

GREENHOUSE MENU

Food at the Greenhouse reflects the seasons and the daily harvest from the garden. What we don't grow on the farm or can't harvest at optimal ripeness, we source locally from the beautiful Drakenstein Valley. At this time of the year, we harvest olives, persimmons, quince and garden herbs. 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 in our light garden lunch selection.

EAT

BUFFALO YOGHURT STIR / 95 (k)(g)(v)

Spiced blueberry, seeded carob granola, freshly cut fruit & water buffalo yoghurt served with our farm's harvest of Nonpareil, Peerless and Ferragnes almonds.

CITRUS SCONES & CLOTTED CREAM

Two freshly baked scones, offered alongside

- our beekeeper's raw, unfiltered honey & authentic Jersey clotted cream / 65 (v)
- marmalade/garden preserve, clotted cream, Kleinriver colby cheese / 65 (v)

MOROCCAN WATER BUFFALO SOUP / 115 *(v)

Babylonstoren water buffalo slow-cooked with Moroccan flavours including garlic, cumin, cinnamon, chilli & tomato with lentils and root vegetables. Topped with fresh garden herbs. On the side: garlic and herb melba toast drizzled with Babylonstoren olive oil. Refer to the blackboard for the vegan/vegetarian soup of the day.

WHOLESOME POT PIE / 120 *(v)

We offer a choice of two pot pies, both served alongside a salad of roasted and marinated root vegetables with garden lettuce and mixed herbs:

- tomato stew made with slow-cooked, deboned lamb & Kalamata olives and topped with a wholewheat puff pastry crust
- garden vegetables & lentils with vegan puff pastry

HARVEST SALAD / 125 *(g)(v)

Red millet salad with roasted almonds, red mizuna, spekboom and fresh garden harvest. Served alongside smoked trout, cream cheese roulade and topped with a ponzu dressing

POTATO CHIPS / 40 *(k)(g)(v)

Warm chips with flaky rosemary salt, oven-roasted balsamic tomato sauce and fresh lemon wedges.

LAYERED SANDWICH / *(k)(g)(v)

Your choice of **wholewheat loaf***, our **gluten-free tapioca & millet bread**, or this morning's **panini*** (made with a ciabatta poolish, fermented overnight, folded twice then baked to perfection). All served with homemade chutney plus crisp greens and vegetables fresh from the garden. Add one of the following:

- beef biltong & creamed blue cheese / 110 (g)(v)
- crispy Babylonstoren streaky bacon ribbons with herbed water buffalo jalapeno yoghurt cheese / 115 (g)(v)
- vegan seitan mayo and garden slaw (seitan is a vegan substitute for chicken that is very high in protein) / 115 *(k)(v)
- vegan, gluten-free spinach wrap layered with hummus, roasted vegetables, homemade chutney and crisp greens / 125 *(g)(v)

FIRE FOOD / 65 (k)

Our authentic boerewors roll: homemade sausage from coarsely ground Chianina beef, coriander, black pepper, cloves, nutmeg and garden thyme (contains pork). Braied on an open fire, served on a freshly baked roll from the Babylonstoren Bakery and accompanied by our oven-roasted balsamic tomato sauce or tomato relish with smoked jalapeno & pickled onion shavings.

KIDDIES / 70 (k)(v)

Macaroni and sweetmilk cheese topped with crispy bacon crumbs (using farm-smoked bacon). Served with oven-roasted balsamic tomato sauce.

GLUTEN-FREE CHOCOLATE PLANTER / 70

Made with 70% dark Belgian chocolate and roasted Ferragnes almonds from our nut roastery. Served warm with water buffalo gelato.

PECAN NUT & PERSIMMON BAKE / 65 (k)(g)(v)

Warm pecan nut bake with gelato (made with water buffalo milk and persimmon), topped with honeybush tea honeycomb dipped in white chocolate.

WATER BUFFALO GELATO / 30 (k)(g)(v)

Authentic water buffalo gelato with dark chocolate & salted roasted almonds in a waffle cone.

POPSICLE / 25 *(k)(g)(v)

Sorbet of frozen seasonal fruits & garden herbs on a stick.

DRINK

SPICED CELEBRATION / 85

Glühwein (spiced red wine) served ice-cold or warm

BAOBAB OLIVE CRUSH / 90

Gin, crushed olives, baobab, green tea & tonic water

CITRUS FIZZ / 95

Citrus sorbet, vodka & sparkling water

WATER BUFFALO AMASI 15 / 35

A Zulu beverage, traditionally calabash-fermented, now with a modern twist (50 ml / 350 ml)

COLD

Red, yellow or green seasonal, cold-pressed juice from our juicery / 30

Homemade ginger beer or mint lemonade / 35

Bitterlekker (blood orange & honeybush tea aperitif) / 40

Garden cordial with sparkling water / 35

Baobab green tea cordial with sparkling water / 35

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

Floral Duchess (alcohol-free gin & tonic) / 45 #

COFFEE

Our blend of coffee beans from El Salvador, Guatemala,

Colombia, Ethiopia & Brazil:

espresso, americano / 30

cappuccino, latte / 35

Affogato: water buffalo gelato with a shot of hot espresso / 55

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

Marriage Frères loose-leaf tea:

Darjeeling, French Breakfast, Casablanca / 50

HOT CHOCOLATE / 40

A cup of hot milk with white or dark Belgian chocolate buttons on the side

WINE

Babylonstoren Chenin Blanc 70 / 230

Babylonstoren Viognier 85 / 285

Babylonstoren Candide 65 / 220

Babylonstoren Chardonnay 145 / 490

Babylonstoren Mourvèdre Rosé 70 / 240

Babylonstoren Babel Red 90 / 300

Babylonstoren Shiraz 150 / 460

Babylonstoren Sprankel 980

Niel Joubert Brut 90 / 325

CRAFT BEER & CYDER

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 Newt in Somerset, these cyders are made with 100% apple juice, using slow cold fermentation:

The Newt Sweet Somerset Cyder / 60

The Newt Medium Somerset Cyder / 60

The Newt Dry Somerset Cyder / 60

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 on the left as a guide and then discuss your dietary options with your waiter.

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

GLASKAS SPYSKAART

Die Glaskas se ligte middagetes weerspieël die seisoene en die daaglikse oes uit die tuin. Dit wat ons nie self op die plaas kweek of wat nie by optimale ryphheid geoes kan word nie, koop ons plaaslik aan in die pragtige Drakensteinvallei. Tans oes ons olywe, persimmons, kwepers en tuinkruie. Ons is trots op die interessante kombinasies afkomstig van ons plaas se trop waterbuffels en Chianina-beeste, sowel as produkte uit die bakkerij, kaasmakery en slagtery.

EET

WATERBUFFELJOGURT / 95 (k)(g)(v)

Bloubessies met speserye, karobgranola, sade, gesnyde vrugte & waterbuffeljogurt saam met ons plaas se eie Nonpareil, Peerless en Ferragnes amandels.

SITRUSSKONS MET DEVONSHIRE-ROOM

Twee vars gebakte skons saam met

- ons byeboer se rou, ongefilterde heuning & room ("clotted cream") / 65 (v)
- marmelade/konfyt, room ("clotted cream"), Kleinrivier colbykaas / 65 (v)

MAROKKAANSE WATERBUFFELSOP / 115 *(v)

Babylonstoren se waterbuffelvleis gestowe met Marokkaanse speserye en geure – knoffel, komyn, kaneel, brandrissie & tamatie met lensies en knolgroente. Met vars tuinkruie bo-oor gesprinkel en voorgesit saam met melbaroosterbrood gesmeer met knoffel en kruie en bedruip met Babylonstoren olyfolie. Kyk op die swartbord vir die veganistiese/vegetariese sop van die dag

HEILSAME POTPASTEI / 120 *(v)

Ons bied twee potpasteie, beide voorgesit met 'n slaai van geroosterde en gemarineerde knolgroente asook slaaiblarer en gemengde kruie uit die tuin:

- tamatiebredie gemaak met gestoofde, ontbeende lamsvleis en Kalamata olywe met 'n volgraanskilferkors
- tuingroente en lensies met 'n veganistiese skilferkors

VARS TUINSLAAI / 125 *(g)(v)

Rooi mannakoring ("millet") met geroosterde amandels, rooi mizuna, spekboom & vars tuingroente, saam met geroekte forel, roomkaasroulade en ponzu-slaaisous.

AARTAPPELSKYFIES / 40 *(k)(g)(v)

Warm aartappelskyfies bedien met roosmarynsoutvlokies, wiggies suurlemoen en tuisgemaakte tamatiesous (gemaak van oondgeroosterde tamaties & balsamasyn).

TOEBROODJIE VAN DIE DAG / *(k)(g)(v)

Kies uit **heelgraanbrood***, ons **glutenvrye brood van tapioka & mannakoring** ("millet"), of vanoggend se varsgebakte **panini*** (oornag gefermenteer, dan twee maal gevou en tot perfeksie gebak). In lae voorgesit saam met tuisgemaakte blatjang en kraakvars blare en groente uit die tuin. Voeg een van die volgende by:

- beesbiltong & geroemde bloukaas / 110 (g)(v)
- bros Babylonstoren spekpepe en gekruide waterbuffel-jogurtkaas met jalapeno / 115 (g)(v)
- veganistiese seitan-en-mayonnaise met tuinslaai (seitan is 'n plaasvervanger vir hoender en propvol proteïene) / 115 *(k)(v)
- veganistiese, glutenvrye spinasierol ("wrap") met lae hummus, geroosterde groente, tuisgemaakte blatjang en kraakvars groenigheid uit die tuin / 125 *(g)(v)

OOR DIE KOLE / 65 (k)

Tradisionele boereworsrol met tuisgemaakte, grofgemaalde Chianina-beesvleis, koljander, swartpeper, naeltjies, neutmuskaat en tiemie uit die tuin (bevat vark). Oor die kole gebraai en bedien op 'n vars broodrolletjie uit die Bakkerij, saam met tamatiesous (van oondgeroosterde tamaties & balsamasyn) of pikante sous van tamatie, geroekte jalapeno en gepiekelde uieskaafsels.

VIR DIE KINDERS / 70 (k)(v)

Macaroni en soetmelkkaas, met bros krummels van ons eie geroekte spek bo-oor gestrooi plus tamatiesous gemaak van oondgeroosterde tamaties & balsamasyn.

GLUTENVRYE SJOKOLADE IN 'N FLES / 70

Gemaak met 70% donker Belgiese sjokolade en ons plaas se eie geroosterde Ferragnes amandels. Word warm bedien saam met waterbuffelgelato.

GEBAKTE PEKAN & PERSIMMON / 65 (k)(g)(v)

Warm pekanneutgebak met gelato (gemaak van persimmon en waterbuffelmelk) saam met heuningbostee-heuningkoeklekkers in wit sjokolade gedooft.

WATERBUFFELGELATO / 30 (k)(g)(v)

Eg Italiaanse gelato gemaak van ons waterbuffelmelk, voorgesit met donker sjokolade en geroosterde amandels in 'n wafelhorinkie.

YSLOLLIE / 25 *(k)(g)(v)

Sorbet op 'n stokkie (gevroese seisoenale vrugte en tuinkruie).

DRINK

SPESERYLEKKERTE / 85

Glühwein (rooivyn met speserye) word yskoud of warm bedien

KREMETART & OLYF / 90

Jenewer, olywe, kremetart, groentee & tonikum

SITRUSBRUISDRANKIE / 95

Sitrussorbet, vodka & borrelwater

DIKMELK / 15 / 35

Maas (of amasi) is 'n Zulu-drinkie wat tradisioneel in kalbassies gegis word. Ons s'n het 'n moderne klappie weg (50 ml of 350 ml)

KOUD

Rooi, geel of groen seisoenale, koudgeparste sap van ons sapsmakery / 30

Tuisgemaakte gemmerbier of kruisementlimonade / 35

Bitterlekker (aperitief van bloedlemoen & heuningbostee) / 40

Vrugtestroop met borrelwater / 35

Vrugtestroop gemaak met kremetart en groentee, saam met borrelwater / 35

Skinkbeker met ystee (rooibos, tuinkruie & seisoenale vrugte) / 80

Floral Duchess (alkoholvrye jenewer & tonikum) / 45 #

KOFFIE

Ons spesiaal uitgesoekte vermenging van koffiebone uit El Salvador, Guatemala, Colombia, Ethiopië & Brasilië:

espresso, americano / 30

cappuccino, latte / 35

Affogato: warm espresso bo-oor buffelmelkgelato / 55

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

Marriage Frères-losblaartee:

Darjeeling, Franse ontbyttee, Casablanca / 50

WARM SJOKOLADE / 40

Koppie warm melk met wit of donker Belgiese sjokolade om self te meng

WYN

Babylonstoren Chenin Blanc 70 / 230

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Babylonstoren Babel Red 90 / 300

Babylonstoren Shiraz 150 / 460

Babylonstoren Sprankel 980

Niel Joubert Brut 90 / 325

BOETIEKBIER & SIDER

Alkoholvrye bier:

Devil's Peak Hero – outentieke premiumbier, met vars hopgeure en mondgevoel soos dié van die ware Jakob / 35 #

The Newt in Somerset brou hul siders deur middel van stadige koue gisting en gebruik 100% appelsap:

The Newt Sweet Somerset Cyder / 60

The Newt Medium Somerset Cyder / 60

The Newt Dry Somerset Cyder / 60

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 links vir alternatiewe opsies, en bespreek dit asseblief met die kelner.

Ons **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