

AUTUMN AT BABEL

As we edge into autumn – a time aptly known as fall – the trees are starting to drop their leaves as they move slowly into winter's rest ...

This menu has been guided by the rhythms of the season, as well as our terroir and what we as chefs would want to enjoy in autumn. Inspiration starts with our feet in the garden, and we work from there. Our newly added Kitchen Garden, or Moestuïn, is in full flourish, delivering amazing produce in its second year, alongside the new greenhouse tunnels run by passionate Elzé. We certainly have a recipe for success for sourcing our produce!

We also work closely with local farmers to source only the best produce. A good example of this is Glen Oaks Farms, where Charlie produces some of the best pork around. Our butcher Jaco also uses this incredible product to produce his award-winning charcuterie. Alta, our cheesemaker, is the perfect definition of passion, creating the incredible cheese offered on our menu, not forgetting to mention some of the best gelato I have ever tasted.

With all our produce and food products, passion and skill are evident in the exquisite taste. Enjoy the season's best!

Schalk Vlok, Executive Chef

STIRRINGS

An introduction to autumn | R120

Water buffalo mozzarella + roasted Moestuïn carrots
+ oregano + Coratina olive oil (419 kcal)

Babylonstoren Viognier | R85

Farm-grown oyster mushrooms + wilted autumn greens
+ toasted Nonpareil almonds (151 kcal)

Babylonstoren Chardonnay | R170

Chianina tartare + garden horseradish
+ Bosbok sweet potato (485 kcal)

Babylonstoren Candide white blend | R70

Autumn vegetable broth + braised turnip
+ foraged herbs (110 kcal)

Babylonstoren Mourvèdre Rosé | R80

PROGRESSION

A celebration of our seasonal harvest, best enjoyed shared

Slow-roasted vegetable of the day
+ fynbos + macadamia | R90 (378 kcal)

Babylonstoren Viognier | R85

Slow-braised cabbage
+ whey + winter savoury | R90 (331 kcal)

Babylonstoren Shiraz | R175

Charred Moestuïn broccoli
+ Alta's ricotta + lime | R90 (418 kcal)

Babylonstoren Candide white blend | R70

Whole-roasted pumpkin of the day
+ sage + water buffalo butter | R90 (365 kcal)

Babylonstoren Viognier | R85

Babylonstoren carnaroli risotto
+ pumpkin + marjoram | R200 (719 kcal)

Babylonstoren Chardonnay | R170

Whole-roasted sweet potato of the day
+ almond hummus + lemon | R180 (419 kcal)

Babylonstoren Cabernet Sauvignon | R120

Enjoy the cut or catch of the day with vegetables

Chianina cut of the day + mustard
+ pickled onion | R350 (1180 kcal)

Babylonstoren Shiraz | R175

Glen Oaks pork
+ quince + hyssop | R250 (875 kcal)

Babylonstoren Babel red blend | R95

Local line fish of the day | R220 (496 kcal)

Babylonstoren Chardonnay | R170

Pierre Cilliers lamb | R250 (1020 kcal)

Babylonstoren Babel red blend | R95

CULMINATION

A final ode to autumn on the farm | R110

Water buffalo gelato of the day + Packham's pear
+ fynbos honey (342 kcal)

Babylonstoren Late Harvest | R40

Chocolate and carob crémeux + persimmon sorbet
+ Babylonstoren olive oil (482 kcal)

Babylonstoren Babel red blend | R95

Baked water buffalo yoghurt + Babylonstoren
pomegranates + rosemary meringue (378 kcal)

Babylonstoren Chenin Blanc | R70

Cheese selection from our neighbouring farms
+ autumn chutney + wholewheat lavash (541 kcal)

Babylonstoren Late Harvest | R40

As we use seasonal ingredients, the kcal per dish may vary. It is an estimate calculated for the majority of the ingredients in each dish.

HERFS BY BABEL

Hierdie spyskaart put inspirasie uit die ritme van die seisoene, uit ons omgewing en uit dit wat ons as sjefs self graag in die herfstyd eet. Ons begin met ons voete stewig geplant in die tuin – dit bly altyd die vertrekpunt. Die nuwe Moestuin floreer en lewer in sy tweede jaar ongelooflike produkte, tesame met ons kweekhuistonnels wat deur die entoesiastiese Elzé bestuur word. Wanneer dit by die verkryging van vars produkte kom, het ons werklik 'n wenresep beet!

Ons werk ook nou saam met plaaslike boere om die heel beste produkte te verkry. 'n Goeie voorbeeld hiervan is Glen Oaks-plase, waar Charlie van die beste varkvlies in die streek produseer. Ons slagter, Jaco, gebruik ook hierdie vlies in sy charcuterie, wat al vele pryse ingepalm het. Alta, ons kaasmaker, is die perfekte definisie van passie en is verantwoordelik vir die uitstekende kaasverskeidenheid op ons spyskaart. Sy maak ook van die beste gelato wat ek al ooit geproe het.

Al hierdie uitsonderlike produkte, passie en vaardighede kom byeen in 'n onvergeetlike eet-ervaring. Geniet saam met ons die heel beste wat hierdie seisoen bied!

Schalk Vlok, Uitvoerende Sjef

ROERINGE

'n Inleiding tot herfs | R120

Waterbuffelmozzarella + gebakte wortels uit die Moestuin + origanum + Coratina-olyfolie (419 kcal)

Babylonstoren Viognier | R85

Oestersampioene uit die tuin + blaargroente in die pan verwelk + geroosterde Nonpareil-amandels (151 kcal)

Babylonstoren Chardonnay | R170

Chianina tartare + peperwortel uit die tuin + Bosbok-patat (485 kcal)

Babylonstoren Candide wit versnit | R70

Kragsop gemaak van ons herfsgroente + gesmoorde raap + handgeplukte kruie (110 kcal)

Babylonstoren Mourvèdre Rosé | R80

VOORUITGANG

'n Viering van ons seisoenale oes, op sy beste wanneer dit gedeel word

Stadig geroosterde groente van die dag + fynbos + macadamia | R90 (378 kcal)

Babylonstoren Viognier | R85

Stadig gesmoorde kool + wei + bonekruid | R90 (331 kcal)

Babylonstoren Shiraz | R175

Brokkoli uit die Moestuin, gerooster tot bros + Alta se ricotta + lemmetjie | R90 (418 kcal)

Babylonstoren Candide wit versnit | R70

Heel geroosterde pampoen van die dag + salie + waterbuffelbotter | R90 (365 kcal)

Babylonstoren Viognier | R85

Risotto gemaak van Babylonstoren se carnarolirys + pampoen + marjolein | R200 (719 kcal)

Babylonstoren Chardonnay | R170

Heel geroosterde patat van die dag + amandelhummus + suurlemoen | R180 (419 kcal)

Babylonstoren Cabernet Sauvignon | R120

Geniet ons vleis- of viskeuse van die dag saam met groente

Chianina-snit van die dag + mosterd + piekeluie | R350 (1180 kcal)

Babylonstoren Shiraz | R175

Glen Oaks-varkvlies + kweper + hisop | R250 (875 kcal)

Babylonstoren Babel rooi versnit | R95

Plaaslike lynvis van die dag | R220 (496 kcal)

Babylonstoren Chardonnay | R170

Pierre Cilliers-lamsvlies | R250 (1020 kcal)

Babylonstoren Babel rooi versnit | R95

TEN SLOTTE

'n Laaste ode aan die somer op Babylonstoren | R110

Waterbuffelgelato van die dag + Packham's-peer + fynbosheuning (342 kcal)

Babylonstoren Laat-oes | R40

Sjokolade-en-karob-crèmeux + tamatiepruimsorbet + Babylonstoren-olyfolie (482 kcal)

Babylonstoren Babel rooi versnit | R95

Gebakte waterbuffeljogurt + roosmarynmeringue + Babylonstoren se granate (378 kcal)

Babylonstoren Chenin Blanc | R70

Kaas van ons buurplase + herfsblatjang + volgraanplatbrood (541 kcal)

Babylonstoren Laat-oes | R40

Aangesien ons seisoenale bestanddele gebruik, is die kcal-waarde vir elke dis by benadering bereken en mag dit effens wissel.