

BABEL

April

2 Courses for R700 | 3 Courses for R950

STIRRINGS

Garden, Cheese Room, Ocean, Elzé, Alta and Farm

Wadey's Cesna Leek Soup + Smoked Bacon + Fresh Mizuna + Alta's Buffalo 'Hangop' Cheese

Cape Point Tuna + Elze's Petit Cucumbers + Buffalo Yoghurt Dressing + Late Summer Herbs

Babylonstoren Buffalo Mozzarella + Adine's Butternut Atchar + Thyme + Late Summer Marrows

Selvin's Fattoria Ham + Sweet Melon + Lemon Verbena + Frantoio Olive oil + Aged Balsamic Vinegar

Fresh Saldanha Bay Oysters | 6 for R300 or 12 for R580

PROGRESSION

Butcher, Ocean, Fields, Garden, Mountains, Orchards, Cheese Room, Valota and Pantry

Babylonstoren Carnaroli Risotto + Roasted Pumpkin + Buffalo Amasi + Crisp Sage

Riebeek Kasteel Lamb + Braised Butter Beans + Tomato + Herb Gremolata + Garden Mint

Babylonstoren Dry-Aged Chianina + Grilled Spring Onion + Mustard Jus

Paul's Line Fish of the Day + Tenecia's Steamed Autumn Greens + Almond Romesco Sauce

Tenecia's Moestuin Aubergine + Farm Macadamia Nuts + Autumn Swiss Chard

FOR THE TABLE

Harvested, Picked, Cleaned and Served | R105

Roasted Sweet Potato + Coconut + Chilli + Lemon

Garden Leaves + Early Season Peckham Pears + Aged Parmesan + Mustard Vinagrette

Sweet Melon + Petite Cucumbers + Garden Mint + Lemon Thyme

CULMINATION

Dairy, Garden, Polka Draai, Gelato Room and Olive Press

Pomegranate Cheesecake + Fynbos Honeycomb + Garden Mint

Baked Brie from our Neighbours at Dalewood + Last Seasons Pear chutney + Crisp Seed Cracker

Tercia's Vanilla and Rose Geranium Panna Cotta + Spice House inspired stewed Apples