

SUMMER AT BABEL

We've shifted our focus to fresh, light cooking as summer's amazing ingredients – ripe peaches, plums and nectarines, sweet basil and marrows – sing all by themselves. We enhance them with unfussy seasonings and iconic Babylonstoren fare, such as good olive oil from the farm, vinegar from our cellar and delicious dairy products.

Jaco, our butcher, hand-selects only the finest cuts of our own Chianina beef, which are cooked over the coals with nothing more than salt and olive oil. Our bread is freshly baked every morning by Peachy and her team – the smell of her sourdough is what tells us the day has started.

We are especially excited about this year's tomato harvest – perfectly ripe, sweet tomatoes from our new greenhouse tunnels at Klein Babylonstoren, where Elzé is cultivating more than 25 top varieties. Once harvested, these tomatoes are kept at room temperature and sliced on demand in order to preserve their sun-kissed taste and aroma.

While preparing this season's menu, we took the time to identify fellow farmers who, like us, take absolute pride in what they do, like farmer Pierre of Affieplaas who supplies our lamb.

Schalk Vlok, executive chef

STIRRINGS

A mouthful that captures summer | R110

Chilled heirloom cucumber soup + garden mint
+ Elzé's fresh ginger + water buffalo yoghurt
Babylonstoren Viognier | R85

Farmer Lyon's summer beans + basil aioli
+ pumpkin flowers + crisp sourdough
Babylonstoren Candide white blend | R70

Heirloom tomatoes + marinated stone fruit
+ sweet basil + Babylonstoren olive oil
Babylonstoren Chenin Blanc | R70

Marinated heirloom garden marrows
+ water buffalo mozzarella + oregano
Babylonstoren Chardonnay | R170

PROGRESSION

A celebration of our seasonal harvest | R90

Glazed Moestuin beetroot + fig leaf oil
+ Alta's herb "hangop" cheese
Babylonstoren Mourvèdre Rosé | R80

Grilled sweetcorn + whipped cultured butter + chilli
Babylonstoren Viognier | R85

Cos and oakleaf lettuce + mustard vinaigrette
+ chives + fresh apple
Babylonstoren Chenin Blanc | R70

Coal-roasted eggplant + pineapple sage
+ water buffalo yoghurt
Babylonstoren Chenin Blanc | R70

Marinated Preiss Visser patty pans
+ lime leaf ricotta + basil +
Babylonstoren Kalamata olives
Babylonstoren Babel red blend | R95

Babylonstoren carnaroli rice risotto + corn + sage | R200
Babylonstoren Chardonnay | R170

Enjoy the catch or cut of the day with vegetables

Dry-aged beef from our Salt Room | R360
Please ask your waiter about the available Chianina cuts of the day.
Babylonstoren Cabernet Sauvignon | R120

Local line fish | R220
Babylonstoren Chardonnay | R170

Roasted local pork | R200
Babylonstoren Shiraz | R175

Pierre Cilliers lamb | R250
Babylonstoren Babel red blend | R95

CULMINATION

A final ode to Babylonstoren summer | R100

Marinated Rubus raspberries + garden mint
+ water buffalo gelato
Babylonstoren Mourvèdre Rosé | R80

Mango sorbet + mampoer-marinated litchi
+ sweet basil
Babylonstoren Candide | R70

Marinated Lindenhof peaches + Babylonstoren cultured
cream + lemon verbena
Babylonstoren Chenin Blanc | R70

Cheese from our neighbouring farms + grape chutney +
seed cracker
Babylonstoren Chardonnay | R170

“With a bountiful garden harvest and such superb ingredients, we truly do not have too much more to do in the kitchen to bring you the taste of summer.”

SOMER BY BABEL

Ons fokus op vars, ligte etes wat die wonderbaarlike vars bestanddele van die somer – ryp perskes, pruime en nektariens, soet basiliekruid en murgpampoentjies – behoorlik laat sing. Al wat nodig is om elkeen se unieke geur af te rond, is eenvoudige geurmiddels en ikoniese Babylonstoren-produkte, soos ons goeie olyfolie, asyn uit ons kelder en heerlike suiwelprodukte.

Jaco, ons slagter, kies net die heel beste snitte van ons eie Chianina-beesvleis wat ons met slegs sout en olyfolie oor die kole rooster. Peachy en haar span bak elke oggend vars brood – die reuk van haar suurdeegbrode kondig aan die dag het amptelik begin.

Ons is vanjaar veral opgewonde oor ons tamatie-oes – perfekte ryp, soet tamaties uit ons nuwe kweekhuistonnels by Klein Babylonstoren, waar Elzé meer as 25 topvariëteite kweek. Nadat die tamaties geoes is, hou ons dit by kamertemperatuur en sny op aanvraag om die sonryp geur te bewaar.

Toe ons die Somerspyskaart saamgestel het, wou ons ook graag medeboere identifiseer wat nes ons regtig trots is op wat hulle doen, soos Pierre van Affieplaas van wie ons lamsvleis kom.

Schalk Vlok, uitvoerende sjef

ROERINGE

'n Inspirerende mond vol suiwer somer | R110

Koue erfeniskomkommersop + tuinment
+ Elzé se vars gemmer + waterbuffelmelkjogurt
Babylonstoren Viognier | R85

Boer Lyon se somerbone + basilie-aïoli
+ pampoenblomme + bros suurdeegbrood
Babylonstoren Candide wit versnit | R70

Erfenistamaties + gemarineerde steenvrugte
+ soet basiliekruid + Babylonstoren-olyfolie
Babylonstoren Chenin Blanc | R70

Gemarineerde erfenismurgpampoentjies
+ buffelmelkmozzarella + origanum
Babylonstoren Chardonnay | R170

VOORUITGANG

'n Viering van ons seisoenale oes | R90

Geglaseerde beet uit die Moestuin + vyeblaar-olie
+ Alta se "hangop"-kaas met kruie
Babylonstoren Mourvèdre Rosé | R80

Geroosterde soetmielie
+ geklopte aangesuurde botter + brandrissie
Babylonstoren Viognier | R85

Cos- en eikeblaarslaai + mosterdvinaigrette
+ grasuie + vars appel
Babylonstoren Chenin Blanc | R70

Vlamgeroosterde eiervrug + pynappelsalie
+ waterbuffelmelkjogurt
Babylonstoren Chenin Blanc | R70

Gemarineerde Preiss Visser-vlapampoentjies
+ lemmetjieblaar-ricotta + basiliekruid
+ Babylonstoren se eie Kalamata-olywe
Babylonstoren Babel rooi versnit | R95

Risotto gemaak van Babylonstoren se carnarolirys
+ mielie + salie | R200
Babylonstoren Chardonnay | R170

Geniet ons vis- of vleiskeuse van die dag met groente

Droogverouderde beesvleis uit ons Soutkamer | R360
Vra die kelner oor die beskikbare Chianina-snitte van die dag.
Babylonstoren Cabernet Sauvignon | R120

Plaaslike lynvis | R220
Babylonstoren Chardonnay | R170

Geroosterde plaaslike varkvleis | R200
Babylonstoren Shiraz | R175

Pierre Cilliers-lamsvleis | R250
Babylonstoren Babel rooi versnit | R95

TEN SLOTTE

'n Laaste ode aan die somer op Babylonstoren | R100

Gemarineerde Rubus-framboese + tuinment
+ waterbuffelmelk-gelato
Babylonstoren Mourvèdre Rosé | R80

Mangosorbet + mampoergemarineerde lietsjies
+ soet basiliekruid
Babylonstoren Candide wit versnit | R70

Gemarineerde Lindenhof-perskes
+ Babylonstoren aangesuurde room + suurlimoenverbena
Babylonstoren Chenin Blanc | R70

Kaas van ons buurplase + druiweblatjang +
saadkraakbeskuitjie
Babylonstoren Chardonnay | R170

“Met so ’n oervloedige oes uit ons tuin en manjifieke bestanddele hoef ons in die kombuis regtig nie veel meer te doen as om vir jou die smaak van die somer op ’n bord te bring nie.”