

# 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 quiche, 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 bee hive honey & authentic Jersey clotted cream / 65 (v)
- bergamot marmalade/garden preserve, clotted cream & Kleinriver leyden cheese with caraway seed / 65 (v)

### WINTER HARVEST SOUP / 90 \*(k)(v)

Hearty grains & pulses with garden vegetables in a delicious soup with crisp garlic croutons.

### SPICED LAMB & WATERBLOMMETJIE POT PIE / 100 (v)

Slow-cooked lamb and waterblometjies with toasted Malay spices, topped with a wholewheat puff pastry crust, and served alongside tomato salsa verde and a drizzle of our Frantoio harvest olive oil. On request, our team would be delighted to offer a vegetarian option.

### TROUT POKE SALAD / 95 \*(g)(v)

Trout, herbed quinoa, bean sprouts, winter fruits and vegetables from the garden, served with almonds and a ponzu & honey 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 shiraz buffalo yoghurt cheese / 100 (v)
- citrus & beetroot vino cotto pulled pork, with winter vegetable ribbons marinated in an almond sesame dressing / 110 (v)
- vegan seitan mayo and garden slaw (seitan is a vegan substitute for chicken that is very high in protein) / 95 \*(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 / 65 (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.

### PECAN & PERSIMMON JAR / 65 \*(k)(v)

Warm pecan tart with Fuyu persimmon & fudge ice cream. We grow Wichita and Navaho pecan nuts and Suruga, Izu, Fuyu and Jiro persimmons.

### AFFOGATO / 45

Vanilla ice cream topped with a shot of hot espresso.

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

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

## DRINK

### WARM GLÜHWEIN / 80

Authentic glühwein with candied citrus, winter spices, honey & garden thyme

### BITTERLEKKER MCC / 95 #

Honeybush, blood orange & rosemary aperitif topped with MCC

### BAOBAB CITRUS CRUSH / 85

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

### COLD

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

Homemade ginger beer or mint lemonade / 35

Bitterlekker (alcohol-free aperitif) / 40 #

Garden 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

Marriage Frères loose-leaf tea:

Darjeeling, French Breakfast, Casablanca / 50

### HOT CHOCOLATE

A cup of hot milk with Belgian chocolate buttons on the side / 40

### 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 Sprankel 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](http://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.