



# GREENHOUSE MENU

Food at the Greenhouse reflects the season and the daily harvest from the garden. You'll find fresh, local produce from our garden and from trusted local growers in the beautiful Drakenstein Valley. In winter we gather citrus, beetroot, brassicas and a range of root vegetables. For our light garden lunch selection, we are also proud to offer produce from our water buffalo and Chianina herds, as well as the farm's bakery, cheesery, butchery and nut roastery.

## FARM MORNINGS

**Water buffalo yoghurt and granola (k)(g)\*** 100

Water buffalo yoghurt, seasonal fruit and farm granola with Babylonstoren honey and Nonpareil almonds.

For a vegan dish, we can replace the water buffalo yoghurt with coconut yoghurt.

**Freshly baked scone or croissant** 110

With seasonal garden preserve, authentic clotted cream, cheese from our neighbouring farm, Babylonstoren honey and farm butter.

**Greenhouse croissant** 150

With scrambled eggs and farm-smoked bacon or Franschhoek smoked trout.

## LIGHT GREENHOUSE AFTERNOONS

**Vegetable and grain bowl (g)(v)\*** 200

Marinated winter vegetables, cooked grain of the day, fresh herbs and a garden-inspired dressing.

**Winter forage salad \*(g)(v)** 200

A daily harvest salad of fresh vegetables, herbs and winter pickings, and a garden-inspired vinaigrette with your choice of Franschhoek smoked trout, marinated Elgin chicken or Babylonstoren water buffalo mozzarella.

**Soup of the season (v)** 120

Fresh soup of the day that changes with the rhythms of the season.

**Homemade potato gnocchi (v)** 200

With farm-cultivated mushrooms, fresh herbs and shaved parmesan.

## FROM THE FIRE

**Chianina beef boerewors roll (k)(g)** 90

Authentic boerewors roll with Chianina beef sausage, caramelised onion and slow-cooked tomato "smoor".

**Chianina beef burger (g)** 200

Freshly baked brioche bun, Chianina patty, seasonal garnish and garden pickles.

**Roosterkoek** 150

Fresh roosterkoek from the fire served with fresh garden garnishes & toppings plus your choice of:

- whipped herb "hangop" cheese & smoked Franschhoek trout,
- sun-dried tomato pesto & farm charcuterie, or
- hummus, roasted winter vegetables & basil pesto (v)\*

**Potato chips \*(k)(g)(v)** 65

Seasoned with herbed sea salt flakes, served with slow-roasted balsamic tomato sauce.

## TO FINISH AT THE GREENHOUSE

**Authentic water buffalo gelato (k)(g)(v)** 90

Served with toasted Nonpareil almonds.

**Winter fruit crumble** 70

With crème anglaise.

**Seasonal sorbet** 90

Fresh sorbet inspired by the flavours from our garden.

**Popsicle \*(k)(g)(v)** 25

Seasonal sorbet of frozen seasonal fruits & garden herbs on a stick.

Our Spice House, located next to the Healing Garden, tells of the ancient spice trade with Asia.

This tranquil space houses pepper, cinnamon, nutmeg, cloves, greater galangal, ginger and turmeric.

Guests are welcome to pop inside. The Spice House and Greenhouse are also open for group bookings.

Please reserve at [www.babylonstoren.com](http://www.babylonstoren.com)

To enjoy a delicious Babylonstoren treat at home, we'll deliver our range of wines and fresh bites to your door. Visit [shop.babylonstoren.com](http://shop.babylonstoren.com) and enjoy **free delivery, always.**

## DRINKS

**Bitterlekker MCC** 95

Honeybush, blood orange & rosemary aperitif topped with Cap Classique

**Seasonal G&T** 95

Gin, Babylonstoren cordial & tonic water

**Seasonal fizz** 95

Seasonal sorbet, vodka & sparkling water

**Water buffalo amasi** 15 / 90

A Zulu beverage, traditionally calabash-fermented, with a modern twist (50 ml / 500 ml)

## COLD

Red, yellow or green seasonal, cold-pressed juice from our Juicery 60

Homemade ginger beer or mint lemonade 40

Bitterlekker (blood orange & honeybush tea aperitif) 45

Garden cordial with sparkling water 35

Jug of iced tea (rooibos, garden herbs & seasonal fruits) 80

Duchess (alcohol-free) berry rose spritzer 45

## COFFEE

Our blend of coffee beans from El Salvador, Guatemala, Colombia, Ethiopia & Brazil:

Espresso, Americano 30

Cappuccino, Latte 35

## TEA

Babylonstoren-grown honeybush or rooibos tea 30

Ceylon, Earl Grey, Chamomile, Green Tea 30

DIY tisanes with fresh herbs from our Healing Garden 30

Mariage Frères loose-leaf tea: Darjeeling, French Breakfast, Casablanca 65

## WINE

Babylonstoren Chenin Blanc 80 / 320

Babylonstoren Viognier 100 / 380

Babylonstoren Candide 75 / 270

Babylonstoren Chardonnay 215 / 800

Babylonstoren Mourvèdre Rosé 100 / 370

Babylonstoren Babel Red 95 / 480

Babylonstoren Shiraz 210 / 775

Babylonstoren Cabernet Sauvignon 160 / 600

Babylonstoren Sprankel 1700

Niel Joubert Brut 90 / 325

## CRAFT BEER

Alcohol-free beer:

Devil's Peak Hero – real taste of a crafted, authentic premium beer, with crisp, hoppy beer flavours, aromas and mouth-feel 35

From the Cape Brewing Company, made with crystal-clear Paarl mountain water:

Lager – cold-fermented, pale blond, malty and hoppy, fresh and crisp 70

Amber Weiss – German-style craft, fruity and aromatic 70

Should you have any special **dietary requirements**, please inform the waiter. For our chef's daily additional menu options, please refer to the blackboard. Use the key below as a guide and then discuss your dietary options with your waiter.

**(k)** can be served as kids' option on request

**(g)** can be served as gluten-free option on request

**(v)** can be served as vegetarian option on request

\* can be served as vegan option on request

# can be served as alcohol-free option on request

# GLASKAS SPYSKAART

Die Glaskas se ligte etes weerspieël die seisoene en die daaglikse oes uit die tuin. Hier kry jy vars, plaaslike produkte uit ons tuin en ook van plaaslike produsente in die pragtige Drakensteinvallei. In die winter oes ons sitrusvrugte, beet, brassicas en 'n verskeidenheid wortelgroente. Ons is ook trots op die produkte afkomstig van ons plaas se trop waterbuffels en Chianina-beeste, die neut wat ons op die plaas rooster en dít wat ons bakkerij, kaasmakery en slagtery bied.

## SOGGENS OP DIE PLAAS

**Waterbuffeljogurt en granola (k)(g)\*** 100

Waterbuffeljogurt, seisoenale vrugte en plaasgranola, Babylonstoren-heuning en Nonpareil-amandels.  
Vir veganiste kan die waterbuffeljogurt met kokosneutjogurt vervang word.

**Vars gebakte skon of croissant** 110  
Met seisoenale konfynt, geknotte room, kaas vanaf ons buurplaas, Babylonstoren-heuning en plaasbotter.

**Glaskas-croissant** 150  
Met roereier en gerookte spek of Franschoek-forel.

## LIGTE GLASKAS-MIDDAGETES

**Groente & graan (g)(v)** 200  
Gemarineerde wintergroente, gekookte graan van die dag, vars kruie en 'n sous wat deur die tuin geïnspireer is.

**Winterslaai uit die tuin \*(g)(v)** 200  
Ons pluk vars blare, groente en winterkruie en bedien dit met 'n pikante tuingeïnspireerde vinaigrette, saam met jou keuse van vars Franschoek-forel, gemarineerde Elgin-hoender of Babylonstoren waterbuffelmozzarella.

**Seisoenale sop (v)** 120  
Vars sop van die dag wat saam met die ritme van die seisoen verander.

**Tuisgemaakte aartappelgnocchi (v)** 200  
Met sampioene wat ons op die plaas kweek, vars kruie en pamesaanskaafsels.

## VAN DIE VUUR AF

**Chianina-boerie (k)(g)** 90  
Tradisionele boereworsrolletjie met Chianina-beeswors, gekaramelliseerde uie en tuisgemaakte tamatiesmoor.

**Chianina-biefburger (g)** 200  
Vars gebakte brioche-rolletjie, hamburgerfrikkel van Chianina-beesvleis, seisoenale garnering en tuinplekels.

**Roosterkoek (v)** 150  
Vars roosterkoek van die kole af, bedien saam met garnering vars uit die tuin en een van die volgende:

- geklopte kruiehangopkaas & gerookte Franschoek-forel,
- ons plaas se charcuterie & pesto van songedroogde tamatie, of
- hummus, geroosterde wintergroente & basiliekruidpesto (v)\*.

**Aartappelskyfies \*(k)(g)(v)** 65  
Met kruiesoutvlokkies en 'n sous van oondgeroosterde tamaties en balsamasyn.

## OM AF TE SLUIT BY DIE GLASKAS

**Outentieke waterbuffelgelato (k)(g)(v)** 90  
Bedien met geroosterde Nonpareil-amandels.

**Winterkrummelpoeding (k)(g)(v)** 70  
Met vrugte en bedien met crème anglaise.

**Sorbet van die seisoen** 90  
Vars sorbet geïnspireer deur heerlike smake uit ons tuin.

**Ysollie (vrugte) \*(k)(g)(v)** 25  
Sorbet op 'n stokkie (gevroesde seisoenale vrugte en tuinkruie).

Die Speseryhuis, reg langs die Helende Tuin, vertel die verhaal van die antieke speseryhandel met Asië. Dié rustige spasie bied 'n tuiste aan peper, neutmuskaat, kaneel, naeltjies, groot galanga, gemmer en borrie. Kom loer gerus in! Die Speseryhuis en Glaskas is beskikbaar vir groepsbesprekings by [www.babylonstoren.com](http://www.babylonstoren.com)

As jy Babylonstoren se lekkernye tuis wil geniet, bestel gerus van ons wyne of vars produkte. Besoek [shop.babylonstoren.com](http://shop.babylonstoren.com) – aflewering is altyd gratis.

## DRANKIES

**Bitterlekker MCC** 95  
Aperitief van heuningbos, bloedlemoen & roosmaryn met Cap Classique

**Die seisoen se G&T** 90  
Jenewer, Babylonstoren-vrugtestroop & tonikum

**Seisoenale bruisdrankie** 95  
Seisoenale sorbet, vodka & borrelwater

**Waterbuffeldikmelk** 15 / 90  
Maas (of amasi) is 'n Zulu-drinkie wat tradisioneel in kalbassies gegis word. Ons s'n het 'n moderne klappie weg (50 ml of 500 ml).

## KOUD

Rooi, geel of groen seisoenale, koudgeparste sap van ons Sapmakery 60  
Tuisgemaakte gemmerbier of kruisementlimonade 40  
Bitterlekker (aperitief van bloedlemoen & heuningbostee) 45  
Vrugtestroop met borrelwater 35  
Skinkbeker met ystee (rooibos, tuinkruie & seisoenale vrugte) 80  
Duchess (alkoholvrye) bessie-en-roos-bruisdrankie 45

## KOFFIE

Ons spesiaal uitgesoekte vermenging van koffiebone uit El Salvador, Guatemala, Colombia, Ethiopië & Brasilië:  
Espresso, Americano 30  
Cappuccino, Latte 35

## TEE

Babylonstoren se eie heuningbos- of rooibostee 30  
Ceylon, Earl Grey, Kamille, Groentee 30  
Doen-dit-self-aftreksels met vars kruie uit ons Helende Tuin 30  
Mariage Frères-losblaartee: Darjeeling, Franse ontbyttee, Casablanca 65

## WYN

Babylonstoren Chenin Blanc 80 / 320  
Babylonstoren Viognier 100 / 380  
Babylonstoren Candide 75 / 270  
Babylonstoren Chardonnay 215 / 800  
Babylonstoren Mourvèdre Rosé 100 / 370  
Babylonstoren Babel Red 95 / 480  
Babylonstoren Shiraz 210 / 775  
Babylonstoren Cabernet Sauvignon 160 / 600  
Babylonstoren Sprankel 1700  
Niel Joubert Brut 90 / 325

## BOETIEKBIER

Alkoholvrye bier:  
Devil's Peak Hero – outentieke premiumbier, met vars hopgeure en mondgevoel soos dié van die ware Jakob 35  
Cape Brewing Company (gemaak met kristalhelder bergwater uit die Paarl):  
Lager – koudgefermenteer, ligblond, vars smaak met mout- en hopgeure 70  
Amber Weiss – Duitse styl, vrugtig en aromaties 70

Stel die kelner asseblief in kennis van enige **spesiale dieetvereistes**. Kyk op die swartbord vir ons sjef se addisionele spyskaartkeuses vir vandag. Gebruik die sleutel hieronder vir alternatiewe opsies, en bespreek dit asseblief met die kelner.

**(k)** kan as kindersopsie bedien word

**(g)** kan op versoek as glutenvrye opsie bedien word

**(v)** kan op versoek as vegetariese opsie bedien word

\* kan op versoek as veganistiese opsie bedien word

# kan op versoek as alkoholvrye opsie bedien word