



GREENHOUSE MENU

Food at the Greenhouse reflects the seasons and the daily harvest from the garden. What we don't grow on the farm or can't harvest at optimal ripeness, we source locally from the beautiful Drakenstein Valley. In spring and summer we harvest brassicas, the first peas and asparagus, and wait patiently on sun-kissed heirloom tomatoes. For our light garden lunch selection, we are also proud to offer produce from our water buffalo and Chianina herds, as well as the farm's bakery, cheesery, butchery and nut roastery.

FARM MORNINGS

Water buffalo yoghurt and granola (k)(g)* 100

Water buffalo yoghurt, seasonal fruit, seeded carob granola with Babylonstoren honey and Nonpareil almonds.
For a vegan dish, we can replace the water buffalo yoghurt with coconut yoghurt.

Freshly baked scone or croissant 110
· with seasonal garden preserve, authentic clotted cream, cheese from our neighbouring farm and farm butter.

Greenhouse croissant 150
· with scrambled eggs and farm-smoked bacon or Franschoek smoked trout.

LIGHT GREENHOUSE AFTERNOONS

Vegetable and grain bowl (g)(v) 180
Marinated summer vegetables, cooked grain of the day, fresh herbs and a garden-inspired dressing

Summer forage salad *(g)(v) 90
A daily harvest salad of fresh vegetables, herbs and summer pickings, and a garden-inspired vinaigrette. Add to your forage salad:
· Babylonstoren Chianina biltong 90
· fresh Franschoek trout or marinated Elgin chicken. 110

Soup of the season (v) 120
Fresh soup of the day that changes with the rhythms of the season.

Homemade potato gnocchi (v) 200
With farm-cultivated mushrooms, fresh herbs and shaved parmesan.

FROM THE FIRE

Gluten-free bread is available on request.

Chianina beef boerewors roll (k)(g) 90
Authentic boerewors roll with Chianina beef sausage, caramelised onion and slow-cooked tomato "smoor".

Rietvlei water buffalo burger (g) 200
Freshly baked brioche bun, water buffalo patty, seasonal garnish and garden pickles.

Roosterkoek 70
Fresh roosterkoek from the fire, served with your choice of:
· homemade jam and cheese of the day 90
· Babylonstoren cured biltong and creamed blue cheese 125
· smoked trout and herbed Jersey yoghurt cheese. 140

Potato chips *(k)(g)(v) 65
Seasoned with herbed sea salt flakes, served with slow-roasted balsamic tomato sauce.

TO FINISH AT THE GREENHOUSE

Authentic water buffalo gelato (k)(g)(v) 45
Served with toasted Nonpareil almonds.

Whipped chocolate cremeux (k)(g)(v) 70
With Babylonstoren honeycomb and olive oil.

Summer sorbets 90
Fresh sorbets inspired by our summer garden flavours.

Popsicle *(k)(g)(v) 25
Sorbets of frozen seasonal fruits & garden herbs on a stick.

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

To enjoy a delicious Babylonstoren treat at home, we'll deliver our range of wines and fresh bites to your door. Visit shop.babylonstoren.com and enjoy **free delivery, always**.

DRINKS

Bitterlekker MCC 95
Honeybush, blood orange & rosemary aperitif topped with Cap Classique

Baobab G&T 90
Gin, baobab, green tea & tonic water

Seasonal fizz 95
Seasonal sorbet, vodka & sparkling water

Water buffalo amasi 15 / 90
A Zulu beverage, traditionally calabash-fermented, with a modern twist (50 ml / 500 ml)

COLD

Red, yellow or green seasonal, cold-pressed juice from our juicery 60
Homemade ginger beer or mint lemonade 40
Bitterlekker (blood orange & honeybush tea aperitif) 45
Garden cordial with sparkling water 35
Jug of iced tea (rooibos, garden herbs & seasonal fruits) 80
Duchess berry rose spritzer (alcohol-free) 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
Mariage Frères loose-leaf tea: Darjeeling, French Breakfast, Casablanca 65

WINE

Babylonstoren Chenin Blanc 70 / 240
Babylonstoren Viognier 85 / 310
Babylonstoren Candide 70 / 220
Babylonstoren Chardonnay 170 / 630
Babylonstoren Mourvèdre Rosé 80 / 280
Babylonstoren Babel Red 95 / 340
Babylonstoren Shiraz 175 / 600
Babylonstoren Cabernet Sauvignon 120 / 450
Babylonstoren Sprinkel 1200
Niel Joubert Brut 90 / 325

CRAFT BEER

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 Fine Cyder (750 ml) 220
The Newt Dry Newt Signature Blend Cyder 55

From the Cape Brewing Company, made with crystal-clear Paarl mountain water:
Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp 70
Amber Weiss – German-style craft, fruity and aromatic 70

(k) can be served as kids' option on request
(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