

BABEL MENU

Spring 2019

INTRODUCTION

GREEN

Ravioli filled with waterblommetjie and spinach	115
or	
Ravioli filled with Chianina beef ragout	130
Served with warm leek, pea, spinach and kale puree topped with fava beans, fava bean tips and toasted, salted Babylonstoren Nonpareil almonds	
With a glass of Babylonstoren Chardonnay	150

YELLOW

Babylonstoren Fior di latte and blood orange salad with cumin and sweet paprika dressing	115
Add crispy, spicy calamari	80
With a glass of Babylonstoren Viognier	90

RED

Lightly smoked beetroot, blueberries, fresh garden horseradish, olive soil and toasted coriander vinaigrette	115
Add lightly smoked trout	80
With a glass of Babylonstoren Mourvèdre Rosé	70

PROGRESSION

MUSHROOMS *(Vegan)*

Char-grilled, Z'atar-spiced exotic mushrooms with tahini and chilli hummus	190
With a glass of Babylonstoren Viognier	90

CABBAGE *(Vegan)*

Whole charred white cabbage, pickled mustard seeds, coriander dressing, linseed cracker	170
With a glass of Babylonstoren Chenin Blanc	65

HALOUMI *(Vegetarian)*

Grilled haloumi steak drizzled with lemon and oregano dressing served with a relish of black olive, tomato, chilli and fresh coriander	250
With a glass of Babylonstoren Shiraz	150

RISOTTO

Babylonstoren Carnaroli rice with pea, mint, ricotta and deep-fried artichokes	250
Add three king prawns	110
With a glass of Babylonstoren Chardonnay	150

FISH

Fish of the day with macadamia-and-parsley pesto and preserved lemon vinaigrette on wilted dune spinach	260
With a glass of Babylonstoren Chardonnay	150

CHICKEN

Baby chicken with sticky orange and star anise sauce served with red cabbage, beetroot and blood orange kimchi	265
With a glass of Babylonstoren Babel Red	95

PORK

Slow-roasted, lightly smoked pork neck seasoned with coriander, ginger and citrus served with kale	285
With a glass of Babylonstoren Candide	65

BEEF

Char-grilled beef fillet on the bone with a Babel red wine sauce and crisp olive crumbs	285
With a glass of Babylonstoren Nebukadnesar	280
or	
Chianina beef cut for the day (subject to availability) per 100g	105
With a glass of Babylonstoren Babel Red	95

LAMB

Char-grilled lamb cutlets with Jeremia's Indian spice mix served with crisp, spicy kale and deep-fried curry leaves	310
With a glass of Babylonstoren Nebukadnesar	280

COMPLETION

BITTER

Chocolate and rosemary fondant with fresh blueberries	95
With a glass of Babylonstoren Babel Red	95

SWEET & SAVOURY

Cardamom and salted almond ice-cream	85
With a glass of Babylonstoren Candide	65

SWEET & SPICY

Citrus-infused meringue with white pepper ice-cream	95
With a glass of Babylonstoren Viognier	90

SWEET & SOUR

Baked yoghurt with macerated early ripe and unripe Babylonstoren strawberries	95
With a glass of Babylonstoren Chenin Blanc	65

'When the plum blossoms open it's a sure sign of the new season, each flower a potential fruit. In Spring, we patrol the asparagus beds, hunting for the first elusive spears to push up their crisp tips. Kale, radishes, spinach and rainbow chard are all ready to pick and serve.

But it's the fresh artichokes and broad beans I look forward to most... The broad bean tips and flowers are used in salads and as garnish.

Kumquats are not merely ornamental and the small citrus fruits have many uses. Although our yield is limited, a little goes a long way in our kitchen.

An egg, although a simple food, is full of soul and nutrition. At breakfast, look out for the distinctive pastel blue and green-shelled eggs laid by our Araucana chickens, which hail from the Araucania region of Chile. You can taste the difference if an egg has been newly laid.

Don't underestimate the return of parsley to the kitchen after its over-use in the 1970's. I have rejected this fresh tasting, flavour-enhancing herb for many years but now, parsley is back. Let's swing into spring!

– *Jeremia de Kock, Head Chef*