



BISTRONOMY LUNCH

3 course R450 / 3 course with wine pairings R620
1 starter R120 ~ 1 main R240~ 1 dessert R90

Atlantic oyster: shucked loose, béarnaise onion reduction, tarragon oil
3 each per bistro starter portion or R42 each
foodbarn sauvignon blanc

starters

grilled baby calamari, courgette ribbons with basil & lime, lemongrass & chili cream
foodbarn "the hoek" chenin blanc

or

mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta,
zataar, baby leaves & wild rocket
foodbarn "the rudi" red blend

or

prawn tian: tomato, aubergine & avo confit with prawn fritters,
red pepper & chili syrup, basil salsa
cederberg bukettraube

or

wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream
foodbarn chenin blanc reserve

or

fresh tuna tartare, truffled cauliflower pulp, seaweed tapenade,
seared prawns and lime & togorashi mayo
foodbarn sauvignon blanc

or

bouillabaisse: rich fish soup with linefish, mussels & prawns, saffron mash & rouille
foodbarn chardonnay

main course

grilled fish, butter crouton, young leaves, lemon butter, capers & lemon pulp,
nasturtium pesto
foodbarn chardonnay

or

seared salmon trout, tender stem & edamame, wholegrain mustard & vermouth velouté
foodbarn "kustard pie" chenin blanc reserve

or

venison loin, caramelised quince, potato gratin, mesclun leaves, honey,
rooibos & raisin jus
foodbarn "the rudi" red blend

or

karoo lamb rack, crumbed & roasted, ratatouille tart tatin, rowdy aioli,
peppery leaves, roasted garlic jus
foodbarn strawberry pie (grenache noir, shiraz, mourverde)

or

slow stewed tripe & trotters with chili & tomato, buttered mash
foodbarn reserve grenache noir

or

steak Béarnaise: cleaned beef sirloin, hand-cut fries, fresh watercress,
Béarnaise sauce
foodbarn noordhoek red

sides

hand cut fries 27 / market vegetables (serves 2) 57 / side green salad 27

dessert

paired with foodbarn straw wine

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 brûlée
or

cheese from our South African terroir with homemade preserve

