BABEL

October

2 Courses for R700 | 3 Courses for R950

STIRRINGS

Garden, Cheese Room, Valota, Elzé, Alta and Farm

Winter Vegetable Broth + Blood Orange Olive Oil + Tenderstem Broccoli + Broad Beans

First of the Spring Asparagus + Rietvlei Hen's Egg + Tomato Aioli + Nasturtium

Chianina Beef Tartare + Raw Farm Egg Yolk + Beurre Noisette + Garden Radish

Selvin's Handmade Charcuterie + Farm Pickles from Ailene's Larder

Fresh Saldanha Bay Oysters | 6 for R300 or 12 for R580

PROGRESSION

Butcher, Ocean, Fields, Garden, Mountains, Orchards, Cheese Room and Pantry

Babylonstoren Carnaroli Risotto + First of Spring Asparagus + Goat's Cheese

Riebeek-Kasteel Lamb + Oom Lion's Cauliflower + Spice Garden Turmeric

Babylonstoren Dry-Aged Chianina + Tiaan's Oyster Mushrooms + Garlic & Herb Gremolata

Paul's Line Fish of the Day + Fennel Beurre Blanc + Waterblommetjies + Curried Aubergine

Tenecia's Moestuin Sweet Potato + Farm Macadamia Nuts + Winter Swiss Chard

FOR THE TABLE

Harvested, Picked, Cleaned and Served | R105

Oom Lion's Cauliflower + Coconut + Chilli + Garden Mint

Smashed Hass Avocado + Garden Leaves + Fennel + Mustard Vinaigrette

Kapokbos roasted Rainbow Carrots + Alta's Water Buffalo Ricotta Cheese + Blood Orange

CULMINATION

Dairy, Garden, Polka Draai, The Newt and Olive Press

Tercia's Polka Draai Strawberry Cheesecake + Hibiscus + Blood Orange Agrumato

Baked Brie from our Neighbours at Dalewood + Last of the Seasons Pear chutney + Crisp Seed Cracker

Baked and Spiced Sticky Toffee Sponge + The Newt Cider Caramel + Justin's Water Buffalo Gelato