



GREENHOUSE MENU

Food at the Greenhouse reflects the seasons and the daily harvest from the garden. What we don't grow on the farm or can't harvest at optimal ripeness, we source locally from the beautiful Drakenstein Valley. In early autumn we gather pumpkin, olives, sweet potato, persimmons and apples, and shortly after this we'll ease into the citrus season. We are also proud to offer produce from our water buffalo and Chianina herds, as well as the farm's bakery, cheesery, butchery and nut roastery in our light garden lunch selection.

FARM MORNINGS

Water buffalo yoghurt and granola (k)(g)* 95

Water buffalo yoghurt, freshly cut fruit of the day, seeded carob granola with Babylonstoren honey and Nonpareil almonds.

For a vegan dish, we can replace the water buffalo yoghurt with coconut yoghurt.

Freshly baked scone (v)

· with unfiltered beehive honey and authentic clotted cream 90

· with marmalade/garden preserve/honey and Dalewood Huguenot cheese. 70

Freshly baked croissant

· with scrambled eggs and farm-smoked bacon 110

· with cultured honey butter, seasonal compote and cheese of the day from our neighbouring farms. 70

LIGHT GREENHOUSE AFTERNOONS

Seasonal celebration salad *(v) 150

A salad that changes seasonally and celebrates the best that the farm has to offer.

Vegetable and grain bowl 150

Autumn vegetables, cooked grain of the day, fresh herbs and a mint & lime vinaigrette.

Autumn forage salad *(g)(v) 90

A daily harvest salad of fresh vegetables, autumn shoots and herbs, and a garden-inspired vinaigrette. Add to your forage salad:

· water buffalo mozzarella from our cheesery 90

· fresh Franschoek trout/citrus-marinated smoked chicken 110

· Babylonstoren cured biltong. 70

Soup of the season 120

Fresh soup of the day that changes with the rhythms of the season.

Spinach wrap *(g)(v) 125

Vegan, gluten-free spinach wrap layered with roasted vegetables, hummus and crisp greens.

FROM THE FIRE

Gluten-free buns are available on request.

Chianina beef boerewors roll (k)(g) 90

Authentic boerewors roll with Chianina beef sausage, caramelised onion and slow-cooked tomato "smoor".

Rietvlei water buffalo burger (g) 180

Freshly baked brioche bun, water buffalo patty, seasonal garnish and garden pickles.

Roosterkoek (v) 70

Fresh roosterkoek from the fire, served with your choice of:

· homemade jam and Colby cheese 90

· Babylonstoren cured biltong and creamed blue cheese 110

· smoked trout and herbed Jersey yoghurt cheese. 125

Garden pot pie * 140

Garden vegetables and lentils with vegan puff pastry, inspired by the spices growing in our Spice House.

Potato chips *(k)(g)(v) 55

Seasoned with herbed sea salt flakes, served with slow-roasted balsamic tomato sauce.

TO FINISH AT THE GREENHOUSE

Authentic water buffalo gelato served in a waffle cone (k)(g)(v) 45

Gluten-free chocolate bake 70

Made with 70% dark Belgian chocolate and roasted almonds, served warm with water buffalo gelato.

Autumn fruit crumble 90

Traditional crumble, stewed autumn fruit and Jersey cream.

Popsicle *(k)(g)(v) 25

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

Almond milk & chocolate popsicle (v)(k) 45

Almond milk based popsicle with 70% dark Belgian chocolate.

DRINKS

Bitterlekker MCC 95

Honeybush, blood orange & rosemary aperitif topped with Cap Classique

Baobab G&T 90

Gin, baobab, green tea & tonic water

Orange fizz 95

Orange sorbet, vodka & sparkling water

Water buffalo amasi 15 / 45

A Zulu beverage, traditionally calabash-fermented, with a modern twist (50 ml / 350 ml)

COLD

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

Homemade ginger beer or mint lemonade 35

Bitterlekker (blood orange & honeybush tea aperitif) 40

Garden cordial with sparkling water 35

Jug of iced tea (rooibos, garden herbs & seasonal fruits) 80

Duchess berry rose spritzer (alcohol-free) # 45

COFFEE

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

espresso, americano 30

cappuccino, latte 35

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 65

WINE

Babylonstoren Chenin Blanc 70 / 240

Babylonstoren Viognier 85 / 310

Babylonstoren Candide 70 / 220

Babylonstoren Chardonnay 170 / 630

Babylonstoren Mourvèdre Rosé 80 / 280

Babylonstoren Babel Red 95 / 340

Babylonstoren Shiraz 175 / 600

Babylonstoren Cabernet Sauvignon 120 / 450

Babylonstoren Sprankel 1200

Niel Joubert Brut 90 / 325

CRAFT BEER

Alcohol-free beer:

Devil's Peak Hero – real taste of a crafted, authentic, premium beer, with crisp, hoppy beer flavours, aromas and mouth-feel # 35

From The Newt in Somerset, these cyders are made with 100% apple juice, using slow cold fermentation:

The Newt Sweet Somerset Cyder 60

The Newt Fine Cyder (750 ml) 220

The Newt Dry Newt Signature Blend Cyder 55

From the Cape Brewing Company, made with crystal-clear Paarl mountain water:

Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp 70

Amber Weiss – German-style craft, fruity and aromatic 70

Should you have any special **dietary requirements**, please inform the waiter. For our chef's daily additional menu options, please refer to the blackboard. Use the key below as a guide and then discuss your dietary options with your waiter.

(k) can be served as kids' option on request

(g) can be served as gluten-free option on request

(v) can be served as vegetarian option on request

* can be served as vegan option on request

can be served as alcohol-free option on request

To enjoy a delicious Babylonstoren treat at home, we'll deliver our range of wines and fresh bites to your door. Visit shop.babylonstoren.com and enjoy **free delivery, always**.

GLASKAS SPYSKAART

Die Glaskas se ligte middagetes weerspieël die seisoene en die daaglikse oes uit die tuin. Dít wat ons nie self op die plaas kweek of wat nie by optimale rypheid geoes kan word nie, koop ons plaaslik aan in die pragtige Drakensteinvallei. Vroegherfs oes ons pampoen, olywe, patat, persimmon en appel, en kort daarna breek die sitrusseisoen aan. Ons is ook trots op die produkte afkomstig van ons plaas se trop waterbuffels en Chianina-beeste, die neut wat ons op die plaas rooster en dít wat ons bakkerij, kaasmakery en slagtery bied.

SOGENS OP DIE PLAAS

Waterbuffeljogurt en granola (k)(g)* 95

Waterbuffeljogurt, vars gesnyde vrugte van die dag, karobgranola, sade, Babylonstoren-heuning en Nonpareil-amandels.

Vir 'n veganistiese dis kan die waterbuffeljogurt met kokosneutjogurt vervang word.

Vars gebakte skon (v) 90

• met ongefilterde heuning uit ons korwe & geknotte room 90

• met marmelade/konfy/heuning en Dalewood Huguenot-kaas. 70

Vars gebakte croissant 110

• met roereier en gerookte spek 70

• met heuningbotter, seisoenale stowevrugte en ons buurplase se kaas van die dag.

LIGTE GLASKAS-MIDDAGETES

Feestelike seisoenslaai *(v) 150

Hierdie slaai verander saam met die seisoene en word gemaak van die plaas se heel beste produkte.

Groente & graan 150

Herfsgroente, gekookte graan van die dag, vars kruie en ment- & -lemmetjie vinaigrette.

Herfsslaai uit die tuin *(g)(v) 90

Ons pluk vars blare, groente, herfsspruite en kruie in die tuin en bedien dit met 'n pikante vinaigrette. Voeg een die volgende by:

• waterbuffelmozzarella van ons kaasmakery 90

• vars Franschoek-forel/gerookte hoender in sitrus gemarineer 110

• Babylonstoren se eie biltong 70

Seisoenale sop 120

Vars sop van die dag wat saam met die ritme van die seisoen verander.

Vars spinasierol *(g)(v) 125

Veganistiese, glutenvrye spinasierol ("wrap") met lae geroosterde groente, hummus en kraakvars groenigheid uit die tuin.

VAN DIE VUUR AF

Glutenvrye rolletjies is op versoek beskikbaar.

Chianina-boerie (k)(g) 90

Tradisionele boereworsrolletjie met Chianina-beeswors, gekaramelliseerde uie en tuisgemaakte tamatiesmoor.

Rietvlei se waterbuffelburger (g) 180

Vars gebakte brioche-rolletjie, hamburgerfrikadel van waterbuffelvleis, seisoenale garnering en tuinpiekels.

Roosterkoek (v) 70

Vars roosterkoek van die kole af, bedien saam met een van die volgende:

• tuisgemaakte konfy en Colby-kaas 90

• Babylonstoren-biltong en geroomde bloukaas 110

• geroekte forel en gekruide Jersey-jogurtkaas 125

Potpastei uit die tuin * 140

Tuingroente en lensies met 'n veganistiese skilferkors, geïnspireer deur die speserye uit ons Speseryhuis.

Aartappelskyfies *(k)(g)(v) 55

Met kruiesoutvlokkies en 'n sous van oondgeroosterde tamaties en balsamasyn.

OM AF TE SLUIT BY DIE GLASKAS

Outentieke waterbuffelgelato in 'n wafelhorinkie (k)(g)(v) 45

Glutenvrye sjokoladebederf 70

Gemaak met 70% donker Belgiese sjokolade en geroosterde amandels.

Word warm bedien saam met waterbuffelgelato.

Krummelpoeding 90

Tradisionele krummelpoeding met gestoofde herfsvrugte en Jersey-room.

Yslollie (vrugte) *(k)(g)(v) 25

Sorbet op 'n stokkie (gevriesde seisoenale vrugte en tuinkruie).

Yslollie (amandelmelk & sjokolade) (v)(k) 45

Yslollie gemaak van amandelmelk en 70% donker Belgiese sjokolade.

DRANKIES

Bitterlekker MCC 95

Aperitief van heuningbos, bloedlemoen & roosmaryn met Cap Classique

Kremetart & jenewer 90

Jenewer, kremetart, groentee & tonikum

Lemoenbruisdrankie 95

Lemoensorbet, vodka & borrelwater

Waterbuffeldikmelk 15 / 45

Maas (of amasi) is 'n Zulu-drankie wat tradisioneel in kalbassies gegis word. Ons s'n het 'n moderne klappie weg (50 ml of 350 ml).

KOUD

Rooi, geel of groen seisoenale, koudgeparste sap van ons sapmakery 30

Tuisgemaakte gemmerbier of kruisementlimonade 35

Bitterlekker (aperitief van bloedlemoen & heuningbostee) 40

Vrugtestroop met borrelwater 35

Skinkbeker met ystee (rooibos, tuinkruie & seisoenale vrugte) 80

Duchess bessie-en-roos bruisdrankie (alkoholvry) # 45

KOFFIE

Ons spesiaal uitgesoekte vermenging van koffiebone uit El Salvador, Guatemala, Colombia, Ethiopië & Brasilië:

espresso, americano 30

cappuccino, latte 35

TEE

Babylonstoren se eie heuningbos- of rooibostee 30

Ceylon, Earl Grey, kamille, groentee 30

Doen-dit-self-aftreksels met vars kruie uit ons Helende Tuin 30

Mariage Frères-losblaartee: Darjeeling, Franse ontbyttee, Casablanca 65

WYN

Babylonstoren Chenin Blanc 70 / 240

Babylonstoren Viognier 85 / 310

Babylonstoren Candide 70 / 220

Babylonstoren Chardonnay 170 / 630

Babylonstoren Mourvèdre Rosé 80 / 280

Babylonstoren Babel Red 95 / 340

Babylonstoren Shiraz 175 / 600

Babylonstoren Cabernet Sauvignon 120 / 450

Babylonstoren Sprankel 1200

Niel Joubert Brut 90 / 325

BOETIEKBIER

Alkoholvrye bier:

Devil's Peak Hero – outentieke premiebier, met vars hopgeure en mondgevoel soos dié van die ware Jakob # 35

The Newt in Somerset brou hul sidere deur middel van stadige koue gisting en gebruik 100% appelsap:

The Newt Sweet Somerset Cyder 60

The Newt Fine Cyder (750 ml) 220

The Newt Dry Newt Signature Blend Cyder 55

Cape Brewing Company (gemaak met kristalhelder bergwater uit die Paarl):

Lager – koudgefermenteer, ligblond, vars smaak met mout- en hopgeure 70

Amber Weiss – Duitse styl, vrugtig en aromaties 70

Stel die kelner asseblief in kennis van enige **spesiale dieetvereistes**. Kyk op die swartbord vir ons sjef se addisionele spyskaartkeuses vir vandag. Gebruik die sleutel links vir alternatiewe opsies, en bespreek dit asseblief met die kelner.

(k) kan as kindersopsie bedien word – vra gerus die kelner

(g) kan op versoek as glutenvrye opsie bedien word

(v) kan op versoek as vegetariese opsie bedien word

* kan op versoek as veganistiese opsie bedien word

kan op versoek as alkoholvrye opsie bedien word

As jy Babylonstoren se lekkernye tuis wil geniet, bestel gerus van ons wyne of vars produkte. Besoek shop.babylonstoren.com – **aflewering is altyd gratis**.