

BABEL

Babel Vegan Experience for R950

August at Babylonstoren

Winter is drawing to a close. Citrus is at its peak, brassicas are sweet after the cold nights, and the first signs of spring are beginning to appear in the garden. Today's menu reflects this moment on the farm.

FROM OUR FARM TO SHARE

Peachy's 48 hr Fermented Sourdough

Babylonstoren Olive oil

Crushed Babylonstoren Avocado

Frantoio Olive Oil + Sweet winter Peas

Elze's Heirloom Tomatoes

Last years Berry vinegar + Foraged garden herbs

Raw Garden Crudités and pickles

Kalamata Olive Tapenade + Blood orange olive oil

Romy Fennel

Whipped hummus, Crushed Macadamia

TO FOLLOW

Babylonstoren Carnaroli Risotto

Roasted Cauliflower + Spiced Coconut Cream

Grilled Vegetable of the Day

ChimiChurri + Slow baked Shallot

FOR THE TABLE

Morne's Rainbow Carrots

Pickled Red Onions

Bennie's Winter Leaf salad

Fynbos Vinaigrette

TO FINISH | R165

Fruit

Best of the Seasons Fresh Fruit + Rose Water and Vinegar Marinade

Coconut

Coconut Yoghurt Panna Cotta + Ginger