

BABEL

STIRRINGS

Garden, Cheese room, Sea and Farm | R150

Saldanha Bay Black Mussels + Savoy Cabbage + Newt Cider + Winter Herbs
Babylonstoren Viognier | R85

Water Buffalo Mozzarella + Wilted Winter Greens + toasted Nonpareil Almonds
Babylonstoren Chardonnay | R170

Fire Roasted Beetroot + Plum Vinegar + Winter Sorrel
Babylonstoren Mouverde Rose' | R80

PROGRESSION

Garden, Mountains, Orchards, Cheese Room and Pantry | R120

Braised Fennel + Winter Citrus + Fynbos

Cauliflower + Buffalo Yoghurt + Coriander

Moestuin Carrtos + Alta's Buffalo Feta + Elderflower Vinegar

Winter Cabbabge + Wild Herbs + Frantoio Olive Oil

Butcher, Sea and Fields | R350

Babylonstoren Carnarolli Risotto of the Day
Babylonstoren Chardonnay | R170

Chianina cut of the day
Babylonstoren Shiraz | R175

Glen Oaks pork
Babylonstoren Babel Red blend | R95

Local line fish
Babylonstoren Chardonnay | R170

Pierre Cilliers lamb
Babylonstoren Babel Red blend | R95

CULMINATION

Dairy, Garden, Oom Daan and Olive press | R150

Water buffalo gelato + Roasted and Fresh Apple + Farm honey
Babylonstoren Late Harvest | R40

Chocolate Fondant + Oom Daans Blueberries + Blood Orange
Babylonstoren Babel red blend | R95

Winter Citrus Sponge + Lemon Thyme + Buffalo Cream
Babylonstoren Chenin Blanc | R70