BABEL

Babel Vegan 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
Babylonstoren Olive oil

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

Crushed Babylonstoren Avocado
Frantoio Olive Oil + Grilled Nectarines

Elzé's Heirloom Tomatoes
Last year's Berry Vinegar + Foraged garden herbs

Elzé's Cucumbers
Whipped Hummus + Crushed Macadamia

TO FOLLOW

Babylonstoren Carnaroli Risotto
Bosbok Sweet Potato + Thyme

Grilled Vegetable of the Day
ChimiChurri + Globe Artichoke + Tenderstem Broccoli

FOR THE TABLE

Sherley's Garden Marrows
Herb Gremolata + Onion + Mint

Bennie's Spring Leaf & Beetroot Salad
Caper Vinaigrette

TO FINISH | R165

Fruit
Best of the Seasons Fresh Fruit + Rose Water & Lemon Zest Marinade

Coconut
Coconut 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