

BABEL

1 August - 25 August

STIRRINGS

Garden, Cheese Room, Valota, Elze, Alta and Farm | R150

Alta's Buffalo Halloumi + Baked Golden Globe Beetroots + Marinated Winter Citrus
Babylonstoren Chenin blanc | R80

Aged Chianina Beef Tartar + Cured and Raw Egg yolk + Moestuin Celeriac
Babylonstoren Rose' | R100

Wadey's Cauliflower Soup + Oom Lions Slow Baked Onion + Foraged Winter Herbs
Babylonstoren Viognier | R100

Fresh West Coast Oysters | 6 for R210 or 12 for R420
Babylonstoren Sprankel | R1700

PROGRESSION

Butcher, Ocean, Fields, Garden, Mountains, and Pantry | R350

Babylonstoren Carnaroli Risotto + Carrot + Ginger + Spice House Lemon Grass
Babylonstoren Chenin blanc | R80

Smoked Moestuin Beetroot + Spice House inspired Lentils + Coconut Yoghurt
Babylonstoren Chenin blanc | R80

Pressed Layers of Potato + Boland Boerenkaas + Pickled Farm Mushrooms
Babylonstoren Chardonnay | R215

Pierre Cilliers Lamb + Winter Brassicas + Oxalis
Babylonstoren Chardonnay | R215

Babylonstoren Dry Aged Chianina + Bitter Radicchio
Klein Babylonstoren Merlot | R75

Norman's Line fish of the Day + Garden Fennel + Winter Pak Choy
Babylonstoren Chardonnay | R215

For The Table

Harvested, Picked, Cleaned and Served | R90

Foraged Garden Leaves and Shoots + Jamie's Vinaigrette of the Day

First of the Season Broccoli from Elze'

Late Winter Celeriac + Early Spring Pea's

CULMINATION

Dairy, Garden, Oom Daan, Vignamaggio, The Newt and Olive Press | R150

Tercia's Chocolate Fondant + Whipped Buffalo Cream + Artemisia HoneyComb
Vignamaggio Vinsanto | R130

Cheese from our Neighbour's Farm + Fynbos Honey Comb + Crisp Lavash
Vignamaggio Vinsanto | R130

Ailene's Baked Citrus Custard + The First of the Seasons Tarrocco Blood Oranges
Ice Cyder | R100