

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. We have tantalising combinations of produce gathered from our farm, including our water buffalo herd, bakery and butchery.

EAT

BUFFALO YOGHURT STIR / 85 (k)(g)(v)

Spiced blueberry, carob granola & buffalo yoghurt served with Nonpareil, Peerless and Ferragnes almonds from our farm.

QUICHE / 105 (k)(v)

We have selected the best pick of the day for our oven-roasted vegetable quiche, topped with roasted pumpkin seeds & feta and presented with garden greens, fresh crudité's and our herb oil (with spekboom, garlic & lemon).

CITRUS SCONES & CLOTTED CREAM

Two freshly baked scones, offered alongside

- raw, unfiltered beehive honey & authentic Jersey clotted cream / 65 (v)
- bergamot marmalade/garden preserve, clotted cream & Kleinriver colby cheese / 65 (v)

CHILLED SUMMER SOUP / 115 *(g)(v)

Our gazpacho is a refreshing combination of plum tomato, Greek basil, cucumber, peppers, sherry vinegar and fresh herbs like coriander and parsley. Served with strawberry ice and, on the side, crisp melba toast layered with buffalo yoghurt cheese and fresh garden herbs.

THAI RED CURRY BEEF POT PIE / 100 (v)

Slow-cooked beef topped with a wholewheat puff pastry crust. Our authentic red curry sauce is made with coconut milk, spinach, lime and fish sauce. Served alongside toasted coconut shavings, banana blossom & garden pickle. On request, our team would be delighted to offer a vegetarian option.

SUMMER HARVEST SALAD / 115 *(g)(v)

Water buffalo bocconcini marinated with gremolata (lemon, herb & olive oil) plus fresh summer fruits, berries & vegetables from the garden, served with a blueberry balsamic dressing.

POTATO CHIPS / 40 *(k)(g)(v)

Warm chips with flaky rosemary salt, oven-roasted balsamic tomato sauce or chakalaka (farm-made with plum tomatoes, celery, garden herbs & chillies), and fresh lemon wedges from our Eureka harvest.

LAYERED SANDWICH / *(g)(v)

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). All served with homemade chutney plus crisp greens and vegetables fresh from the garden. Add one of the following:

- beef biltong with olive & caper Jersey milk yoghurt cheese / 105 *(g)(v)
- trout ribbons with fennel, lemon & herb cream cheese / 115 (v)(g)
- vegan seitan mayo and garden slaw (seitan is a vegan substitute for chicken that is very high in protein) / 100 *(v)(k)

FIRE FOOD / 65 (k)

Our authentic boerewors roll: homemade sausage from coarsely ground Chianina beef, coriander, black pepper, cloves, nutmeg and garden thyme (contains pork). Braai'd on an open fire, served on a freshly baked roll from the Babylonstoren Bakery and accompanied by our oven-roasted balsamic tomato sauce or smoked jalapeno, pickling onion & tomato relish.

KIDDIES / 70 (k)(v)

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 / 70

Made with 70% dark Belgian chocolate and roasted Ferragnes almonds from our nut roastery. Served warm with vanilla pod ice cream.

BAKED YOGHURT / 65 (g)(k)(v)

Baked yoghurt served with honeybush tea honeycomb dipped in white chocolate.

AFFOGATO / 55 (g)(v)

Water buffalo gelato with a shot of hot espresso.

POPSICLE / 25 *(k)(g)(v)

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

DRINK

SPICED BLUEBERRY / 80

White rum, star anise & rosemary spiced blueberries, topped with sparkling water

BAOBAB THYME CRUSH / 85

Gin, crushed thyme, baobab, green tea & tonic water

STRAWBERRY FIZZ / 95

Strawberry sorbet, vodka & sparkling water

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

Baobab green tea cordial with sparkling water / 35

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

Floral Duchess (alcohol-free gin & tonic) / 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 / 50

WINE

Babylonstoren Chenin Blanc 70 / 215

Babylonstoren Viognier 85 / 285

Babylonstoren Candide 65 / 220

Babylonstoren Chardonnay 145 / 490

Babylonstoren Mourvèdre Rosé 70 / 240

Babylonstoren Babel Red 90 / 300

Babylonstoren Shiraz 150 / 460

Babylonstoren Sprinkel 980

Niel Joubert Brut 90 / 325

CRAFT BEER & CYDERS

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 Medium Somerset Cyder / 60

The Newt Dry Somerset Cyder / 60

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

Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp / 65

Amber Weiss – German-style craft, fruity and aromatic / 65

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

Should you have any special dietary requirements, please inform the waiter. Use the icons below as a guide and then discuss your dietary options with your waiter.

(k) can be served as kids' option

(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

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

GLASKAS SPYSKAART

Die Glaskas se disse weerspieël die seisoene en die daaglikse oes uit die tuin. Dit wat ons nie self op die plaas kweek nie, koop ons plaaslik aan in die pragtige Drakensteinvallei. Ons hou van interessante kombinasies afkomstig van ons plaas se trop waterbuffels, die bakkery en die slagtery.

EET

WATERBUFFELJOGURT / 85 (k)(g)(v)

Bloubessies met speserye, karobgranola & waterbuffeljogurt met Nonpareil, Peerless en Ferragnes amandels van ons plaas.

QUICHE / 105 (k)(v)

Hierdie quiche met oondgeroosterde groente, geroosterde pampoensaad & feta word met die heel beste uit ons tuin voorberei. Ons bedien dit saam met tuingroente, vars crudités en ons kruid-olie (met spekboom, knoffel & suurlemoen).

SITRUSSKONS MET DEVONSHIRE-ROOM

Twee vars gebakte skons saam met

- rou, ongefilterde heuning uit die korf en vars room ("clotted cream") / 65 (v)
- bergamotmarmelade of konfyf, vars room ("clotted cream") en Kleinriver colbykaas / 65 (v)

VERFRISSENDE SOMERSOP / 115 * (k)(v)

Ons gazpacho is 'n vars kombinasie van pruimtamatie, Griekse basiliekruid, komkommer, soetrissie, sjerrie-asyn en vars kruie soos koljander en pietersielie. Word bedien met aarbeis asook bros melbaroosterbrood gesmeer met waterbuffeljogurt en besprinkel met vars tuinkruie.

POTPASTEI MET THAISE ROOIKERRIE / 100 (v)

Ons heilsame potpastei het 'n volgraanskilferkors en 'n vusel van gestoofde beesvleis in 'n tradisionele Thaise rooikerriesous met kokosneutmelk, spinasie, lemmetjie en vissous. Word bedien met geroosterde kokosneutskaafsels, piesangbloesiel en tuinpiekels. Op versoek bedien ons graag 'n vegetariese opsie.

SOMERSLAAI / 115 * (g)(v)

Waterbuffelboconcini gemarineer in gremolata (suurlemoen, kruie & olyfolie) saam met somervrugte, -bessies en -groente uit ons tuin en 'n heerlike slaaisous van bloubessies & balsamasyn.

AARTAPPELSKYFIES / 40 * (k)(g)(v)

Warm aartappelskyfies bedien met roosmarynsoutwlokkies, wiggies Eureka-suurlemoen en chakalaka (op die plaas gemaak met pruimtamaties, seldery, tuinkruie en brandrissie) of tamatiesous (gemaak van oondgeroosterde tamaties & balsamasyn).

TOEBROODJIE VAN DIE DAG / * (g)(v)

Kies uit **heelgraanbrood***, ons **glutenvrye brood van tapioka & mannakoring** ("millet"), of vanoggend se varsgebakke **panini*** (oornag gefermenteer, dan twee maal gevou en tot perfeksie gebak). In lae voorgesit saam met tuisgemaakte blatjang en kraakvars blare en groente uit die tuin. Voeg een van die volgende by:

- beesbiltong en Jerseymelkjogurkaas met olywe & kappersaad / 105 * (g)(v)
- forellinte en roomkaas met vinkel, suurlemoen & kruie / 115 (v)(g)
- veganistiese seitan-en-mayonnaise met tuinslaai (seitan is 'n plaasvervanger vir hoender en propvol proteïene) / 100 * (v)(k)

OOR DIE KOLE / 65 (k)

Tradisionele boereworsrol met tuisgemaakte, grofgemaalde Chianina-beesvleis, koljander, swartpeper, naeltjies, neutmuskaat en tiemie uit die tuin (bevat vark). Oor die kole gebrui en bedien op 'n vars broodrolletjie uit die Bakkery, saam met tamatiesous (van oondgeroosterde tamaties & balsamasyn) of pikante sous van gerookte jalapeno, tamatie en piekeluitjies.

VIR DIE KINDERS / 70 (k)(v)

Macaroni en soetmelkkaas, met bros krummels van ons eie gerookte spek bo-oor gestrooi plus tamatiesous gemaak van oondgeroosterde tamaties & balsamasyn.

GLUTENVRYE SJOKOLADEKOEK IN 'N FLES / 70

Gemaak met 70% donker Belgiese sjokolade en ons plaas se eie geroosterde Ferragnes-amandels. Word warm bedien saam met vanieljeroomys.

GEBAKTE JOGURT / 65 (k)(g)(v)

Gebakte jogurt saam met heuningbostee-heuningkoeklekkers in wit sjokolae gedooft.

AFFOGATO / 55 (g)(v)

Warm espresso bo-oor buffelmelkgelato.

YSLOLLIE / 25 * (k)(g)(v)

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

DRINK

BLOUBESSIELEKKERTE / 80

Wit rum, bloubessies met steranys & roosmaryn en borrelwater

KREMETART & TIEMIE / 85

Jenewer, gekneusde tiemie, kremetart, groentee & tonikum

AARBEIBRUISDRANKIE / 95

Aarbeisorbet, vodka & borrelwater

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

Vrugtestroop gemaak met kremetart en groentee, saam met borrelwater / 35

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

Floral Duchess (alkoholvrye jenewer & tonikum) / 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 onbyttee, Casablanca / 50

WYN

Babylonstoren Chenin Blanc 70 / 215

Babylonstoren Viognier 85 / 285

Babylonstoren Candide 65 / 220

Babylonstoren Chardonnay 145 / 490

Babylonstoren Mourvèdre Rosé 70 / 240

Babylonstoren Babel Red 90 / 300

Babylonstoren Shiraz 150 / 460

Babylonstoren Sprankel 980

Niel Joubert Brut 90 / 325

BOETIEKBIER & SIDER

Alkoholvrye bier:

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

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

The Newt Sweet Somerset Cyder / 60

The Newt Medium Somerset Cyder / 60

The Newt Dry Somerset Cyder / 60

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

Lager – koudgefermenteer, ligblond, vars smaak met mout- en hopgeure / 65

Amber Weiss – Duitse styl, vrugtig en aromaties / 65

Ons **Speseryhuis**, reg langs die Helende Tuin, vertel die verhaal van die antieke speseryhandel met Asië. Dié rustige spasie bied 'n tuiste aan peper, neutmuskaat, kaneel, naeltjies, groot galanga, gemmer en borrie. Kom loer gerus in! Die Speseryhuis en Glaskas is beskikbaar vir groepsbesprekings by www.babylonstoren.com

Stel die kelner asseblief in kennis van enige spesiale dieetvereistes. Gebruik die sleutel hieronder vir alternatiewe opsies, en bespreek dit asseblief met die kelner.

(k) kan as kinderopsie bedien word

(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

Dra asseblief ten alle tye 'n masker en haal dit slegs af om te eet of te drink.