



GREENHOUSE MENU

Food at the Greenhouse reflects the seasons and daily harvest from the garden. We keep things local in the beautiful Drakenstein Valley. Some meals can be served vegetarian – please ask your waiter.

EAT

HIGH TEA SCONE / 60

Two scones freshly baked with fresh orange zest, served with chantilly-style cream. Babylonstoren preserve or marmalade (made from fruit harvested at optimal ripeness) is offered alongside Kleinrivier colby cheese.

SOUP / 90 *

Plum tomato & Greek basil gazpacho with prickly pear ice and, on the side, crisp melba toast. We harvest nine varieties of prickly pear on the farm: Directeur & Gymno (yellow), Skinner's Court (green), Meyers, Schagen & Turpin (red), Algerian, Morado & Waterhof (pink).

COOL SALAD / 95 *

Our fig harvest inspires us to make a delicious salad dressing, with crisp garden crudités, lettuce & our butcher's moist beef biltong. Our fig varieties include Black Mission, Adamsvy, Cape White, Cape Brown, Eva & Cape Black.

POT PIE / 95

Roast chicken with green chilli, lemongrass & coconut. Topped with wholewheat puff pastry crust. Accompanied by thin slices of fennel, corn, pumpkin and roasted coconut.

POTATO CHIPS / 35 *

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

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:*

- *Trout with our Afriblush apple & roasted fennel seed guacamole / 95 **
- *Jersey yoghurt cheese, garden herbs & kalamata olives (one of nine olive varieties we grow on the farm) / 90 **
- *Babel salami (air-cured for six months) with a sundried tomato, organum & nut pesto / 90 **

FIRE FOOD / 55

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

KIDDIES / 65

Macaroni and sweetmilk cheese topped with crispy bacon crumbs (using 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 almonds grown on the farm & vanilla ice cream.

BAKED JERSEY YOGHURT / 65

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

POPSICLE / 20 *

Sorbet of frozen seasonal fruits & 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 FRUIT CELEBRATION / 65

Vodka & fresh, cold-pressed farm harvest of the day – either prickly pear or plum. (Our plum varieties include African Rose, Suplum 25, Black Pearl and African Delight). Kindly ask your waiter about today's choice of fruit.

BITTERLEKKER MCC / 75

Honeybush, blood orange and rosemary aperitif topped with MCC

BAOBAB GREEN TEA G&T / 60

Baobab, Eureka lemon, green tea, gin & tonic

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

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

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 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