



GREENHOUSE MENU

Food at the Greenhouse reflects the season and the daily harvest from the garden. You'll find fresh, local produce from our garden and from trusted local growers in the beautiful Drakenstein Valley. We honour the seasons and what's available from the garden and farm in every dish. 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 (g)* 120

Alta's water buffalo yoghurt, seasonal fruit and farm granola with Arné's Babylonstoren honey and Nonpareil almonds.

For a vegan dish, we can replace the water buffalo yoghurt with coconut yoghurt.

Freshly baked scone 120

With garden preserve, authentic clotted cream, cheese from our neighbouring farm, and farm butter.

Greenhouse croissant 150

With farm-fresh scrambled eggs and farm-smoked bacon or Franschoek smoked trout.

LIGHT GREENHOUSE AFTERNOONS

Didi's vegetable and grain bowl (g)(v)* 195

Freshly harvested and marinated fruits and vegetables, cooked grain of the day, fresh herbs and a garden-inspired dressing.

Mariette's forage salad (g)(v)* 195

A daily harvest salad of fresh vegetables, herbs and seasonal pickings, and a garden-inspired vinaigrette with your choice of Franschoek smoked trout, marinated Elgin chicken or Alta's Babylonstoren water buffalo mozzarella.

Soup of the season (v) 145

Fresh soup of the day that changes with the rhythms of the season.

Fresh pasta (v) 195

Pasta of the day served with a garden herb pesto, aged parmesan and Alta's Babylonstoren water buffalo mozzarella.

FROM THE FIRE

Jaco's Chianina beef boerewors roll (g) 95

Authentic boerewors roll with Rietvlei Chianina beef sausage, caramelised onion and slow-cooked tomato "smoor".

Rietvlei Chianina beef burger (g) 200

Peachy's freshly baked brioche bun, Chianina beef patty, seasonal garnish and garden pickles.

Peachy's freshly baked focaccia 165

Served with your choice of:

- Alta's water buffalo milk herb "hangop" cheese & smoked Franschoek trout,
- sundried tomato pesto & Shelvin's farm charcuterie, or
- hummus, roasted vegetables & Carin's garden herb pesto (v)*

Potato chips (v)* 65

Served with Wendoleen's slow-roasted tomato sauce.

TO FINISH AT THE GREENHOUSE

Homemade authentic water buffalo gelato (g)(v) 90

Served with toasted Nonpareil almonds.

Freshly churned sorbet 90

Fresh sorbets inspired by our garden flavours.

Baked water buffalo yoghurt 95

With mountain rooibos and farm-roasted macadamia nuts.

DRINKS

Bitterlekker MCC 95

Honeybush, blood orange & rosemary aperitif topped with Cap Classique

Seasonal G&T 95

Gin, Babylonstoren cordial & 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 70

Vonkeltee – honeybush or rooibos 45

Homemade ginger beer or mint lemonade 45

Bitterlekker (blood orange & honeybush tea aperitif) 45

Jug of iced tea (rooibos, garden herbs & seasonal fruits) 110

COFFEE

Our signature blend of Babylonstoren coffee with beans sourced from Nicaragua, Guatemala, Kenya & Brazil:

Espresso, Americano 40

Cappuccino, Latte 45

TEA

Babylonstoren-grown honeybush or rooibos tea 35

Ceylon, Earl Grey, Chamomile, Green Tea 35

DIY tisanes with fresh herbs from our Healing Garden 40

Mariage Frères loose-leaf tea: Darjeeling, French Breakfast, Casablanca 65

WINE

Babylonstoren Chenin Blanc 80 / 350

Babylonstoren Viognier 100 / 410

Babylonstoren Candide 75 / 270

Babylonstoren Chardonnay 215 / 890

Babylonstoren Mourvèdre Rosé 100 / 400

Babylonstoren Babel Red 110 / 520

Babylonstoren Shiraz 210 / 840

Babylonstoren Cabernet Sauvignon 160 / 620

Babylonstoren Sprankel 1800

Niel Joubert Brut 95 / 420

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 45

From the Cape Brewing Company, made with crystal-clear Paarl mountain water:

Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp 75

Amber Weiss – German-style craft, fruity and aromatic 75

Cape Cone Southern Lights Craft IPA:

A crisp, floral IPA with subtle hops and notes of stone fruit, berries, granadilla and citrus 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

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**.

Should you have any special **dietary requirements**, please inform the waiter. For our chef's daily additional menu options, please refer to the blackboard. Use the key below as a guide and then discuss your dietary options with your waiter.

(g) can be served as gluten-free option on request

(v) vegetarian

* can be served as vegan option on request

GLASKAS SPYSKAART

Die Glaskas se ligte etes weerspieël die seisoene en die daaglikse oes uit die tuin. Hier kry jy vars, plaaslike produkte uit ons tuin en ook van plaaslike produsente in die pragtige Drakensteinvallei. Met elke dis eer ons die seisoen en dít wat uit die tuin en op die plaas beskikbaar is. Ons is ook trots op die produkte afkomstig van ons plaas se trop waterbuffels en Chianina-beeste, die neute wat ons op die plaas rooster en dít wat ons bakkerij, kaasmakery en slagtery bied.

SOGGENS OP DIE PLAAS

Waterbuffeljogurt en granola (g)* 120

Alta se waterbuffeljogurt, seisoenale vrugte en plaasgranola met Arné se Babylonstoren-heuning en Nonpareil-amandels. Vir veganiste kan die waterbuffeljogurt met kokosneutjogurt vervang word.

Vars gebakte skon 120

Met konfynt, geknotte room, kaas vanaf ons buurplaas en plaasbotter.

Glaskas se croissant 150

Met plaasvars roereier en gerookte spek of Franschhoek-forel.

LIGTE GLASKAS-MIDDAGETES

Didi se groente & graan (g)(v)* 195

Gemarineerde tuinvrugte en -groente, gekookte graan van die dag, vars kruie en 'n sous wat deur die tuin geïnspireer is.

Mariette se tuinslaai (g)(v)* 195

Ons pluk vars blare, groente en seisoenale kruie en bedien dit met 'n pikante tuingeïnspireerde vinaigrette, saam met jou keuse van vars Franschhoek-forel, gemarineerde Elgin-hoender of Alta se Babylonstoren-waterbuffelmozzarella.

Seisoenale sop (v) 145

Vars sop van die dag wat saam met die ritme van die seisoen verander.

Vars pasta (v) 195

Pasta van die dag bedien met 'n tuinkruiepesto, verouderde parmesaan en Alta se Babylonstoren waterbuffelmozzarella.

VAN DIE VUUR AF

Jaco se Chianina-boerie (g) 95

Tradisionele boereworsrolletjie met Rietvlei se Chianina-beeswors, gekaramelliseerde uie en tuisgemaakte tamatiesmoor.

Rietvlei se Chianina-biefburger (g) 200

Peachy se vars gebakte brioche-rolletjie, hamburgerfrikadel van Chianina-beesvleis, seisoenale garnering en tuinpiekels.

Peachy se vars gebakte focaccia 165

Bedien saam met een van die volgende:

- Alta se kruiehangopkaas van waterbuffelmelk & gerookte Franschhoek-forel,
- pesto van songedroogde tamatie & Shelvin se plaascharcuterie, of
- hummus, geroosterde seisoenale groente & Carin se tuinkruiepesto (v)*.

Aartappelskyfies (v)* 65

Met Wendoleen se sous van oondgeroosterde tamaties.

OM AF TE SLUIT BY DIE GLASKAS

Tuisgemaakte outentieke waterbuffelgelato (g)(v) 90

Bedien met geroosterde Nonpareil-amandels.

Vars sorbet 90

Vars sorbet geïnspireer deur heerlike smake uit ons tuin.

Gebakte waterbuffeljogurt 95

Met bergrooibos en macadamianeute wat op die plaas gerooster is.

DRANKIES

Bitterlekker MCC 95

Aperitief van heuningbos, bloedlemoen & roosmaryn met Cap Classique

Die seisoen se G&T 95

Jenewer, Babylonstoren-vrugtestroop & tonikum

Seisoenale bruisdrankie 95

Seisoenale sorbet, vodka & borrelwater

Waterbuffeldikmelk 15 / 90

Maas (of amasi) is 'n Zulu-drinkie wat tradisioneel in kalbassies gegis word. Ons s'n het 'n moderne klappie weg (50 ml of 500 ml).

KOUD

Rooi, geel of groen seisoenale, koudgeparste sap van ons Sapmakery 70

Vonkeltee – heuningbos of rooibos 45

Tuisgemaakte gemmerbier of kruisementlimonade 45

Bitterlekker (aperitief van bloedlemoen & heuningbostee) 45

Skinkbeker met ystee (rooibos, tuinkruie & seisoenale vrugte) 110

KOFFIE

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

Espresso, Americano 40

Cappuccino, Latte 45

TEE

Babylonstoren se eie heuningbos- of rooibostee 35

Ceylon, Earl Grey, Kamille, Groentee 35

Doen-dit-self-aftreksels met vars kruie uit ons Helende Tuin 40

Mariage Frères-losblaartee: Darjeeling, Franse ontbyttee, Casablanca 65

WYN

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BOETIEKBIER

Alkoholvrye bier:

Devil's Peak Hero – outentieke premiumbier, met vars hopgeure en mondgevoel soos dié van die ware Jakob 45

Cape Brewing Company (gemaak met kristalhelder bergwater uit die Paarl):

Lager – koudgefermenteer, ligblond, vars smaak met mout- en hopgeure 75

Amber Weiss – Duitse styl, vrugtig en aromaties 75

Cape Cone Southern Lights Craft IPA:

Vars, fleurige IPA met subtiele hops asook sweempies steenvrug, bessies, grenadella en sitrus 55

Die 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

As jy Babylonstoren se lekkernye tuis wil geniet, bestel gerus van ons wyne of vars produkte. Besoek shop.babylonstoren.com – aflewering is altyd gratis.

Stel die kelner asseblief in kennis van enige **spesiale dieetvereistes**. Kyk op die swartbord vir ons sjef se addisionele spyskaartkeuses vir vandag. Gebruik die sleutel hieronder vir alternatiewe opsies, en bespreek dit asseblief met die kelner.

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(v) vegetaries

* kan op versoek as veganistiese opsie bedien word