



BISTRONOMY LUNCH

from 12h30

starters

wine pairings 100ml

Atlantic oyster: shucked loose, ponzu, crunchy shallots, trout roe, chili oil R46 each
Klein Constantia Sauvignon Blanc R47

- Ⓥ ajo blanco: iced white gazpacho with almonds & cauliflower, sweet grapes, dill, red onion & sumac grilled toast R87
Daniel Colombo Muscat d'Alexandrie R63

Salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe R155
Steel Colombar R53

fresh tuna tartare, truffled cauliflower pulp, green oil, seared prawns and roasted garlic aioli R145
Foodbarn "the Southerner" sauvignon blanc fumé R75

grilled baby calamari, avo, yuzu sauce, baby gem lettuce, citrus cell, soy & chili caramel R128
Alinea Vermentino R47

- Ⓥ mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar, baby leaves & wild rocket R120
Savage Follow The Line Cinsault R82

prawn tian: tomato, aubergine & avo confit with prawn fritters, red pepper & chili syrup, basil salsa R160
Cederberg buketttraube R47

- Ⓥ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream R145 / 240
Migliarina chenin blanc R52

foodbarn's hand chopped steak tartare with cornichon, onion pickle, parmesan mayo & cured egg yolk R145
Foodbarn "Kustard Pie" chenin blanc R75

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille R160
Migliarina Elgin Chardonnay R52

- Ⓥ courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash R118
Saurwein Chi Riesling R55

- Ⓥ cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil R115
Ken Forrester Chenin Blanc R65

- Ⓥ honey and miso roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina, fresh mint & coriander R109
Newton Johnson Albariño R50

Sides - hand cut fries 30/ gratin Dauphinois 65 / market vegetables(serves 2)59 / side green salad 28

franck's books: feast R550 / feast at home R510



BISTRONOMY LUNCH

from 12h30

mains

wine pairings 100ml

grilled salmon santée: seared Norwegian salmon, crispy rice, chimichurri, petite salad with red onions, tomato & crunchy chickpeas R310

Foodbarn "the Southerner" sauvignon blanc fumé R75

grilled fish, smoky aubergine purée, "panisse", tender lettuce leaves, lime butter & red onion, parsley and anchovy salsa R265

Foodbarn chenin blanc R47

Saumon à l'oseille: classic seared salmon, green asparagus, fresh sorrel & vermouth velouté R310

Foodbarn "KUSTARD PIE" chenin blanc reserve R75

Ⓥ risotto: porcini risotto, sliced porcini, onion petals, mushroom jus (with or without prawns) R240 / R298

Natte Valleij Stellenbosch Cinsault R70

🌿 courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash R220

Saurwein Chi Riesling R55

venison loin, caramelised pear, mash fritter, mesclun leaves, Morello cherry jus R315

Saurwein "Om" Pinot Noir R120

karoo lamb rack, crumbed & roasted, with leeks & ricotta dollari, rosemary grilled cherry tomatoes, rosemary jus R295

Foodbarn "Sang de terre" Grenache/ Syrah R75

slow stewed tripe & trotters with chili & tomato, "panisse" frites R235

Foodbarn "Sang de terre" Grenache/ Syrah R75

steak Béarnaise: cleaned beef sirloin, hand-cut fries, béarnaise sauce, watercress R285

Thelema Cabernet Sauvignon R90

Sides - hand cut fries 30/ gratin Dauphinois 65 / market vegetables(serves 2)59 / side green salad 28

dessert - wine pairings 70ml

Ⓥ cheese from our South African terroir with fruit & homemade preserve R145

Foodbarn straw wine NV (air dried chenin blanc)R72

🌿 homemade fruit sorbets, berries & macadamia praline R85

Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ raspberries, & strawberries, gratinated in almond sabayon, condensed milk sorbet R95

Thelema semillon NLH R83

Ⓥ rhubarb and meringue, strawberries, strawberry sauce, hibiscus sorbet R95

Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ foodbarn's crème brûlée scented with bergamot R105

Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ dark and white chocolate marquise millefeuille, pistachio gelato, creme anglaise, toffee sauce, whole roasted hazelnuts R115

KWV Cape Tawny R45

franck's books: feast R550 / feast at home R510

