BABEL

Babel Experience for R1050

November at Babylonstoren

Summer is stirring in the garden. The last of spring's mulberries meets tender new shoots, young leaves and the first summer harvests. Today's menu celebrates this changing season — fresh, vibrant and guided by what the farm is giving us now.

FROM OUR FARM TO SHARE

Peachy's 48 hr Fermented Sourdough
Mooi Rivier Salted farm butter

Raw Garden Crudités and Pickles
Babylonstoren Olive Tapenade + Babylonstoren Olive Oil

Alta's Water Buffalo Mozzarella
Sunec Nectarines + Arné's Single Variety Honey + Smoked Non-Pareil Almonds

Cape Point Tuna and Elzé's Heirloom Cucumbers
Alta's Buffalo Yoghurt + Fennel + Gundula's Shiso + Mint

The best of the seasons Heirloom Tomatoes
Shallots + Basil + Frantoio Olive Oil

TO FOLLOW

Babylonstoren Carnaroli Risotto
Bosbok Sweet Potato + Thyme + Klein River Parmesan

Dry-Aged Chianina
Globe Artichoke + Mustard Cream

Paul's Line Fish of the Day
Heirloom Tomato Sauce + West Coast Mussels

FOR THE TABLE

Sherley's Garden Marrow
Aoili + Onion + Mint

Bennie's Spring Leaf & Beetroot Salad
Caper Vinaigrette

TO FINISH | R165

Cheese
Selection of hard and soft cheeses from Our Neighbours

Chocolate
Brownie + Chocolate Crémeux + Water Buffalo Gelato + Macadamia

Strawberry
Strawberry Yoghurt Panna Cotta + Roasted Strawberries + Gundula's Shiso

Babylonstoren | The Newt | Vignamaggio | Wild Peacock | Dalewood | Southern Cross | Polka Draai | Valota | Villiersdorp | Worschester

Card & Contactless Payments Only