



# BISTRONOMY LUNCH

## VEGETARIAN & PLANT BASED

3 course R450

3 course with wine pairings R620

1 starter R120 ~ 1 main R240 ~ 1 dessert R90



### starters

- Ⓕ courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash  
*cederberg bukettraube*  
or
- Ⓕ cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil  
*foodbarn "the hoek" chenin blanc*  
or
- Ⓥ honey roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina, fresh mint & coriander  
*foodbarn "the search" white blend*  
or
- Ⓥ mild fresh goats cheese, ripe avo, olive oil, noordhoek vinegar, sun dried red pepper & sourdough toast  
*klein constantia sauvignon blanc*



### main course

- Ⓕ Eggplant schnitzels, spicy white bean & coconut purée, wild leaves, macadamia, rosemary honey & wholegrain mustard sauce  
*foodbarn "kustard pie" chenin blanc reserve*  
or
- Ⓥ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream  
*foodbarn chardonnay*  
or
- Ⓥ risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals  
*foodbarn "the dunes" red blend*



### dessert

*paired with foodbarn straw wine*

- Ⓕ homemade fruit sorbets, berries & macadamia praline  
or
- Ⓥ guava and pineapple cooked in spicy syrup, gratinated in almond sabayon, chai ice cream  
or
- Ⓥ chocolate marquise millefeuille, hazelnut chiboust, creme anglaise and toffee sauce  
or
- Ⓥ foodbarn's rhubarb & vanilla crème brulée  
or
- Ⓥ cheese from our South African terroir with homemade preserve



Ⓕ PLANT BASED Ⓥ VEGETARIAN

franck's books: feast R490 / feast at home R450

P.T.O