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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 / 90
almond + butternut + orange + mascarpone ice cream

COOL SALAD / 95
smoked trout + garden harvest + prickly pear

FLAKY WHOLEWHEAT CRUST POT PIE / 95
red beef curry + coconut + pumpkin

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

smoked chicken + paprika + crushed mustard yoghurt cheese / 90

Alta's halloumi + kapokbos sundried tomato pesto / 80
chenin blanc pork rump + black bean hummus +
Kleinrivier cumin cheese / 85

WARM POTATO CHIPS / 35
with Eureka lemon wedges

KIDS' MEAL / 60
macaroni + cheese

CHOCOLATE CAKE PLANTER / 65
delicious gluten-free cake
70% dark Belgian chocolate + almond
+ vanilla ice cream

BAKED YOGHURT / 60
from our Cheese Room

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

PRICKLY PEAR G&T / 55
gin + prickly pear + lemon + mint

SPRITZER / 50
Babylonstoren Chenin Blanc + grape

WATERMELON FIZZ / 55
vodka + watermelon + strawberry sorbet

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

Baobab health drink / 35

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

DRINK



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