



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. In early autumn we gather pumpkin and olives, and shortly after we ease into the citrus season.

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

Spiced butternut soup with mascarpone ice cream. During March we harvest our cucurbits (pumpkin family). Some of the varieties include Turk's turban, Atlantic Giant, Hubbard squash & Waltham butternut.

COOL SALAD / 95 *

Couscous & chickpea tabbouleh with smoked chicken, served with a citrus & kei apple dressing. The kei apple, also known as wild apricot, umgokolo or appelkoosdoring, is an indigenous fruit that is drought and frost resistant.

POT PIE / 95

Lamb and olive pie with a wholewheat puff pastry crust. Accompanied by a raw tomato and onion herb sambal with a drizzle of our Frantoio harvest olive oil. We harvest 13 varieties of olives that we use as best suits each variety, whether as whole table olive, as preserve or as extra virgin olive oil.

POTATO CHIPS / 35 * (k)

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:*

- *Biltong & homemade yoghurt cheese, topped with Packham pear chutney from our pantry / 95*
- *Jersey milk halloumi from our cheesery, with Kalamata olive paste / 90*
- *Pork rump marinated in Babylonstoren Chenin Blanc, air-dried, hot-smoked & thinly sliced, with our butternut harvest achar / 90 * (k)*

FIRE FOOD / 55 (k)

Our authentic boerewors roll – homemade sausage from coarsely ground beef, coriander, black pepper, cloves, nutmeg and garden thyme, filled into natural hog casings. Braised 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

GLUTEN-FREE CHOCOLATE CAKE PLANTER / 65

Warm, 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.

(k) can be served as kids' option

* can be served as vegan option on request

Please inform the chef should you have any dietary requirements. Some meals can be served vegetarian – please ask your waiter.

DRINK

BAOBAB GREEN TEA G&T / 65

Baobab, Eureka lemon, green tea, gin & tonic

GINGER BEER PIMM'S / 60

Homemade ginger beer with a dash of Pimm's

BITTERLEKKER MCC / 75

Honeybush, blood orange and rosemary aperitif topped with MCC

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

Marriage 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

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. Vroegherfs oes ons pampoen en olywe, en nie te lank hierna nie kom die sitrusseisoen aan die beurt.

EET

PLAASVARS SKONS / 60

Twee heerlike skons met vars lemoenskil, bedien met chantillyroom. Babylonstoren konfyt of marmelade (gemaak van vrugte wat by optimale rypheid geoes is) word saam met Kleinrivier colbykaas bedien.

SOP / 90

Botterskorsie en speserye bedien met mascarpone roomys. Maartmaand oes ons die hele pampoenfamilie. 'n Paar van die variëteite in ons tuin is Turkse tulband, Atlantic Giant, Hubbard-pampoen & Waltham-botterskorsie.

TUINSLAAI / 95 *

Tabbouleh gemaak met koeskoes & kekerertjies, bedien saam met geroekte hoender en 'n slaaisous van sitrus & keiappel. Hierdie inheemse vrug, ook bekend as appelkoosdoring of umgokolo, is droogte- en rypbestand.

POTPASTEI / 95

Ons heilsame potpastei spog met 'n volgraanblaardeegkors en 'n vulsel van lamsvleis & olywe. Word bedien met sambal van rou tamatie en uie en bedruip met ons eie Frantoio-olyfolie. Ons oes 13 variëteite olywe en gebruik elke variëteit soos wat dit ten beste tot sy reg kom – as heel tafelolywe, ingemaak of as ekstrasuier olyfolie.

AARTAPPELSKYFIES / 35 * (k)

Warm aartappelskyfies bedien met soutvlokkies, ons eie tamatiesmoor of chakalaka, en wiggies van ons Eureka-suurlemoene.

TOEBROODJIE VAN DIE DAG

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

- Biltong & tuisgemaakte jogurткаas, saam met Packham-peerblatjang uit ons spens / 95
- Ons kaasmaakery se halloumi van Jersey-melk saam met Kalamata-olyfsmeer / 90
- Varkkruisskyf in Babylonstoren Chenin Blanc gemarineer, dan windgedroog, warm geroek en in dun skyfies gesny, bedien met atjar gemaak van ons ruim botterskorsie-oes / 90 * (k)

OOR DIE KOLE / 55 (k)

Ons tradisionele boereworsrol – tuisgemaakte boerewors van grofgemaalde beesvleis, koljander, swartpeper, naeltjies, neutmuskaat en tiemie uit die tuin (bevat vark). Oor die kole gebrui en bedien op 'n vars broodrol uit die Babylonstoren Bakkerij, saam met ons tamatiesmoor of chakalaka van plaasvars pruimtamaties, seldery, tuinkruie en brandrissies.

VIR DIE KINDERS / 65

Macaroni en soetmelkkaas, met bros krummels van ons eie geroekte spek bo-oor gestrooi plus ons gewilde tamatiesmoor.

SJOKOLADEKOEK IN 'N FLES / 65

Warm, **glutenvrye** koek gemaak van 70% donker Belgiese sjokolade, bedien met ons plaas se amandels & vanieljieroomys.

GEBAKTE JERSEY-JOGURT / 65

Ons variasie op tradisionele gebakte kaaskoek, gemaak met Eureka-suurlemoene uit die tuin asook suurlemoentiemie (een van ons vier variëteite).

YSLOLLIE / 20 *

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

(k) kan as kinderopsie bedien word

* kan op versoek as veganistiese opsie bedien word

Stel die sjef asseblief in kennis van enige spesiale dieetvereistes. Sommige maaltye kan as vegetariese opsie bedien word – vra asseblief die kelner.

DRINK

KREMETART & GROENTEE G&T / 65

Kremetart, Eureka-suurlemoen, groentee, jenever & tonikum

GEMMERBIER & PIMM'S / 60

Tuisgemaakte gemmerbier met 'n skeutjie Pimm's

BITTERLEKKER MCC / 75

Aperitief van heuningbos, bloedlemoen en roosmaryn bedien met MCC

KOUD

Amandel, kremetart & jogurt-drankie (ons gebruik ons eie Nonpareil, Peerless & Ferragnes amandels) / 45

Rooi, geel of groen seisoenale, koudgeparste sap van ons sapmaakery / 30

Tuisgemaakte gemmerbier of kruisementlimonade / 35

Bitterlekker (nie-alkoholiese aperitief) / 35

Seisoenale vrugtestroop met borrelwater / 30

Skinkbeker met ystee (rooibos, tuinkruie & seisoenale vrugte) / 65

Floral Duchess (nie-alkoholiese jenever & tonikum) / 40

KOFFIE

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

espresso, americano / 30

cappuccino, latte / 35

Potion koudgebroude koffie (21 ure geweek) / 45

TEE

Babylonstoren se eie heuningbos- of rooibostee / 30

Ceylon, Earl Grey, kamille, groentee / 30

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

Mariage Frères-losblaartee:

Darjeeling, Franse ontbyttee, Casablanca / 45

WYN

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

BOETIEKBIER

Gemaak deur Cape Brewing Company met kristalhelder bergwater uit die Paarl

Lager: koudgefermenteer, ligblond, vars smaak met mout- en hopgeure / 55

Amber Weiss: Duitse styl, vrugtig en aromaties / 55

Ons Speseryhuis, reg langs die Helende Tuin, vertel die verhaal van die antieke speseryhandel met Asië. Hierdie rustige spasie bied 'n tuiste aan peper, kaneel, neutmuskaat, naeltjies, groot galanga, gemmer en borrie. Gaste is welkom om in te loer. Die Speseryhuis en Glaskas is beskikbaar vir groepbesprekings. Bespreek asseblief by www.babylonstoren.com