



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 spring, each blossom bears the promise of fresh fruit and vegetables, creating a sense of imminent activity.

EAT

CITRUS SCONE & CLOTTED CREAM / 60

Two freshly baked scones, offered alongside authentic Jersey clotted cream, Babylonstoren preserve or marmalade (made from fruit harvested at optimal ripeness) and Kleinriver leyden cheese (with caraway seed).

VEGAN SOUP / 90 *

This delicious soup features cauliflower and coconut with a hint of pear & star anise. Can be served hot or cold, depending on the weather.

POT PIE / 95

Thai red curry Chianina beef filling with a wholewheat puff pastry crust. Served with spring vegetable & banana blossom pickle, and a drizzle of our Frantoio harvest olive oil.

GARDEN SALAD / 95 *

A salad of globe artichoke, spring fruits and vegetables, and an Asian sesame, soy & mirin dressing. Accompanied by our butcher's thinly sliced, hot-smoked pork rump (marinated in Babylonstoren Chenin Blanc and citrus).

POTATO CHIPS / 35 * (k)

Warm chips with flaky rosemary salt, farm-made oven-roasted balsamic tomato sauce or chakalaka, and fresh lemon wedges from our Eureka harvest.

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

- Beef biltong, with blue rock cheese and quince chutney from our autumn harvest / 90
- Chimichurri-marinated Jersey milk halloumi with butternut achar / 95
- Smoked chicken slices with shiraz grape yoghurt cheese (made with water buffalo milk) / 90

FIRE FOOD / 55 (k)

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

- Add kimchi / 25

This traditional Korean side dish of spicy, pickled cabbage can be super sour and powerfully pungent. But because it's naturally fermented, the cabbage is packed with flavour and umami.

KIDDIES / 65 (k)

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 / 65

Made with 70% dark Belgian chocolate and lacto-fermented blueberries. Served warm with vanilla ice cream and almonds grown on our farm.

CHILLED PEAR & PERSIMMON / 65 *

Pear poached in rosé wine, with rose petals, pink peppercorns and persimmon fudge ice cream.

BAKED YOGHURT / 65

Baked yoghurt (made with water buffalo milk) with our take on strawberry kasundi, served with a ginger snap.

POPSICLE / 20 * (k)

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

Please inform the chef should you have any special dietary requirements. Your waiter can tell you about vegetarian options and bring the blackboard with today's special delights.

DRINK

BAOBAB GREEN TEA G&T / 65

Baobab, Eureka lemon, green tea, gin & tonic

BITTERLEKKER MCC / 75

Honeybush, blood orange and rosemary aperitif topped with MCC

STRAWBERRY CELEBRATION / 65

Strawberry sorbet, vodka & sparkling water topped with strawberry cordial

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 (alcohol-free aperitif) / 35

Seasonal fruit cordial with sparkling water / 30

Jug of iced tea (rooibos, garden herbs & seasonal fruits) / 65

Floral Duchess (alcohol-free gin & tonic) / 40 #

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 / 45

HOT CHOCOLATE

A cup of hot milk with Belgian chocolate buttons on the side / 30

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

Alcohol-free beer:

Devil's Peak Hero – real taste of a crafted, authentic, premium beer, with crisp, hoppy beer flavours, aromas and mouthfeel / 30 #

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

(k) can be served as kids' option

* can be served as vegan option on request

alcohol-free option available

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. In die lente bring elke bloeisel vir ons die belofte van vars groente en vrugte, en 'n heerlike sin van afwagting!

EET

PLAASVARS SKONS MET ROOM / 60

Twee varsgebakte skons bedien met devonshire-room ("clotted cream") asook Babylonstoren konfyt of marmelade (gemaak van vrugte wat by optimale rypheid geoes is) en Kleinriver leydenkaas (met karwysaad).

VEGANISTIESE SOP / 90 *

Geurige sop met blomkool, klapper, peer en steranys. Kan na gelang van die weer warm of koud bedien word.

POTPASTEI / 95

Ons heilsame potpastei spog met 'n volgraanskilferkors en 'n vulsel van Chianina-beesvleis met Thaise rooikerrie. Word bedien met piekel van piesangbloeisels & tuingroente en bedruip met ons eie Frantoio-olyfolie.

TUINSLAAI / 95 *

Artisjokke, lentevrugte en groente uit die tuin saam met 'n Oosterse slaaisous van sesam, soja & mirin. Hierby word dun skyfies van ons slagter se warmgerookte varrkruisskyf (gemarineer in Babylonstoren Chenin Blanc en sitrus) voorgesit.

AARTAPPELSKYFIES / 35 * (k)

Warm aartappelskyfies bedien met roosmarynsoutvlokkies, wiggies van ons Eureka-suurlemoene en chakalaka of tamatiesous (gemaak van oondgeroosterde tamaties & balsemiekasyn).

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:

- Beesbiltong met blue rock-kaas en kweperpeerblatjang uit ons spens / 90
- Ons Kaaskamer se Jersey-halloumi gemarineer in chimichurri en bedien saam met botterskorsie-ajjar / 95
- Skyfies gerookte hoender saam met shirazdruif-jogurtkaas (gemaak van waterbuffelmelk) / 90

OR DIE KOLE / 55 (k)

Tradisionele boereworsrol met tuisgemaakte boerewors van grofgemaalde Chianina-beesvleis, koljander, swartpeper, naeltjies, neutmuskaat en tiemie uit die tuin (bevat vark). Oor die kole gebraai en bedien op 'n vars broodrolletjie uit die Bakkerij, saam met chakalaka (plaasvars pruimtamaties, seldery, tuinkruie & brandrissies) of tamatiesous (oondgeroosterde tamaties & balsemiekasyn).

- Voeg kimchi by / 25

Tradisionele Koreaanse bykos van gekruide, gepiekelde kool. Die smaak kan uiters suur en oorveldigend wees, maar danksy natuurlike gisting is dit propvol geur en umami.

VIR DIE KINDERS / 65 (k)

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

GLUTENVRYE SJOKOLADEKOEK IN 'N FLES / 65

Gemaak met 70% donker Belgiese sjokolade en gefermenteerde bloubessies. Word warm bedien saam met vanieljeroomys en ons plaas se eie amandels.

PEER & PERSIMMON / 65 *

Ons posjeer peer in roséwyn saam met roosblare en pienk peperkorrels. Word koud bedien saam met roomys (persimmon & fudge).

GEBAKTE JOGURT / 65

Gebakte jogurt (gemaak van waterbuffelmelk) met ons eie weergawe van aarbei-kasundi plus 'n gemmerkoekie.

YSLOLLIE / 20 *

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

Stel die sjef asseblief in kennis van enige spesiale dieetvereistes. Die kelner kan meer vertel oor vegetariese opsies en ook die swartbord met vandag se spesiale disse bring.

DRINK

KREMETART & GROENTEE G&T / 65

Kremetart, Eureka-suurlemoen, groentee, jenever & tonikum

BITTERLEKKER MCC / 75

Aperitief van heuningbos, bloedlemoen en roosmaryn bedien met MCC

AARBEILEKKERTE / 65

Aarbeisorbet, vodka & borrelwater met 'n skeut aarbeistroop

KOUD

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

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

Tuisgemaakte gemmerbier of kruisementlimonade / 35

Bitterlekker (alkoholvrye aperitief) / 35

Seisoenale vrugtestroop met borrelwater / 30

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

Floral Duchess (alkoholvrye jenever & tonikum) / 40 #

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 van vars kruie uit ons Helende Tuin / 30

Mariage Frères-losblaartee:

Darjeeling, Franse onthyttee, Casablanca / 45

WARM SJOKOLADE

Koppie warm melk bedien met Belgiese sjokolade om self te meng / 30

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

Alkoholvrye bier:

Devil's Peak Hero – outentieke premiumbier, met vars hopgeure en mondgevoel soos dié van die ware Jakob / 30 #

Cape Brewing Company (gemaak 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. 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

(k) kan as kindersopie bedien word

* kan op versoek as veganistiese opsie bedien word

alkoholvrye opsie is beskikbaar

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