



*most of the raw ingredients for our food comes from our abundant, all-seasons garden. fresh seasonal produce – fruit, vegetables, herbs and edible flowers – forms the heart of any dish. this we combine with protein sourced from surrounding farms, such as meat, fish and cheese. our style of food leans towards simplicity. expect spontaneous yet creatively styled platters, to be served onto your own plate.*

## FAMILY MEAL

### ON ARRIVAL

*freshly baked bread from our traditional wood-fired oven, accompanied with our garden herb oil.*

### STARTER

*fresh from our garden, we serve salads as nature intended: freshly picked and crunchy, with a combination of textures and drizzled with innovating dressings. we also like to group our salads according to colour: red, yellow and green.*

### MAIN

*fish of the day. this is followed by a choice of leg of lamb, roasted with wild mountain rosemary and served with a wholegrain mustard and caper sauce, or crispy-skinned, oven-braised pork belly with tom yum fruit liquor. both of these are served with two fresh seasonal vegetable dishes and herbed potatoes on the side.*

### DESSERT

*plated, based on seasonality  
tea and coffee*

# BABEL GROUP BOOKING

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[www.babylonstoren.com](http://www.babylonstoren.com)

R390 PER PERSON FOR GROUPS  
OF BETWEEN 13 AND 18 GUESTS

*a 15% service fee will be added to the bill.  
a deposit of 50% is required to secure your reservation, with the  
remaining account to be settled on the day.  
any additional drinks or menu items will be added to this bill.*



# BABEL GROEPEESPREEKING

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*die meeste van die rou bestanddele vir ons disse kom uit die oorvloed van ons tuin. vars seisoenale produkte – vrugte, groente, kruie en eetbare blomme – vorm die kern van al ons geregte. ons kombineer dit met proteïene (vleis, vis en kaas) wat ons uitsoek by plase in die omgewing. ons styl kos neig na eenvoud. gaste skep vir hulleself uit groot opdienborde waarop die kos spontaan dog kreatief voorgesit word.*

## FAMILIE-ETE

### BY AANKOMS

*vars gebakte brood uit ons houtoond, bedien saam met ons kruie-olie.*

### VOORGereg

*ons sit ons slaaië voor soos moeder natuur dit wil hê – kraakvars uit die tuin. ons hou van 'n interessante kombinasie van teksture, afgerond met innoverende slaaisouse, en groepeer ons slaaië volgens kleur: rooi, geel en groen.*

### HOOFGereg

*vis van die dag. hierna 'n keuse van lamsboud, gerooster met wilde bergroosmaryn en bedien met heelkorrelmosterd en kappertjiesaad, of oondgeroosterde varkies met bros krakeling en tom yum-vrugtesous. beide word bedien met twee vars groentedisse en gekruide aartappels.*

### NAGereg

*seisoenale nagereg word opgedien  
tee en koffie*

R390 PER PERSOON VIR GROEPE  
BESTAANDE UIT 13 TOT 18 GASTE

*'n diensfooi van 15% sal by die rekening gevoeg word.  
om die bespreking te bevestig, word 'n 50%-deposito vereis.  
die uitstaande bedrag kan op die dag vereffen word,  
enige ekstra kos of drankies wat op die dag bestel word,  
sal ook by hierdie rekening gevoeg word.*