

BABEL

October

2 Courses for R500 | 3 Courses for R650

2 Courses With Wine Pairing for R700 | 3 Courses with Wine Pairing for R930

STIRRINGS

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

Moestuin Carrots + Alta's Buffalo Milk Hangop + Sunflower Seed

Babylonstoren Chenin Blanc

Ceres Asparagus + Tannie Leonie's Hens Egg + Garden Herbs

Babylonstoren Viognier

Selvin's hand cut Charcuterie + Farm Pickles from Ailene's larder

Babylonstoren Mouvedre Rose

Fresh Namibian Oysters | 6 for R300 or 12 for R600

PROGRESSION

Butcher, Ocean, Fields, Garden, Mountains, and Pantry

Babylonstoren Carnaroli Risotto + Asparagus + Peas + Allandale Sheep Yoghurt

Babylonstoren Chardonnay

Piere Cilliers Lamb + First of the Summer tomatoes + Basil

Babylonstoren Cabernet Sauvignon

Babylonstoren Dry Aged Chianina + Garden Herb Gremolata

Babylonstoren Babel Red Blend

Norman's Line fish of the Day + Summer Greens

Babylonstoren Viognier

FOR THE TABLE

Harvested, Picked, Cleaned and Served | R90

Foraged Garden Leaves and Shoots + Jamie's Vinaigrette of the Day

Elze's First of the Season Cucumbers + Elderflower Vinegar + Radish

Spring Marrows + Garden Herb Aioli

Alta's Buffalo Milk Mozzarella + 3 year aged Babylonstoren Balsamic

CULMINATION

Dairy, Garden, Oom Daan, Vignamaggio, The Newt and Olive Press

Tercia's Chocolate Fondant + Whipped Buffalo Cream + Artemesia HoneyComb

Vignamaggio Vinsanto

Cheese from our Neighbour's Farm + Fynbos Honey Comb + Crisp Lavash

Vignamaggio Vinsanto

Blueberry and Buffalo Cream Cheesecake + Rooibos + Spring Strawberries

The Newt Ice Cyder