



# BABEL

MENU

# AUTUMN AT BABELED

*We are edging into Autumn. It's a time aptly known as Fall - the trees are dropping their leaves and moving slowly into Winter's rest...*

*We've enlarged our garden to accommodate numerous varieties of tomatoes, cucumbers, pumpkins, sweet potatoes and aubergines, to mention but a few. These are now available in numerous varieties, shapes, colours and sizes, and we're harvesting them before the cold weather breaks. We are thrilled to celebrate all these beauties, and to share them with you, at your table. Our garden team has literally put their best food forward.*

*We'd also like to acknowledge friendly farmer Christo, who tends our water buffalo, Chianina beef herd, farm chickens and quails. Our butcher Jaco strives to bring you the best cuts of meat and charcuterie. Alta, our cheesemaker, has just returned from a trip to Italy to hone her Italian cheesemaking and gelato skills so as to make the best of our dairy. Our water buffalo milk gelato is truly a pride and joy.*

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

- Schalk Vlok, Executive Chef

## STIRRINGS

*An inspirational 'taste of the farm' mouthful* | R110

Babylonstoren water buffalo mozzarella + brassicas + nonpareil almonds + fynbos vinaigrette  
Babylonstoren Candide White blend | R65

Bulls Blood beetroot carpaccio + Babylonstoren Kalamata olives + Alta's hangop cheese  
Babylonstoren Mourvedre Rosé | R70

Farmer Christo's Chianina beef tartare + fresh hen's egg + pickled mustard + foraged herbs  
Babylonstoren Viognier | R95

Bosbok sweet potato gnocchi + Babylonstoren cultivated mushrooms + chive + dill  
Babylonstoren Chardonnay | R160

## PROGRESSION

*The orchard's early Autumn highlights, freshly picked today* | R90  
*Enjoy a combination of two or add a protein*

Sweet potato Hasselback + cumin + water buffalo yoghurt

Roasted Cesena leeks + Carel spring onion + burnt farm butter + parsley

Roasted pumpkin of the day + toasted macadamia nuts + coriander

Caramelized Rosa Bianca aubergine + miso + sesame

Fire-roasted garden beetroot + soft water buffalo ricotta + crisp curry leaves

Buttered Moestuin greens + ponzu + nasturtium + pomegranate

Babylonstoren Carnarolli risotto + Parmesan | R180

*Add one or more from our selection of animal-based proteins - we offer the cut or catch of the day*

Roasted Laingsburg lamb | R265

Babylonstoren Cabernet Sauvignon | R110

Dry-aged beef per 100g | R90

Babylonstoren Shiraz | R160

Linefish of the day | R230

Babylonstoren Chardonnay | R160

Local venison | R240

Babylonstoren Babel Red | R90

## CULMINATION

*Final flavours of sweet, sour, bitter and savoury - the choice is yours* | R110

Slow-baked quince + vanilla + 'karoobossie' cow's milk cheese  
Babylonstoren Chardonnay | R160

Chocolate crèmeux + cacao nibs + passion fruit  
Babylonstoren Babel Red | R90

Baked water buffalo yoghurt + cider caramel + Afri Blush apple  
Babylonstoren Candide White blend | R65

Water buffalo gelato + fresh fruit of the day  
Babylonstoren Viognier | R95