



GREENHOUSE MENU

The food served at the Greenhouse is a true reflection of the seasons and what our garden has to offer. We are committed to keeping things local to our beautiful valley. A selection of our meals can be served as a vegetarian option – please ask your waiter.

EAT

HIGH TEA SCONE / 60

Two scones freshly baked with fresh orange zest, served with chantilly-style cream. A Babylonstoren preserve or marmalade (made from tree-ripened fruit harvested at optimal ripeness and preserved to use all year round) is offered alongside Kleinrivier colby cheese.

SOUP / 90 *

Plum tomato & Greek basil gazpacho with strawberry ice and on the side crisp melba toast layered with Alta's buffalo yoghurt cheese.

COOL SALAD / 95 *

Babylonstoren's Jersey milk fior di latte with fresh watermelon, garden crudités and blueberry balsamic dressing

POT PIE / 95

Our butcher's choice of hay-roasted Chianina/Angus beef, slow-cooked with tomato, olives and rosemary and topped with a wholewheat puff pastry crust. Served with fresh tomato, onion and cucumber verde.

POTATO CHIPS / 35 *

Warm chips with flaky salt, farm-made tomato relish or chakalaka relish and wedges of our garden's Eureka lemons.

LAYERED SANDWICH

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

- Chunky cream cheese, smoked trout & garden fennel spread with lemon and herbs / 95
- Homemade Jersey milk halloumi rubbed with an authentic North African harissa paste / 90
- Beef biltong shavings from the Meat Room, with mustard crushed chickpeas / 95 *

FIRE FOOD / 55

Our take on the classic hotdog with authentic boerewors made by our butcher. For the traditional sausage he uses coarsely ground beef, coriander, black pepper, cloves, nutmeg and garden thyme, filled into natural hog casings. Braaied on an open fire, served on a freshly baked roll from the Babylonstoren Bakery and accompanied by our plain tomato relish or chakalaka relish (farm-made with plum tomatoes, celery, garden herbs and chillies).

KIDDIES / 65

Macaroni and sweetmilk cheese topped with crispy bacon crumbs (using Babylonstoren's farm-smoked bacon). Served with sun-ripened tomato relish.

CHOCOLATE CAKE PLANTER / 65

Warm, gluten-free cake made with 70% dark Belgian chocolate, served with our Nonpareil almonds and vanilla ice cream.

BAKED JERSEY YOGHURT / 65

Our twist on a traditional cheesecake with hand-picked Eureka lemon and lemon thyme (one of four varieties on the farm).

POPSICLE / 20 *

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

* Can be served as vegan option on request.
Please inform the chef should you have any dietary requirements.

DRINK

BABYLONSTOREN MOURVÈDRE ROSÉ & ROSE PETAL SPRITZER / 65

Babylonstoren Mourvèdre Rosé wine, rose petal cordial, fresh roses & sparkling water. Our farm's rose varieties include Mme Alfred Carrière, Lamarque, Souvenir de la Malmaison, Crème Caramel & New Dawn.

SPICED BLUEBERRY / 65

White rum, soda water, blueberries & star anise from our pantry, fresh rosemary

BAOBAB GREEN TEA G&T / 60

Baobab, Eureka lemon, green tea, gin & tonic

COLD

Almond, baobab & yoghurt stir (with 100% full cream Jersey yoghurt from our cheesery and roasted almonds from our roaster in the Lekker Room) / 45

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

Naomi's homemade ginger beer or mint lemonade / 35

Seasonal fruit cordial with sparkling water / 30

Jug of iced tea (rooibos, garden herbs & seasonal fruits) / 55

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

Floral Duchess (virgin gin & tonic) / 40

COFFEE

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

espresso, americano / 30

cappuccino, latte / 35

TEA

Babylonstoren honeybush or rooibos tea / 30

Ceylon, Earl Grey, chamomile, green tea / 30

DIY tisanes with fresh herbs from our Healing Garden / 30

Marriage Frères loose-leaf tea:

Darjeeling, French Breakfast, Casablanca / 45

WINES

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

Niel Joubert Brut 80 / 320

CRAFT BEER

From the 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

Our Spice Garden, located right next to the Healing Garden, tells the tale of the ancient spice trade with the East. This tranquil green space houses various aromatic plants, such as cinnamon, nutmeg, cloves, greater galangal, ginger and turmeric. Visitors to the garden are welcome to go inside.

The Spice Garden and Greenhouse are also open for group bookings. Please go to babylonstoren.com to make a reservation.