



# GREENHOUSE MENU

Food at the Greenhouse reflects the seasons and the daily harvest from the garden. What we don't grow on the farm, we source locally from the beautiful Drakenstein Valley. Nearing the end of winter, we celebrate sweet root vegetables, beautiful brassicas and colourful citrus.

## EAT

### CITRUS SCONE & CLOTTED CREAM / 60

Two scones freshly baked with fresh orange zest, served with clotted cream. Babylonstoren preserve or marmalade (made from fruit harvested at optimal ripeness) is offered alongside Kleinrivier leyden cheese (with caraway seed).

### SOUP / 90 \*

This delicious soup features cauliflower and coconut with a hint of pear and star anise. Dairy free and vegan.

### POT PIE / 95

Traditional lamb & waterblommetjie filling with a wholewheat puff pastry crust. Served with rocket and "suring" coleslaw with a drizzle of our Frantoio olive oil. The Afrikaans waterblommetjie literally means "small water flower".

### GARDEN SALAD / 95 \*

Spicy kimchi of globe artichoke, banana blossoms & garden vegetables with hearty grains and pulses served with smoked chicken.

### POTATO CHIPS / 35 \* (k)

Warm chips with flaky rosemary salt, farm-made balsamic roasted tomato sauce or chakalaka, and wedges of our Eureka lemon harvest.

### LAYERED SANDWICH

Your choice of **wholewheat loaf**, our **gluten-free tapioca & millet bread**, or this morning's **panini** (made with a ciabatta poolish, fermented overnight, folded twice then baked to perfection). With homemade chutney, crisp greens and vegetables fresh from the garden. Add any of the following:

- Chilli biltong topped with our mustard & herb yoghurt cheese as well as Packham pear chutney from our pantry / 90
- Our cheesery's award-winning Jersey milk halloumi skewer, with butternut achar / 95
- Trout and crushed minted pea cream cheese / 90

### FIRE FOOD / 55 (k)

Our authentic boerewors roll – homemade sausage from coarsely ground beef, coriander, black pepper, cloves, nutmeg and garden thyme, filled into natural hog casings. Braai'd on an open fire, served on a freshly baked roll from the Babylonstoren Bakery and served with oven-roasted balsamic tomato sauce or chakalaka (farm-made with plum tomatoes, celery, garden herbs & chillies).

- Add kimchi / 25

### KIDDIES / 65 (k)

Macaroni and sweetmilk cheese topped with crispy bacon crumbs (using farm-smoked bacon). Served with oven-roasted balsamic tomato sauce.

### GLUTEN-FREE CHOCOLATE CAKE PLANTER / 65

Made with 70% dark Belgian chocolate and lacto-fermented blueberries. Served warm with our farm's almonds and persimmon & fudge ice cream.

### CRUSTLESS PECAN NUT & PEAR PIE / 65 \*

Warm pecan & pear pie topped with vanilla ice cream & fresh pink peppercorns.

### POPSICLE / 20 \* (k)

Sorbet of frozen seasonal fruits & garden herbs on a stick.

Please inform the chef should you have any special dietary requirements. Your waiter can tell you about vegetarian options and bring the blackboard with today's special delights.

(k) can be served as kids' option

\* can be served as vegan option on request

# alcohol-free option available

## DRINK

### BAOBAB GREEN TEA G&T / 65 #

Baobab, Eureka lemon, green tea, gin & tonic

### CITRUS GLÜHWEIN / 60 #

Red wine, warming winter spices, citrus leaf (served hot or cold)

### BITTERLEKKER MCC / 75 #

Honeybush, blood orange and rosemary aperitif topped with MCC

### COLD

Almond, baobab & yoghurt stir (we grow Nonpareil,

Peerless & Ferragnes almonds) / 45

Red, yellow or green seasonal, cold-pressed juice from our juicery / 30

Homemade ginger beer or mint lemonade / 35

Bitterlekker (non-alcoholic aperitif) / 35

Seasonal fruit cordial with sparkling water / 30

Jug of iced tea (rooibos, garden herbs & seasonal fruits) / 65

Floral Duchess (non-alcoholic gin & tonic) / 40 #

### COFFEE

Our blend of coffee beans from El Salvador, Guatemala, Colombia, Ethiopia & Brazil:

espresso, americano / 30

cappuccino, latte / 35

Potion cold brew coffee (steeped for 21 hours) / 45

### TEA

Babylonstoren-grown honeybush or rooibos tea / 30

Ceylon, Earl Grey, chamomile, green tea / 30

DIY tisanes with fresh herbs from our Healing Garden / 30

Mariage Frères loose-leaf tea:

Darjeeling, French Breakfast, Casablanca / 45

### HOT CHOCOLATE

A cup of hot milk with Belgian chocolate buttons on the side / 30

### WINE

Babylonstoren Chenin Blanc 70 / 215

Babylonstoren Viognier 85 / 285

Babylonstoren Candide 65 / 220

Babylonstoren Chardonnay 145 / 490

Babylonstoren Mourvèdre Rosé 65 / 230

Babylonstoren Babel Red Blend 90 / 300

Babylonstoren Shiraz 145 / 460

Babylonstoren Sprankel 980

Niel Joubert Brut 80 / 320

### CRAFT BEER

Cape Brewing Company (made with crystal-clear Paarl mountain water):

Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp / 55

Amber Weiss – German-style craft, fruity and aromatic / 55

Non-alcoholic beer:

Devil's Peak Hero – authentically crafted, premium beer, with crisp, hoppy real-beer aromas and mouth-feel / 30 #

Our Spice House, located next to the Healing Garden, tells of the ancient spice trade with Asia. This tranquil space houses pepper, cinnamon, nutmeg, cloves, greater galangal, ginger and turmeric. Guests are welcome to pop inside. The Spice House and Greenhouse are also open for group bookings. Please reserve at [www.babylonstoren.com](http://www.babylonstoren.com)

Please wear your mask at all times, except when eating or drinking.