



# BISTRONOMY LUNCH

## VEGETARIAN & PLANT BASED

3 course R440

3 course with wine pairings R600

1 starter R120 ~ 1 main 240~ 1 dessert R90



### starters

- ④ courgette fritters & crunchy sweet potato; baby mesclun,  
with basil & mint, edamame beans, homemade hummus,  
truffle and yuzu splash  
*cederberg bukettraube*  
or
- ④ cauliflower beignets, black bean mousseline, red  
kimchi & chipotle salsa, turmeric oil  
*saurwein chi riesling*  
or
- ④ honey roasted aubergine, whipped feta, mild harissa,  
roasted almonds & tahina, fresh mint & coriander  
*foodbarn "the search" white blend*  
or
- ⑤ mild fresh goats cheese, ripe avo, olive oil, noordhoek vinegar,  
sun dried red pepper & sourdough toast  
*klein constantia sauvignon blanc*



### main course

- ④ persian roasted cauliflower, yellow lentil, curry leaf &  
coconut sauce, crunchy onion & roasted almonds  
*foodbarn "the search" white; grenache blanc/ roussanne/ marsanne*  
or
- ⑤ wild mushrooms & ricotta raviole, seared shiitakes  
and truffled fontina cream  
*foodbarn chardonnay*  
or
- ⑤ risotto with celeriac, truffle, roasted onion & pecorino,  
with (or without) seared prawns, petite salad  
and minute pickled celeriac petals  
*migliarina chenin blanc*



### dessert

*paired with foodbarn straw wine*

- ④ homemade fruit sorbets, berries & macadamia praline  
or
- ⑤ pumpkin pie, cinnamon smores, vanilla bean ice cream, corn crunch  
or
- ⑤ chocolate marquise millefeuille, hazelnut chiboust,  
creme anglaise and toffee sauce  
or
- ⑤ foodbarn's rhubarb & vanilla crème brulée  
or
- ⑤ cheese from our South African terroir with homemade preserve

