

# Saskia

FINE DINING RESTAURANT



As wine starts to touch thine tongue and laughter makes thou feel so young.  
As fellowship is deliciously close, I sense her in the atmosphere.  
In the candlelight I glimpse a sight. There thou art in the tasty shadows!  
As inspiration grows and your presence shows delectable Saskia,  
you'll never disappear as the next meal forever draws near.









# Our Inspiration

At Fusion Boutique Hotel, we are fascinated by the remarkable and extraordinary and this has led to our inspiration for this magnificent restaurant. If you look around, you will notice modern versions of traditional paintings by Rembrandt van Rijn. Now you might wonder why this particular artist – this is why...

Rembrandt was a 17th century painter and etcher whose work came to dominate what has since been named the Dutch Golden Age.

One of the most revered artists of all time, Rembrandt's greatest creative triumphs are seen in his portraits of his contemporaries, illustrations of biblical scenes, his self-portraits as well as his innovative etchings and use of shadow and light.

Further to our fascination with Rembrandt as one of the most prominent and influential painters in European history, his wife Saskia justly captured our hearts. It is reported that Saskia was truly devoted to Rembrandt – not only was she his biggest critic, but also his pillar of strength. It is these strong traits which inspired the concept and the name of our restaurant.

Saskia deserves a rightful place next to her husband in the books of art history as the powerful woman behind the man – allow us an opportunity to share their story...





# Step back in time

Rembrandt Harmezoon Van Rijn was born in Leiden, Amsterdam, on the 15th of July 1606, the ninth child of Harmen Gerritsoon van Rijn and his wife, Neeltje. He was the first and only of their sons who attended Latin school. For seven years Rembrandt was a student at the Latin school, and then, in 1620, he enrolled at Leiden University at the age of thirteen.

After only a few months, however, he left to pursue his true passion – painting. For three years, he was an apprentice to the painter Jacob Isaacs van Swanenburgh and in 1624 Rembrandt went to Amsterdam to briefly work with Pieter Lastman, a painter of biblical, mythological, and historical scenes. It was Lastman's ability to tell a story visually that impressed his youthful pupil.

By 1625 Rembrandt returned to Leiden and worked independently where he was soon so highly regarded that, although barely 22 years old, he took his first scholars. One of his students was the famous artist Gerrit Dou.

By 1631 Rembrandt was ready to compete with the accomplished portrait painters of Amsterdam. He initially stayed and worked with a painter and art dealer, Hendrick van Uylenburgh, where he met Hendrick's cousin, Saskia van Uylenburgh in 1633.

After an engagement of more than a year, the couple got married on 2 July 1634 and by 1639 the young couple set themselves up in a fine house in the Breestraat, Amsterdam. Today it is maintained as a museum, the Rembrandthuis.



# *Sweet Temptations*

## **VANILLA BEAN CRÈME BRÛLÉE**

Served with spiced almond and cranberry biscotti crumble, gold marbled grapes and crowned with a sugar dome.

**Hundred and Ten Rand**

## **CHOCOLATE FONDANT**

A hot chocolate dessert with homemade coconut ice cream, chocolate soil, caramel popcorn drizzled with mixed berry coulis

**Ninety Five Rand**

## **BAKED MACADAMIA CHEESECAKE**

With lavender crumble, burnt meringue, orange gelee and lace tuile.

**Hundred and Ten Rand**

## **CAPE MALVA PUDDING**

Traditional malva pudding served with a Cape velvet creme anglaise.

**Ninety Five Rand**

## **CARROT CAKE**

Served with pineapple jelly, candied carrots and citrus creme fraiche.

**Ninety Five Rand**

## **ICE CREAM DECADENCE**

A twist on a traditional ice cream cone with vanilla and caramel fudge ice cream, berry coulis and a chocolate covered tuille basket.

**Ninety Five Rand**



# Tasty Beginnings

## **CAJUN PRAWNS**

Delicately seared Cajun spiced prawns with lemon and white wine sauce.

**Hundred and Twenty Rand**

## **CHIPOTLE WINGS**

Chipotle marinated wings with herbed Chimichurri on a crispy potato nest with a yogurt mint dip

**Ninety Five Rand**

## **BALSAMIC FILLET**

Seared beef fillet layered with thinly sliced tomato and new flash fried potatoes with herb infused balsamic onion compote and red wine reduction.

**Ninety Five Rand**

## **SMOKED GARLIC MUSSELS**

Mussels served in the shell, smothered in a smoked garlic and white wine sauce and served with baked bread, crispy onion and a bacon soil.

**Ninety Five Rand**

## **COMPRESSED BEEF SHORTRIB**

Marinated, slow cooked beef shortrib burnt orange, walnuts and fresh rocket.

**Ninety Five Rand**

## **BURNT LIME CAULIFLOWER**

Cauliflower florets dipped and fried in herb tempura batter with spicy chilli mayo and burnt lime

**Ninety Rand**





## Titus

Saskia passed away in 1642 at the age of 29, a mere nine months after their last son, Titus was born. Titus was the only of Rembrandt and Saskia's four children who survived beyond infancy. The will that Saskia drafted just before her death decided the relationship between Titus and Rembrandt later in life. Saskia made Titus her sole heir, but with provision that Rembrandt would receive usufruct of the inheritance until he died or remarried.

It is interesting to note that Titus also attempted his hand at painting, but sadly none of his works of art was ever safeguarded or conserved. Titus was a great supporter of his father's work and later in life he opened a gallery where he proudly sold Rembrandt's art. Titus got married in 1666 but untimely passed away later that same year. His daughter Titia was born after his death.

Unfortunately, Rembrandt never wrote anything about Titus on his paintings, but art historians all agree that a certain boy, painted about 8 times in different phases of his life must be his son, Titus.

At Saskia Restaurant, we pay tribute to Titus in various ways – guests are invited to dine in the private dining room dedicated to young Titus or to stroll down to the Titus Wine Cellar and select their preference from our distinct vintage wine collection. This cellar creates an intimate venue for up to 40 guests but it is also ideal for a romantic evening with your significant other.



# Saskia

Saskia was born in Leeuwarden, Friesland, on the 2nd of August 1612, the youngest of eight children of Sjoukje Ozinga and Rombertus van Uyenburgh. Saskia came from a respected and distinguished family as her father was a top lawyer, the town 'burgemeester' (mayor) and one of the founders of the University of Franeker. Saskia became an orphan at the early age of 12, as her mother died in 1619 and her father five years later. Saskia met Rembrandt at the home of her uncle, Hendrick van Uyenburgh, a painter and art dealer.

Saskia and Rembrandt were engaged in 1633, and on 10 June 1634 Rembrandt asked permission to marry Saskia. He showed his mother's written consent to the 'schepen' or municipal office and on 2 July the couple exchanged their vows.

Saskia was one of Rembrandt's most frequent models. He drew her in such poses as leaning out of the window or lying in bed. Most often he would paint her as Flora, the ancient goddess of flowering plants or spring.

Our favourite from these paintings is the one at the entrance of the restaurant. We have captured some of the design elements in this famous portrait in the restaurant – see if you can spot the flora inspiration in the lights, the carvings around the bar and the room dividers.



# *Vegetarian delight*

## **GOURMET MUSHROOM RISOTTO**

Mushroom risotto topped with sundried tomato, crisp onions and a mushroom and tomato broth.

**Hundred and Ninety Rand**

## **MIXED VEGETABLE CURRY**

Assorted vegetables braised in creamy coconut curry sauce served with fragrant basmati rice, roti, poppadom and sambals.

**Hundred and Ninety Rand**



# *From the sea*

## **PAN-FRIED HAKE**

Paired with Hassleback baby potatoes, mangetout and a lemon emulsion.

**Hundred and Ninety Five Rand**

## **KINGKLIP**

Butter basted Kingklip with a spicy homemade pesto, crispy potatoes and baby broccolini

**Two Hundred and Ninety Rand**

## **ASIAN INSPIRED PRAWNS**

Sautéed sweet and sour sticky Argentinean prawns beautifully paired with coconut and lime rice and glass potato crisps.

**Three Hundred and Forty Rand**

## **INDONESIAN FISH**

Grilled whole fish served with traditional Nasi goreng and Indonesian soya, garlic, chilli and ginger sauce.

**Two Hundred and Ninety Rand**

## **PRAWN COCONUT CURRY**

Prawns cooked in tomato, onion and coconut cream sauce with fresh herbs.

**Two Hundred and Fifty Rand**

## **SALMON TERIYAKI**

Scottish salmon grilled to perfection, served with pickled cucumber, honey glazed sweet potato rounds served with teriyaki reduction and lemon pudding.

**Three Hundred and Fifty Rand**

# *The Night Watch*

The 17th century saw an unparalleled output of art and the number of paintings and prints produced during this period is staggering, and many of them are of outstanding quality.

Perhaps the most famous painting is the work by Rembrandt known as *The Night Watch* – it depicts Captain Frans Banninck Cocq and his lieutenant, Willem van Ruytenburgh, surrounded by sixteen of their civic guardsmen marching out to defend their city.

What makes this painting revolutionary is that Rembrandt took what could have been a boring row of figures and turned it into a lively action scene. One contemporary said that it made other group portraits look as flat as playing cards. The men are in action, busy forming up. The way that Rembrandt has arranged the figures creates immense vitality which is reinforced by the striking use of light and shade. The men appear to be emerging from a dark gateway into the light.

The painting was named *The Night Watch* after the painting had already darkened quite considerably. By then, people were no longer sure precisely what it represented. They evidently took it for a night scene.







# Prominent Portraitist

Having achieved youthful success as a portrait painter, Rembrandt's later years were marked by personal tragedy and financial hardships. Yet his etchings and paintings were popular throughout his lifetime, his reputation as an artist remained high, and for twenty years he taught many important Dutch painters.

Rembrandt's greatest creative triumphs are exemplified most notably in his portraits of his contemporaries, self-portraits and illustrations of scenes from the Bible. His rough paint surfaces, dramatic lighting and pensive, down-to-earth characters increasingly set him apart from prevailing trends.

His self-portraits form a unique and intimate biography, in which the artist surveyed himself without vanity and with the utmost sincerity. As a result, one of the bars in Saskia has been duly named 'Portraits Bar'.

# *Coultry*

## **GRILLED MEXICAN CHICKEN**

Flame grilled baby chicken marinated in an array of Mexican spices, set on an avocado cream enhanced with charred sweet corn and lime.

Accompanied by your choice of starch.

**Hundred and Ninety Five Rand**

## **DECONSTRUCTED CHICKEN LASAGNE**

Layers of grilled chicken, lasagna, parmesan, mixed herbs and a creamy napolitana sauce.

**Two Hundred and Twenty Rand**

## **CREAM CHEESE STUFFED CHICKEN SUPREME**

Served with turned vegetables, truffle mushroom sauce and a carrot and potato puree.

**Two Hundred Rand**

## **BRAISED DUCK**

Served on a medley of stewed Mediterranean vegetables, Gratin Dauphinoise and a master stock sauce

**Three Hundred Rand**

## **INDIAN BUTTER CHICKEN CURRY**

Succulent chicken breast in a creamy spiced tomato and butter sauce.

**Two Hundred Rand**







## *In the end...*

Rembrandt died on 4 October 1669. A distant cousin in Leiden seems to be the only person to have recorded the date in a little book with family notes. There was no great homage and not even a headstone bearing his name on his grave.

It was only in the 18th century when his work had spread to France and other parts of Europe that appreciation for his style was revived. The demand for his work increased more and more by the day. In the 19th century his work had begun to be fully appreciated in the Netherlands. Rembrandt was their hero: a misunderstood genius!

New works by him was discovered every day. The high prices being paid for his work show the appreciation of his art. The fascination with his technique and subject matter guarantees that Rembrandt's fame is likely to be eternal.

Celebrate his wonderful life by surrounding yourself with his most famous works here in Saskia's Restaurant.

# Lamb

## **BRAISED LAMB SHANK**

Tender slow braised sweet and savoury lamb shank accompanied by fluffy mashed potato  
**SQ**

## **NAMA YA NKU**

Succulent leg of lamb steak served with a sweet semolina and corn loaf, topped with a mild hot and tangy chakalaka sauce.  
**Two Hundred and Fifty Rand**

## **CAPE MALAY LAMB CURRY**

An aromatic lamb curry slow cooked in an array of Malay spices.  
**Two Hundred and Eighty Rand**



# Old Favourites

## **BRAISED OXTAIL**

Slowly braised for hours in a heavy oxtail sauce with your choice of rice or mashed potatoes.

**Two Hundred and Sixty Rand**

## **SHISA NYAMA**

Matured beef chuck served on quenelles of pap and spinach morogo, accompanied with tomato sheba and brown beef jus.

**Hundred and Ninety Five Rand**

## **AROMATIC BRAISED BEEF SHORTRIB POTJIE**

Served with polenta cheese croquettes, root vegetables and micro herbs.

**Two Hundred and Fifty Rand**

## **MEATY MISSION**

A sensation of char-grilled sirloin steak, marinated lamb sosatie, chicken drumsticks and boerewors. The dish is beautifully complemented with a mild hot home-made chakalaka, fried onions and traditional pap and sheba.

**Two Hundred and Eighty Rand**

# Aged Prime Cuts

## AGED PRIME CUTS

All meat cuts are aged at our local butchery to ensure quality and tenderness. Enjoy these well aged meat cuts, perfectly prepared to your specification complemented by giant onion rings and your choice of French fries, potato wedges or pap & sheba.

Saskia steaks are served blue, rare, medium rare, medium and medium well.

T-bone	<b>500g</b>	<b>Two Hundred Rand</b>
Sirloin	<b>300g</b>	<b>Hundred and Seventy Rand</b>
Rump Steak	<b>500g</b>	<b>Two Hundred and Ten Rand</b>
Rump Steak	<b>300g</b>	<b>Hundred and Seventy Rand</b>
Rib Eye	<b>350g</b>	<b>Three Hundred and Twenty Rand</b>

## OPTIONAL EXTRA

Selection of roasted seasonal vegetables of the day (250g)  
**Thirty Rand**

## SASKIA'S DELECTABLE SAUCES

Peppercorn sauce • Jack Daniels Mushroom sauce  
Bone marrow and port sauce • Monkeygland sauce • Hot peri-peri sauce  
**Thirty Rand**

## FILLET

250gr Fillet with mushroom and red wine sauce  
Served with root vegetables and a carrot puree.  
**Two Hundred Rand**



# Gerda



This menu is dedicated to my mother Gerda, who like Saskia, was not only the woman behind her man, but is an inspiration to everyone who crosses her path. She has lovingly painted more than 50 paintings over a period of 2 years, which can be viewed throughout Saskia's Restaurant as well as Fusion Boutique Hotel.

She is strong and creative, endowed and enabled. Her love for me has never been contingent on my performance and she always loved without restriction. And in that love, she has enabled me to be content. She is truly the wind beneath my wings...