



Just a Cook



Cakes

Classic Austrian Sachertorte

R400

Light chocolate cake filled with a layer of apricot jam and covered in a glossy chocolate glaze

Hazelnut mocha cake

R500

Chocolate and coffee flavoured sponge, with a mocha ganache filling and topping

Spiced red wine cake

R350

Rich sponge cake flavoured with cinnamon, cocoa and red wine with a red wine and lemon glaze

Blueberry, almond and lemon loaf cake

R350

Dense almond lemon-flavoured sponge dotted with blueberries and covered in lemon icing

Chocolate, tahini and halva marble loaf cake

R350

Rich and sticky sponge with interlacing layers of sesame and chocolate flavoured batter. Finished with a sweet halva topping

Classic Austrian Linzertorte

R575

A golden sponge cake made with ground hazelnuts and breadcrumbs and a little cinnamon and cloves. Baked with a layer of red current jam and dusted with icing sugar

Apple and olive oil cake

R300

Ricotta and olive oil sponge cake dotted with apples with a spiral of apples slices on top

Lemon and buttermilk pound loaf cake

R300

Classic lemon drizzle cake drenched in a lemon syrup and finished with lemon icing

Coffee, almond cake with mascarpone cream

R500

Two coffee and almond cakes with subtle cardamom flavouring, sandwiched with a light coffee flavoured mascarpone cream

Pistachio and strawberry layer cake

R500

Moist pistachio sponge layers with a delicate rose flavoured cream filling and fresh strawberries

Citrus, almond and yoghurt cake

R300

Almond and yoghurt sponge flavoured with lemon and orange zest drenched with citrus syrup and topped with flaked almonds

Classic Schwarzwälder Kirschtorte

R600

Three layers of light chocolate sponge filled with a layer of chocolate cream and cherry compote, followed by a vanilla and cherry flavoured cream layer. The finished cake is covered in whipped cream and dusted with chocolate shavings



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Pastries, Pies and Cheesecakes

Milopita (Cypriot apple pie)

R500

Thinly sliced apples encased in a soft pastry made with brandy (or orange juice), walnuts, cinnamon and olive oil

Orange blossom and ricotta cheesecake with amaretti base

R400

Creamy cheesecake with delicate orange blossom flavouring. Crunchy base made of almond flavoured biscuits

Burnt Basque cheesecake

R475

Super creamy baked cheesecake with a deeply brown, caramelised top

Viennese Apple Strudel

R400

Spiced apples, raisins and walnuts encased in layers of crisp thin pastry. Best served with fresh cream

Lingonberry and raspberry Mazarin Tart

R500

Short pastry case covered in a layer of tart Lingonberry jam, followed by almond frangipane and topped with raspberries

Lemon mousse pie

R675

Crunchy lemon base topped with a light, sweet and tart lemon mousse and finished with a bright lemon drizzle