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## Picnic style + seasonal ingredients = Greenhouse EAT

*Our menu is directed by seasonal produce and dishes are freshly prepared daily. We are committed to a 20-kilometre menu, with eighty percent of our ingredients being grown or made on Babylonstoren. Thank you for visiting our gardens – we like sharing our values, sense of fun and spirit of generosity along with comfort food.*

*Susan Fortuin - Greenhouse Manager*

### EAT

HIGH TEA SCONE / 60  
*a scrumptious scone + cream + homemade preserve + cheese*

FIRE FOOD / 55  
*Babylonstoren boerewors roll + homemade tomato relish (spicy/plain)*

SOUP / 80  
*watermelon + tomato + basil*

COOL SALAD / 95  
*garden harvest + chenin blanc pork rump + almond*

FLAKY WHOLEWHEAT CRUST POT PIE / 95  
*chicken + coconut thai green + stone fruit + garden herbs*

LAYERED SANDWICH:  
PANINI / WHEAT LOAF /  
100% (ROOIBOS & CORIANDER SEED) RYE  
*crisp, fresh garden greens + baby vegetables + chutney from our larder*

*Meat Room ham + Kleinrivier Colby cheese / 90*  
*Alta's halloumi + salsa verde / 75*  
*homemade biltong + herbed yoghurt cheese / 85*

WARM POTATO CHIPS / 35  
*with Eureka lemon wedges*

KIDS' MEAL / 55  
*macaroni + cheese*

CHOCOLATE CAKE PLANTER / 60  
*delicious gluten-free cake*  
*70% dark Belgian chocolate + almond*  
*+ salted caramel ice cream*

BAKED YOGHURT / 60  
*from our Cheese Room*

POPSICLE / 20  
*a combination of frozen seasonal fruit*  
*+ garden herbs*

STRAWBERRY / 45  
*vodka + strawberry + basil*

GARDEN MELODY / 40  
*herb bunch + gin + apple + kale*

BLUEBERRY / 45  
*blueberry + rum + star anise*

COLD  
*freshly made juice in red, yellow or green / 30*  
*homemade ginger beer or lemonade / 35*  
*seasonal cordial / 30*  
*almond, baobab + yoghurt stir / 45*  
*jug of Babylonstoren rooibos iced tea / 50*  
*Potion cold brew coffee (21 hours cold steeping) / 45*  
*floral Duchess (virgin gin & tonic) / 40*

COFFEE  
*our blend of coffee beans from El Salvador,*  
*Guatemala, Colombia, Ethiopia and Brazil*  
*espresso, americano / 30*  
*cappuccino, latte / 35*

TEA  
*Babylonstoren honeybush or rooibos tea / 30*  
*ceylon, earl grey, chamomile, green tea / 30*  
*freshly picked tisanes from our Healing Garden / 30*  
*Mariage Frères loose-leaf tea:*  
*Darjeeling, French breakfast and Casablanca / 45*

WINES  
*Babylonstoren Chenin Blanc 65 / 195*  
*Babylonstoren Viognier 80 / 250*  
*Babylonstoren Candide 65 / 220*  
*Babylonstoren Chardonnay 140 / 420*  
*Babylonstoren Mourvèdre Rosé 65 / 195*  
*Babylonstoren Babel Red Blend 90 / 280*  
*Babylonstoren Shiraz 140 / 420*  
*Niel Joubert Brut 75 / 280*

CRAFT BEER  
*from the Cape Brewing Company,*  
*made with crystal-clear Paarl mountain water*  
*Lager: cold-fermented, light blond,*  
*malty and hoppy, fresh and crisp / 50*  
*Amber Weiss: German-style craft,*  
*fruity and aromatic / 50*

