

BABEL

Spring has arrived!

Spring always brings life again after the cold winter. The garden wakes up and our ideas start shifting towards greenery, freshness and how to translate what we see in the garden onto a plate.

We have been waiting patiently for the pea shoots to flower and for the most amazing early nectarines. And we have some added vegetables to work with this year; they are grown in our new Moestuïn, which we are so very excited to showcase.

Our Bulls Blood beetroot is at its best right now. It has a deep, earthy flavour that contrasts so well with the aromatic ginger from our Spice Garden and the slightly bitter radicchio growing in our rotation block in the main garden.

Of course, our Spring menu would not be complete without adding some of Babylonstoren's iconic products. There's our water buffalo yoghurt that we slightly thicken by hanging it up overnight in a cheese cloth, before serving it with our fresh heirloom carrots that have been slowly cooked in some of our own citrus juice, or our incredible Nonpareil almonds that bring crunchy texture to so many dishes.

The asparagus spears have been eagerly awaited by our chefs since they first started showing themselves to the sun. Their distinctive taste truly reminds us of the best this season has to offer. We've paired the asparagus with thin, raw shavings of our tall Utah celery to bring out this underrated vegetable. And our fresh duck eggs bind the two together beautifully ...

Our dune spinach is yet another spring vegetable that we could not ignore. It grows right next to our beehives, hidden away under the fig trees. This leaf truly tastes of fresh seawater and pairs naturally with our West Coast mussels and daily fresh line fish.

In preparation for this season, we harvested certain ingredients during the winter to preserve, pickle or ferment them, so that we can serve them to you now, in different ways. We add acidity to dressings with our preserved lemons, made from the Eureka lemons that grow right in front of Babel, and our farm's Ippolito blood oranges have been transformed into blood orange marmalade ice cream.

Our Spring menu celebrates all these incredible ingredients and enhances them with beautiful wine pairings from our cellar master and fresh products from our baker, butcher and cheese maker. We really hope you are as excited to taste our new dishes as we are about serving 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. And don't forget to look out for all the blossoms and fig trees telling us that summer is on the way. But for now, let's enjoy spring's best, together!

- Schalk Vlok, Executive Chef



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GREEN (vegetarian) | R125

Marinated Babylonstoren buffalo mozzarella and Tuscan kale parcel, with Eureka lemon and whey-dressed fresh spring peas, and preserved lemon and spring onion dressing
With a glass of Babylonstoren Chenin | R65

RED (vegan) | R125

Fire-roasted Bulls Blood beetroot tartare with fresh and pickled salad leaves, an aromatic dressing made with ginger from our Spice Garden and smoked Babylonstoren Nonpareil almonds
With a glass of Babylonstoren Rosé | R70

YELLOW (vegetarian) | R125

Slow-roasted heirloom carrots from our Moestuin, with water buffalo yoghurt, homemade sesame dukkha and fresh carrot top pesto, finished with citrus and carrot dressing
With a glass of Babylonstoren Candide | R65

VEGETARIAN | R250

Tender, steamed spring asparagus with freshly shaved Utah celery, poached duck egg yolk, and white strawberry and fennel vinaigrette
With a glass of Babylonstoren Chenin | R65

VEGETARIAN | R250

Whole, grilled leeks with marinated spring nectarines, brown farm butter vinaigrette, and fresh Eureka lemon ricotta from our Cheese Room
With a glass of Babylonstoren Chardonnay | R160

VEGAN | R225

Tempura of the best of the season's vegetables served with roasted and smoked peppadew hummus
With a glass of Babylonstoren Viognier | R95

RISOTTO | R265

Babylonstoren carnaroli risotto with garden peas, our own water buffalo clotted cream, and aged parmesan shavings
With a glass of Babylonstoren Chardonnay | R160

BEEF | R400

Grilled Babylonstoren Chianina or Karoo wagyu beef with pickled garden beetroot and homemade mustard
With a glass of Babylonstoren Shiraz | R160

LAMB | R300

Fire-roasted Prieska lamb loin with parsnip and garlic cream, crispy parsnips and slow-braised fennel bulb
With a glass of Babylonstoren Cabernet Sauvignon | R110

LINEFISH | R295

Today's local catch, pan-fried and served with fava beans, dune spinach and pickled West Coast mussels, and a light Babylonstoren Chardonnay butter sauce
With a glass of Babylonstoren Chardonnay | R160

SWEET | R95

Dark chocolate crèmeux with fragrant Babylonstoren Rosé and geranium granita
With a glass of Babylonstoren Babel Red | R90

BITTER SWEET | R95

Baked Basque-style cheesecake with blood orange marmalade ice cream and Babylonstoren 12-year-old balsamic vinegar
With a glass of Babylonstoren Chardonnay | R160

SAVOURY | R95

Whipped Dalewood feta with slow-roasted balsamic strawberries and a sunflower seed crisp
With a glass of Babylonstoren Shiraz | R160

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 fior di latte

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

+ preserved orange 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.

Scan this code



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