

BABEL

## LUNCH 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](http://babylonstoren.com)

### RED SALAD (vegan) | R110

Ripe summer heirloom tomatoes served with watermelon granita infused with aromatic basil, Babylonstoren Kalamata olives and our own 12-year-old barrel-aged balsamic vinegar

With a glass of Babylonstoren Mourvèdré Rosé | R70

### GREEN SALAD (vegetarian) | R110

Cold lemon verbena and mint marinated cucumber noodles served with a ricotta and Swiss chard parcel seasoned with home-made dukkha and lemon, finished with a refreshing apple crunch

With a glass of Babylonstoren Candide White Blend | R65

### YELLOW SALAD (vegan) | R110

Fresh summer stone fruit carpaccio dressed with chilli, ginger and fragrant lemon grass from our spice house, served with crispy tempura mushrooms from our mushroom cellar

With a glass of Babylonstoren Viognier | R95

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### VEGETARIAN | R220

Whole fire-roasted Bulls Blood beetroot tartare, Babylonstoren water buffalo milk amasi with fermented yuzu and crisp garden-inspired lavash

With a glass of Babel Red Blend | R90

### VEGAN | R220

Soy and miso-glazed Rosa Bianca and Black Beauty aubergines, Kapokbos, grilled spring onions, wilted Swiss chard, and garden vegetables pickled in fynbos vinegar

With a glass of Babylonstoren Viognier | R95

### RISOTTO (vegetarian) | R295

Babylonstoren Carnaroli risotto, roasted corn with wild mountain sage, fresh summer corn, water buffalo clotted cream and crisp garden sage

With a glass of Babylonstoren Chardonnay | R160

### BEEF | R350

Babylonstoren Chianina cut of the day cooked over the coals, whole roasted garden onions and wild garlic chimichurri sauce

With a glass of Babylonstoren Shiraz | R160

### LAMB | R300

Fire-roasted Riebeeck Kasteel lamb cut of the day served with lemon thyme caramelized leeks and hung yoghurt flavoured with mint and spekboom

With a glass of Babel Red Blend | R90

### LINE FISH | R295

Today's local catch of the day, pan-fried and served with lemon and rosemary marinated garden marrows, and foraged herb and wild flower salmoriglio sauce

With a glass of Babylonstoren Chardonnay | R160

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### ROSE BOUQUET | R95

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

With a glass of Babylonstoren Mourvèdré Rosé | R70

### HISTORIC CAPE SPICE | R95

Cinnamon and vanilla macerated summer peaches with whipped cardamon cream

With a glass of Babylonstoren Viognier | R95

### KITCHEN GARDEN | R95

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

With a glass of Babylonstoren Chenin Blanc | R65

## TEA & CHEESE PAIRING

There is nothing quite like a good romance – as with all great pairings, the complementary flavours come together to create a new strength. Here, the warmth of the tea draws out the earthy, fruity, sweet and pungent flavours of the cheese. Cheese, on the other hand, calms the astringency of tea. Their compatibility makes perfect sense.

Like wine, teas are high in tannins and vary in astringency according to terroir and type. It is true that white and green teas go well with milder cheeses like brie; while the flavour notes of caramel, smoke and earth found in black teas, go better with aged, sharp and smoked cheeses. Go with the tastes you enjoy!

In general, the main reason for adding milk to tea is to balance the astringency, which is why this is not an option for a tea and cheese pairing.

### CHAMOMILE TEA | R65

+ apple and Babylonstoren water buffalo mozzarella

### BABYLONSTOREN HONEYBUSH | R65

+ pear and goat's cheese

### BABYLONSTOREN ORGANIC ROOIBOS | R65

+ quince preserve and Karoo blue gorgonzola

### MARGARET'S HOPE SECOND FLUSH | R65

+ apricot jam and Klein River overberg (an aged gouda-style cheese)

### ASSAM | R65

+ olive crumbs and Klein River gruberg

### EARL GREY | R65

+ preserve of the day and Dalewood huguenot

### ENGLISH BREAKFAST | R65

+ preserved fig and Dalewood brie

## 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.

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