



BABEL

MENU

WINTER AT BABEL

Cold, crisp mornings tell us that winter has arrived, bringing with it an array of beautiful produce to showcase. It never fails to excite us when our citrus crop lights up the trees. Our famous blood oranges fuel our enthusiasm for the season, and this year, we have chosen to serve them with Alta's freshly made water buffalo mozzarella, dressed with a vinaigrette infused with fynbos from our mountains, and our Nonpareil almonds.

Vegetables are always the focus of our menu and this season is no different. We have a range of incredible winter crops coming in from our newly expanded Moestuin, or Kitchen Garden. There are numerous varieties of brassicas, cauliflower and sweet potato, to name just a few, that all thrive in the colder weather.

We pair this incredible produce with artisanal products made on the farm. We source selected meats from friendly farmer Oom Christo and master butcher Jaco, and a range of water buffalo and cow's milk products from Alta and Carla. And let's not forget the beautifully prepared breads and other baked goods from Peachy and her Bakery team. The magnificent aromas from our unique Spice House add depth to this season's dishes.

All of this flows into a beautiful and delicious representation of one of our favourite seasons. Enjoy!

Schalk Vlok, Executive Chef

STIRRINGS

Start with a mouthful that captures the season | R110

- Warm salad of glazed citrus + Babylonstoren water buffalo mozzarella + Nonpareil almonds + fynbos vinaigrette
Babylonstoren Candide White Blend | R55
- Potato gnocchi + Rumpun Brussels sprouts + Babylonstoren macadamia nut + cauliflower cream
Babylonstoren Chardonnay | R160
- Lightly smoked Franschhoek trout baked in winter brassicas + fresh horseradish + pickled Moonlight kohlrabi
Babylonstoren Candide White Blend | R55
- Garden celeriac and water buffalo cream soup + grilled Babylonstoren-cultivated mushrooms + nasturtium
Babylonstoren Chardonnay | R160

PROGRESSION

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

- Slow-caramelised cabbage + cumin + Cape Malay "bobotie" sauce
- Coal-roasted Parthenon broccoli + lemon ricotta + garden oxalis
- Smoked Preiss Visser cauliflower + warm Huguenot cheese sauce + dukkah
- Braised garden pak choi + Nules clementine dressing + salted yuzu
- Grilled Babylonstoren halloumi + marinated olives + chilli and dukkah dressing
- Babylonstoren carnaroli risotto + parmesan + Renostervlei waterblommetjies | R180

Select one or more animal-based proteins from the cut & catch of the day to enjoy with your vegetables

- Slow-cooked Laingsburg lamb + kapokbos | R225
Babylonstoren Cabernet Sauvignon | R120
- Dry-aged beef from our Salt Room | R290
Babylonstoren Shiraz | R160
- Line fish of the day | R230
Babylonstoren Chardonnay | R160
- Braised springbok shank | R240
Babylonstoren Babel Red Blend | R90

CULMINATION

Finish with a sweet or savoury ode to the season | R90

- Spiced, poached guavas + whipped water buffalo cream + calendula
Babylonstoren Candide White Blend | R55
- Warm, steamed citrus and malva sponge + water buffalo milk gelato + sorrel
Babylonstoren Viognier | R80
- Dark chocolate torte + beetroot sorbet + fynbos honeycomb
Babylonstoren Babel Red Blend | R90
- Warm, baked Dalewood brie + orange marmalade + lavash
Babylonstoren Chardonnay | R160