

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 winter we gather citrus, beetroot, brassicas and a range of root vegetables. 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, freshly cut fruit of the day, 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	
· with unfiltered beehive honey, authentic clotted cream and farm butter	110
· with marmalade/garden preserve/honey, Dalewood Huguenot cheese and farm butter.	90
Freshly baked croissant	
· with scrambled eggs and farm-smoked bacon or Franschhoek smoked trout	120
· with cultured honey butter, seasonal compote and cheese of the day from our neighbouring farms.	90

LIGHT GREENHOUSE AFTERNOONS

Vegetable and grain bowl (g)(v)	180
Winter vegetables, cooked grain of the day, fresh herbs and a garden-inspired dressing.	
Winter forage salad *(g)(v)	90
A daily harvest salad of fresh vegetables, winter shoots and herbs, and a garden-inspired vinaigrette. Add to your forage salad:	
· water buffalo mozzarella from our cheesery	90
· warm halloumi from our cheesery	90
· fresh Franschhoek trout or citrus-marinated smoked chicken.	110
Soup of the season (v)	120
Fresh soup of the day that changes with the rhythms of the season.	
Homemade potato gnocchi	200
With farm-cultivated mushrooms, fresh herbs and shaved parmesan.	

FROM THE FIRE

Gluten-free buns are 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
Warm winter vegetable pie *	200
Roasted garden vegetables and lentils with homemade puff pastry.	

POTATO CHIPS * (k)(g)(v)

Seasoned with herbed sea salt flakes, served with slow-roasted balsamic tomato sauce.	65
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TO FINISH AT THE GREENHOUSE

Authentic water buffalo gelato (k)(g)(v)	45
Served with a warm Babylonstoren almond caramel.	
Gluten-free chocolate bake	70
Made with 70% dark Belgian chocolate and roasted almonds, served warm with water buffalo gelato.	
Winter fruit crumble	90
Traditional crumble, stewed winter fruit and Jersey cream.	
Popsicle *(k)(g)(v)	25
Sorbet of frozen seasonal fruits & garden herbs on a stick.	

DRINKS

Bitterlekker MCC	95
Honeybush, blood orange & rosemary aperitif topped with Cap Classique	
Baobab G&T	90
Gin, baobab, green tea & tonic water	
Orange fizz	95
Orange sorbet, vodka & sparkling water	
Water buffalo amasi	15 / 45
A Zulu beverage, traditionally calabash-fermented, with a modern twist (50 ml / 350 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 Mourvèdre Rosé	80 / 280
Babylonstoren Babel Red	95 / 340
Babylonstoren Shiraz	175 / 600
Babylonstoren Cabernet Sauvignon	120 / 450
Babylonstoren Sprankel	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

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.

(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

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.

GLASKAS SPYSKAART

Die Glaskas se ligte middagtes weerspieël die seisoene en die daaglikse oes uit die tuin. Dít wat ons nie self op die plaas kweek of wat nie by optimale ryheid geoes kan word nie, koop ons plaaslik aan in die pragtige Drakensteinvallei. In die winter oes ons sitrus, beet, brassicas en allerhande knolgroentes. 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 bakkery, kaasmakery en slagtery bied.

SOGGENS OP DIE PLAAS

Waterbuffeljogurt en granola (k)(g)*	100
Waterbuffeljogurt, vars gesnyde vrugte van die dag, karobgranola, sade, Babylonstoren-heuning en Nonpareil-amandels.	
Vir veganiste kan die waterbuffeljogurt met kokosneutjogurt vervang word.	
Vars gebakte skon (v)	
· met ongefilterde heuning uit ons korwe, outentieke geknotte room en plaasbotter	110
· met marmelade/konfyt/heuning en Dalewood Huguenot-kaas en plaasbotter.	90
Vars gebakte croissant	
· met roereier en gerookte spek of Franschhoek forel	120
· met heuningbotter, seisoenale stowevrugte en ons buurplase se kaas van die dag.	90

LIGTE GLASKAS-MIDDAGETES

Groente & graan (g)(v)	180
Wintergroente, gekookte graan van die dag, vars kruie en sous wat geïnspireer is deur die tuin.	
Winterslaai uit die tuin *(g)(v)	90
Ons pluk vars blare, groente, winterspruite en kruie in die tuin en bedien dit met 'n pikante vinaigrette. Voeg een die volgende by:	
· waterbuffelmozzarella van ons kaasmakery	90
· warm halloumi uit ons kaasmakery	90
· vars Franschhoek-forel of gerookte hoender in sitrus gemarineer.	110
Seisoenale sop	120
Vars sop van die dag wat saam met die ritme van die seisoen verander.	
Tuisgemaakte aartappelgnocchi	200
Met sampioene wat ons op die plaas kweek, vars kruie en parmesaanskaafsels.	

VAN DIE VUUR AF

Glutenvrye rolletjies	is op versoek beskikbaar.
Chianina-boerie (k)(g)	90
Tradisionele boereworsrolletjie met Chianina-beeswors, gekaramelliseerde uie en tuisgemaakte tamatiesmoor.	
Rietvlei se waterbuffelburger (g)	200
Vars gebakte brioche-rolletjie, hamburgerfrikadell van waterbuffelvleis, seisoenale garnering en tuinpiekels.	
Roosterkoek (v)	70
Vars roosterkoek van die kole af, bedien saam met een van die volgende:	
· tuisgemaakte konfyt en kaas van die dag	90
· Babylonstoren-biltong en geroomde bloukaas	125
· gerookte forel en gekruide Jersey-jogurtkaas.	140

Warm pastei met wintergroente *

Geroosterde tuingroente en lensies met outdyse skilferkors.	200
Aartappelskyfies *(k)(g)(v)	65

Met kruiesoutvlokke en 'n sous van oondgeroosterde tamaties en balsamasyn.

OM AF TE SLUIT BY DIE GLASKAS

Outentieke waterbuffelgelato (k)(g)(v)	45
Bedien met warm Babylonstoren amandelkaramel.	
Glutenvrye sjokoladebederf	70
Gemaak met 70% donker Belgiese sjokolade en geroosterde amandels. Word warm bedien saam met waterbuffelgelato.	
Winterkrummelpoeding	90
Tradisionele krummelpoeding met gestoofde wintervrugte en Jersey-room.	
Yslollie (vrugte) *(k)(g)(v)	25
Sorbet op 'n stokkie (gevriesde seisoenale vrugte en tuinkruie).	

DRANKIES

Bitterlekker MCC	95
Aperitief van heuningbos, bloedlemoen & roosmaryn met Cap Classique	
Kremetart & jenever	90
Jenever, kremetart, groentee & tonikum	
Lemoenbruism drankie	95
Lemoensorbet, vodka & borrelwater	
Waterbuffeldikmelk	15 / 45
Maas (of amasi) is 'n Zulu-drankie wat tradisioneel in kalbassies gegis word. Ons s'n het 'n moderne klappie weg (50 ml of 350 ml).	

KOUD

Rooi, geel of groen seisoenale, koudgeparste sap van ons sapmakery	60
Tuigemaakte gemmerbier of kruisementlimonade	40
Bitterlekker (aperitief van bloedlemoen & heuningbostee)	45
Vrugtestroop met borrelwater	35
Skinkbeker met ystee (rooibos, tuinkruie & seisoenale vrugte)	80
Duchess bessie-en-roos bruism drankie (alkoholvry)	45

KOFFIE

Ons spesiala 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 met vars kruie uit ons Helende Tuin	30
Mariage Frères-losblaartee: Darjeeling, Franse ontbyttee, Casablanca	65

WYN

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

BOETIEKBIER

Alkoholvrye bier:	
Devil's Peak Hero – outentieke premiumbier, met vars hopgeure en mondgevoel soos dié van die ware Jakob	35
The Newt in Somerset brou hul siders deur middel van stadige koue gisting en gebruik 100% appelsap:	
The Newt Fine Cyder (750 ml)	220
The Newt Dry Newt Signature Blend Cyder	55
Cape Brewing Company (gemaak met kristalhelder bergwater uit die Paarl):	
Lager – koudgefermenteer, ligblond, vars smaak met mout- en hopgeure	70
Amber Weiss – Duitse styl, vrugtig en aromaties	70

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 links vir alternatiewe opsies, en bespreek dit asseblief met die kelner.

(k) kan as kinderopsie bedien word – vra gerus die kelner

(g) kan op versoek as glutenvrye opsie bedien word

(v) kan op versoek as vegetariese opsie bedien word

* kan op versoek as veganistiese opsie bedien word

kan op versoek as alkoholvrye opsie bedien word

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