemp hearts

Berry Summers - R60

Blueberries, Sweet Cherries, Coconut Yoghurt, Baobab, Dates, Coconut Flakes

Chocolate Nutbutter Bomb - R65

Cacao, Banana, Almond NutButter, Mesquite, Vanilla, Coconut Oil, Cacao Nibs



Enter the Milky Way:



Vanilla Plain Jane - R65

Le Chocolat - R80

Marshmallow & Berry Swirl - R80

Diddle Daddle Caramel - R78

More Espresso, Less Depresso - R70

STARTERS MADE FOR SHARING

Bread Breakers

Fresh sourdough, ciabatta, or flatbread, served with your choice of:

Olive oil, balsamic vinegar and dukkah - R40

(And/or)

A variety of flavoured butters - R35

Cheesy Berry Bake – R85

Oozy baked Camembert adorned with crunchy flaked almonds, dried cranberries, and a sprinkling of farm-fresh honey and berries



The No-Brainers

You know, those snacks that everyone silently fights for at the dinner table

Kalamata Olives (vv) - R45

Biltong and Chilli Bites - R65

Jalapeno Poppers with Spicy Guac (3) - R75

Cheesy Polenta Balls with Garlic Aioli (3) - R65

Sweet Potato Fries with Harissa Mayo (vv) - R40

PLATTERS MADE FOR SHARING

Perfect for couples or larger groups of up to 6 people

Mediterranean Medley (2) – R220

Picture yourself dining along the Amalfi Coast, that's what this platter tastes like

- Prosciutto-Wrapped Asparagus with Balsamic Glaze
- Roasted Cauli Beds with Chorizo and Pumpkin Seeds
- Whipped Feta and Sundried Tomato Dip (served with freshly toasted sourdough slices)
- Nonna's Napoletana Meatballs (beef)

Middle Eastern Feastin' (2) – R230

Because no place does flavours and fragrant foods better

- Sundried Tomato and Caramelised Onion Bruschetta with Basil Pesto, Feta and Balsamic Glaze
- Zesty Za'atar Chicken Kebabs with Hummus
- Bacon-Wrapped Dates filled with Spicy Feta
- Sweet Potato Fries with Harissa Mayo (vv)

PLATTERS MADE FOR SHARING

The Vegan Platter (2) – R230

Whoever said Plant-Based isn't flavour-packed has definitely never tried this tasty spread

- Roasted Curried Cauli Beds with Fresh Chilli Drizzle
- Balsamic and Garlic Grilled Mushie Skewers
- Sweet Potato Fries with Vegan Harissa Mayo
- Fluffy Falafel Balls
- Toasted Flatbread with Beetroot Hummus
- Fauxmage Vegan Camembert
- Smoked Carrot Salmun (Herbiraw) on Seed Crackers topped with pea shoots

All the Cheese, Please (2) – R195

Cheese-lovers will know that this platter warrants zero convincing, because cheese.is.life

- Gorgonzola, Camembert, White Rock and Peppered Goat's Cheese
- Dried Fruits, Mixed Nuts, Fresh Olives, Figs and Berries
- Beetroot Hummus, Red Pesto Dip, Marmalade Spread and Fig Preserve
- Flatbread, Sourdough, Ciabatta and Seed Crackers

PLATTERS MADE FOR SHARING

Cheese & Charcuterie, Darling (2)

-R220

Cold meats, cheese and all the added goodies, this is every summer-lover's dream

- Gorgonzola, Camembert, White Rock and Peppered Goat's Cheese
- Prosciutto, Salami and Chorizo
- Dried Fruits, Mixed Nuts, Fresh Olives, Figs and Berries
- Beetroot Hummus, Red Pesto Dip, Marmalade Spread and Fig Preserve
- Flatbread, Sourdough, Ciabatta and Seed Crackers



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