BABEL

April

2 Courses for R550 | 3 Courses for R700

STIRRINGS

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

Elzé's Heirloom Tomatoes + Frantoio Olive Oil + Tuscan Basil + Alta's Buffalo Mozarella

Chianina Beef Tartare + Tannie Leonie's Hen's Egg + Garden Radish

Selvin's Hand-Cut Charcuterie + Farm Pickles from Ailene's Larder

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

PROGRESSION

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

Babylonstoren Carnaroli Risotto + Late Summer Sweet Corn + Eureka Lemon

Riebeek Kasteel Lamb + Whipped Buffalo Hangop + Last-of-the-Season Cucumbers

Babylonstoren Dry-Aged Chianina + Spring Onion + Spiced Herb Butter

Paul's Line Fish of the Day + Chermoula Yoghurt + Ian's Big Buck Apples

FOR THE TABLE

Harvested, Picked, Cleaned and Served | R105

Foraged Garden Leaves and Shoots + Aged Stanford Parmesan + Peckham Pear

Roasted Autumn Pumpkins + Spice Garden Cinnamon + Garden Sage

Heirloom Moestuin Beetroots + Garden Herb Aioli + Day Lillies

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CULMINATION

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

Tercia's Chocolate Crémeux + Farm Almond Praline + Justin's Cherry and Chocolate Gelato

Cheese from our Neighbour's at Dalewood + Fynbos Honeycomb + Crisp Lavash

Rose Geranium Panna Cotta + Fresh Summer Figs + Alta's Buffalo Milk Gelato