

BABEL

DINNER AT BABEL

Spring has come and gone, ushering in the beautiful warm days of summer. This means perfectly ripe and sweet tomatoes, glowing Black Beauty and Rosa Bianca aubergines that show themselves between their large green leaves, the smell of fragrant basil filling the air, and yellow marrow flowers that are almost as bright as the summer sun.

We've shifted our focus to very fresh and light cooking. Summer's amazing ingredients sing by themselves – we merely help them along with good olive oil, vinegar and simple seasonings. We also pair them with some of Babylonstoren's most iconic produce, highlighting what we do best. But it's almost as though they pair themselves. Plump tomatoes find their way to Alta's creamy water buffalo mozzarella, and our carefully grown Bulls Blood beetroot calls out for the farm's olive oil...

Jaco, our butcher, hand selects only the finest cuts of our own Chianina beef. These cuts are simply cooked over the coals with nothing more than salt and olive oil, with a few onions roasted in the embers underneath the meat, all focused around the fire and the flavour it gives.

Our stone fruit is ready to be served and gets sweeter every day. Every time we go out to collect ripe peaches, plums and nectarines from the trees, we tread paths lined with pits from previous harvests. This reminds us of the profound cycle of life that can be witnessed here on the farm.

Summer, for me, is the time to show off the incredible produce of the season. Nature has spent an entire year preparing ingredients for us and all we have to do is present them alongside artisan products from our butcher, baker and cheese maker. Oh, and before I forget, don't miss out on our very own water buffalo milk ice cream, which makes a special appearance on our dessert menu.

*Enjoy the summer splendour on offer. And in the words of Kenny Chesney:
"It's a smile, it's a kiss, it's a sip of wine, it's summertime. Sweet summertime."*

- Schalk Vlok, Executive Chef



babylonstoren.com

Dinner starts with a serving of our "small breads" - as we like to call them - fresh from our bakery, and a selection of garden-inspired butters and crudités.

R500 FOR TWO COURSES

R600 FOR THREE COURSES

SOUP

Chef's soup of the day

RED SALAD

Summer heirloom tomatoes, Babylonstoren 12-year-old barrel-aged balsamic vinegar, Kalamata olives, basil, water buffalo mozzarella

With a glass of Babylonstoren Mourvèdré Rosé | R70

GREEN SALAD

Garden cucumber, lemon verbena, Granny Smith apple, hot-smoked Franschhoek trout

With a glass of Babylonstoren Candide White Blend | R65

YELLOW SALAD

Saldanha Bay mussels, marinated summer stone fruit, chilli, mint, crisp curry leaves

With a glass of Babylonstoren Viognier | R95

VEGETARIAN

Bulls Blood beetroot, Babylonstoren water buffalo milk amasi, fermented yuzu and crisp garden-inspired lavash

With a glass of Babel Red Blend | R90

VEGAN

Rosa Bianca and Black Beauty aubergines, spring onions, rainbow chard, fynbos vinegar pickles

With a glass of Babylonstoren Viognier | R95

RISOTTO

Babylonstoren Carnaroli risotto of the day, water buffalo clotted cream, crisp sage

With a glass of Babylonstoren Chardonnay | R160

BEEF

Babylonstoren Chianina cut of the day, whole roasted onions, chimichurri sauce

With a glass of Babylonstoren Shiraz | R160

LAMB

Riebeek Kasteel lamb cut of the day, Alta's hung yoghurt, mint, spekboom, leeks

With a glass of Babel Red Blend | R90

LINE FISH

Today's local catch of the day, summer squash, salmoriglio sauce

With a glass of Babylonstoren Chardonnay | R160

ROSE BOUQUET

Garden rose and Babylonstoren Rosé marinated figs with water buffalo milk ice cream

With a glass of Babylonstoren Mourvèdré Rosé | R70

HISTORIC CAPE SPICE

Cinnamon and vanilla macerated summer peaches with whipped cardamon cream

With a glass of Babylonstoren Viognier | R95

KITCHEN GARDEN

Lemon thyme-infused beetroot sorbet with fresh summer raspberries and Elandsvy

With a glass of Babylonstoren Chenin Blanc | R65

TO BE COMPLETED BY EVERY SEATED PERSON

In line with government regulations, pre-entry screening is required for all our guests.
For your safety and in order to speed up the process,
you may complete this on your own device.

Scan this code



or visit tinyurl.com/Babylonst

Babylonstoren Free Wi-Fi available