

# BABEL

Welcome to the reopened Babel! We've taken all the necessary steps to keep everyone as safe as possible. In line with health and safety recommendations, we'll continue to uphold social distancing. Please feel free to talk to the restaurant manager if you need any information or have any questions about the measures we have put in place.

Whether you're a new guest or a returning one, we want you to enjoy your experience with us. We are heartened that our farm garden has not merely endured over these last few months, it has flourished! We have harvested the season's best fruit and vegetables, which are bursting with flavour and beauty after the abundant rain and sunny days.

Enjoy the spread on the table while our chefs are preparing your meal. All main courses include fresh garden vegetables.

## **YELLOW STARTER OR MAIN COURSE | R95/R135**

Lightly smoked Franschhoek trout + Cape Malay bobotie sauce + slow-roasted and fresh Cape gooseberries

## **RED STARTER OR MAIN COURSE (VEGETARIAN) | R95/R120**

Homemade spinach and ricotta gnocchi + heirloom tomatoes + fresh Babylonstoren olives and olive soil + beetroot and shallot vinaigrette

## **GREEN STARTER OR MAIN COURSE (VEGETARIAN) | R95/R130**

Twice-baked cheese and winter greens soufflé + fresh apple sticks + lemon chutney

## **CAULIFLOWER (VEGAN) | R195**

Roasted cauliflower sandwich with marinated mushrooms + macadamia nut butter + vanilla oil + roasted Babylonstoren macadamia nuts + grapefruit segments

## **FISH | R260**

Pan-fried linefish + crispy calamari + spiced coconut and prawn laksa

## **BEEF | R310**

Chianina cut of the day (subject to availability) + Japanese mustard dressing

## **PORK | R295**

Slow-roasted pork belly + orange and lemongrass Tom Yum + sautéed Pak Choy

## **LAMB | R330**

Madras slow-roasted lamb shank + apricot and almond dressing + mint yoghurt

## **You may wish to add:**

Fresh Babylonstoren fior di latte + a drizzle of Babylonstoren 12-year-old balsamic vinegar | R65

Grilled Babylonstoren award-winning halloumi skewer | R95

Crisp potato wedges or chef's potato dish | R65

## **BITTER + SWEET | R95**

Warm chocolate and Babylonstoren shiraz torte + burnt orange + lemon crème fraîche

## **SPICY + SWEET | R85**

Traditional coffee and cinnamon souskluitjies + Babylonstoren mampoer crème anglaise + whipped thyme cream

## **SWEET + SOUR (FOR 2) | R150**

Baked whole Dalewood Camembert + citrus confit + warm Babylonstoren baguette



**EVERY PERSON SEATED  
WILL NEED TO COMPLETE.**

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## 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 ROOIBO | 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



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Welkom by Babel – ons kan uiteindelik weer besoekers ontvang en doen alles wat nodig is om almal se veiligheid te verseker. In ooreenstemming met die amptelike gesondheids- en veiligheidsmaatreëls gaan ons voort om 'n gesonde sosiale afstand te handhaaf. Gesels gerus met die restaurantbestuurder indien jy inligting benodig of vrae het oor die maatreëls wat ons toepas.

By Babel maak dit ook nie saak of jy ons die eerste keer besoek of al dikwels by ons tafels aangesit het nie – ons wil hê álmal moet die ervaring geniet. Dit is ook 'n riem onder die hart om te sien hoe ons tuin oor die laaste klompie maande nie net oorleef het nie, maar heeltemal uit sy nate gebars het! Ons het die seisoen se voortreflikste vrugte en groente geoes – die een so mooi en gesond en barstens toe vol geur soos die ander ná oorvloedige reën en lieflike loutarm sonskyndae.

Proe gerus aan die heerlike verskeidenheid op die tafel terwyl ons sjefs jou maaltyd berei. Alle hoofgeregte sluit vars groente uit die tuin in.

## **GEEL VOORGEREG OF HOOFGEREG | R95/R135**

Liggiesgerookte Franschhoek-forel + Kaaps-Maleise bobotiesous + stadiggeroosterde en vars appelliefies

## **ROOI VOORGEREG OF HOOFGEREG (VEGETARIES) | R95/R120**

Tuisgemaakte spinasie-en-ricotta-gnocchi + erfenistamaties + vars Babylonstoren-olywe en -olyfkrummels + beet-en-salotvinaigrette

## **GROEN VOORGEREG OF HOOFGEREG (VEGETARIES) | R95/R130**

Dubbelgebakte kaas-en-wintergroente-soufflé + vars appelstokkies + suurlemoenblatjang

## **BLOMKOOL (VEGANISTIES) | R195**

Toebroodjie van geroosterde blomkoolskywe met gemarineerde sampioene + macadamiabotter + vanielje-olie + geroosterde Babylonstoren-macadamianeute + vars pomeloskyfies

## **VIS | R260**

Pangebraaide lynvis + broso calamari + pikante klapper-en-garnaal-laksa

## **BEESVLEIS | R310**

Beesvleis- of chianinasnit van die dag (onderhewig aan beskikbaarheid) + Japannese mosterdslaaisous

## **VARKVLEIS | R295**

Stadiggeroosterde varkklies + Tom Yum-sop met lemoen en sitroengras + gesoteerde bok choy

## **LAMSVLEIS | R330**

Stadiggeroosterde Madras-lamskenkel + appelkoos-en-amandelslaaisous + mentjogurt

## **Probeer dié ekstras:**

Vars Babylonstoren-fior di latte-kaas + 'n skeut van Babylonstoren se 12-jaar oue balsemiekasyn | R65

Geroosterde sosatie van Babylonstoren se be kroonde halloumikaas | R95

Bros aartappelwiggies of die sjef se aartappelgereg | R65

## **BITTER + SOET | R95**

Warm sjokoladetert met Babylonstoren Shiraz + pangeskroeide lemoen + suurlemoengegeurde crème fraîche

## **PIKANT + SOET | R85**

Tradisionele koffie-en-kaneel-kluitjies + crème anglaise gegeur met Babylonstoren se eie mampoer + geklopte room met tiemie

## **SOET + SUUR (VIR 2) | R150**

Heel gebakte Dalewood-camembert + sitrus-confit + warm Babylonstoren-baguette



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## TEE-EN-KAAS-PASMAATSESSIE

Min dinge klop 'n goeie romanse – en soos met alle perfekte pasmaats kom die komplementêre geure byeen om 'n sterk nuwe identiteit te vorm. Hier help die hitte van die tee om die aardse, vrugtige, soet en pikante geure van die kaas na vore te bring, terwyl die kaas weer help om die vrankheid van die tee te beteuel.

Net soos wyn bevat tee baie tanniene en die vrankheid wissel na gelang van die terroir en soort. Dit is inderdaad so dat wit- en groentee beter pas by matiger kase soos brie, terwyl die karamel-, gerookte en aardse geure in swarttee kan kers vashou by skerper, beleë en gerookte kase. Kies altyd geure wat jou tong laat tintel.

In die algemeen word melk by tee gevoeg om die vrankheid te balanseer – dit is waarom melk nie 'n opsie is by ons tee-en-kaas-pasmaatsessies nie.

### KAMILLETEE | R65

+ appel en Babylonstoren-fior di lattekaas

### BABYLONSTOREN-HEUNINGBOSTEE | R65

+ peer en bokmelkkaas

### BABYLONSTOREN-ORGANIESE ROOIBOSTEE | R65

+ kweperkaas en Karoo blue Gorgonzola

### MARGARET'S HOPE SECOND FLUSH-TEE | R65

+ appelkooskonfynt en Klein River Overberg ('n beleë goudastyl kaas)

### ASSAM-TEE | R65

+ olyfkrummels en Klein River Gruberg

### EARL GREY-TEE | R65

+ ingemaakte lemoen en Dalewood Huguenot

### ENGLISH BREAKFAST-TEE | R65

+ groenvy en Dalewood Brie

