

BABEL

MENU

SPRING AT BABEL

Spring. It's when the garden wakes up after the cold winter and our menu ideas shift accordingly, translating what's flourishing there onto your plate.

We had to wait for the first spring blossoms to show themselves to the sun and for the pea shoots to flower in the newly added tunnels that Elze is tending, before we could capture their essence in a light broth.

This spring menu would not be complete without combining our garden produce with Babylonstoren's iconic products. The Bull's Blood beetroot is at its best right now. It has a deep, earthy flavour that contrasts so well with Alta's soft and subtle ricotta. There's our water buffalo yoghurt that we thicken by hanging it up overnight in a cheese cloth, before serving it with heirloom carrots that have been slowly cooked in their own juices, flavoured with dry spices and aromatics from our Spice House. Our incredible Nonpareil almonds bring crunchy texture to so many dishes.

The asparagus spears have also been eagerly anticipated by our chefs; their distinctive taste reminds us of the best this season has to offer. We've paired them with fresh herb gremolata, to bring out the flavour. Hen's eggs from our farmer, Oom Christo bind the two beautifully.

Dune spinach is yet another spring vegetable we couldn't ignore. It grows right next to our beehives, hidden away under the fig trees. This leaf tastes of fresh seawater and pairs exceptionally well with coal-roasted onion dressed with chimichurri.

In preparation for this season, we harvested certain ingredients during the winter to preserve, pickle or ferment them, so that we could serve them to you now, in different ways. We add acidity to dressings with preserved Eureka lemons – these grow right in front of Babel. We also preserved some of our yuzu to serve it alongside fresh globe artichokes.

Our spring menu celebrates all these incredible fresh ingredients in harmony with produce from our baker, butcher and cheesemaker, and enhanced by considered wine pairings from our cellar master. We really hope you are as excited to taste our new dishes as we are to serve them to you.

After lunch, we invite you to stroll through the garden and see if you can identify some of our ingredients for yourself. Remember to look out for all the signs that summer is on its way.

But for now, let's enjoy spring's best, together!

Schalk Vlok, executive chef

STIRRINGS

Start with a mouthful that embodies spring | R110

Fresh white strawberries + spring blossoms + lemon balm and a chilled soup made from Elze's fresh garden peas
Babylonstoren Chenin Blanc | R60

Marinated Babylonstoren buffalo mozzarella + grilled Katama spring onions + Aguadulce fava beans + fresh chervil
Babylonstoren Candide White Blend | R55

Mary Washington asparagus + spring herb gremolata + nasturtium + hen's egg from Oom Christo
Babylonstoren Chardonnay | R160

Crushed Bull's Blood beetroot + Alta's fresh ricotta + Moestuin swiss chard + Nonpareil almonds
Babylonstoren Mourvèdre Rosé | R70

PROGRESSION

A daily harvest of spring's bounty, freshly picked for you | R90

Slow-roasted Moestuin carrots + whipped herb 'hangop' + Babylonstoren Egyptian dukkah

Marinated globe artichokes + confit garlic aioli + last season's preserved yuzu

Grilled Babylonstoren halloumi + dressed Romy fennel + chilli and Nigella seed vinaigrette

Coal-roasted Red Creole onions + herb chimichurri + shaved fresh radish + dune spinach

Slow-caramelised spring vegetable of the day + Babylonstoren balsamic vinegar + marinated olives

Babylonstoren carnaroli rice and pea risotto + fava bean pesto + Karoo crumble | R180

Enjoy the catch or cut of the day with vegetables

Dry-aged beef from our Salt Room | R360
Babylonstoren Cabernet Sauvignon | R120

Line fish | R220
Babylonstoren Chardonnay | R160

Laingsburg lamb | R250
Babylonstoren Babel Red Blend | R90

Roasted local pork | R230
Babylonstoren Shiraz | R160

CULMINATION

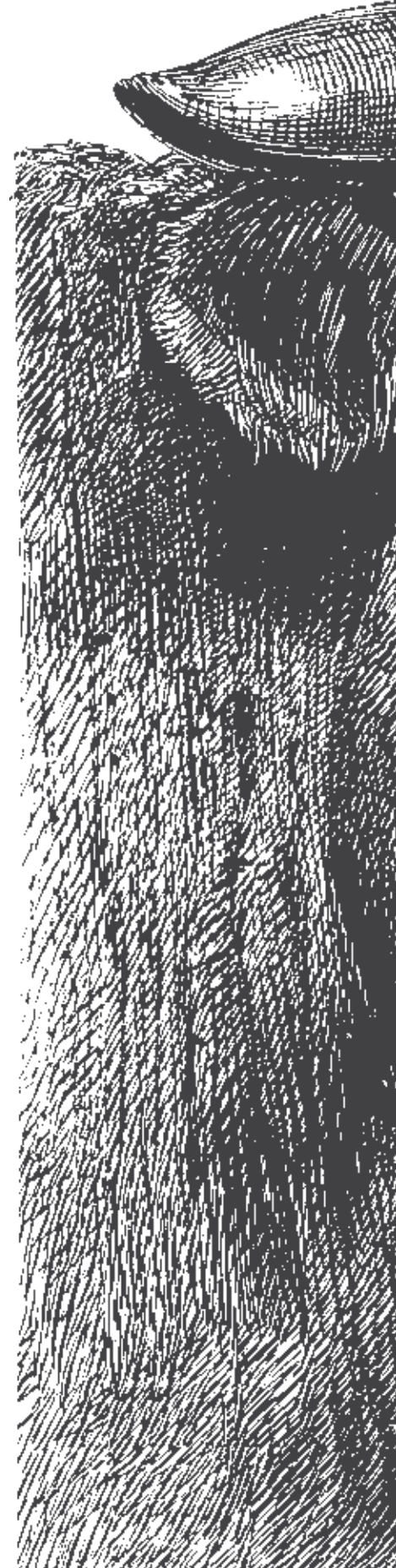
Finish with a sweet or savoury ode to spring | R100

Rose geranium marinated blueberries + Carla's buffalo milk gelato of the day + confetti bush honeycomb
Babylonstoren Late Harvest | R40

Strawberry and vanilla panna cotta + wild strawberry sorbet + fennel granita
Babylonstoren Mourvèdre Rosé | R70

Whipped chocolate mousse + Babylonstoren Coratina olive oil + toasted macadamia nuts
Babylonstoren Babel Red Blend | R90

Cheese from our neighbouring farms + preserve of the day + fynbos lavash
Babylonstoren Chardonnay | R160



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Babylonstoren free Wi-Fi available