

# BISTRONOMY LUNCH

from 12h30

## starters

### wine pairings 100ml

Atlantic oyster: shucked loose, ponzu, crunchy shallots, trout roe, chili oil • 54 each  
Cape Point Vineyards sauvignon blanc 55

⑤ soupe au "pisto": hearty vegetable, butter bean & short pasta soup, finished with pistou, olive oil & parmesan • 89

Atlas swift Chardonnay 121

salmon tartare with ginger & mild sriracha, tomato & ponzu water • 185  
Saurwein 'Chi' Riesling 55

fresh tuna tartare, truffled cauliflower pulp, green oil, seared prawns and togarashi mayo • 155

Foodbarn "the Southerner" sauvignon blanc Fumé 75

beef carpaccio: tonnato mayo, wild rocket, parmesan shavings, olive oil • 165 add avo • 185  
Jordan assyrtiko 80

Thai fried baby calamari, baby gem, mint, crispy shallots, katsuobushi, lime sauce • 155  
Alinea viura 66

classic hand chopped steak tartare with cornichon & nasturtium pesto, mushroom ketchup, confied quail egg yolk • 145

Rossouw, Gouws & Clarke Old Vine Pinotage (very light style) 49

prawn tian: tomato, aubergine & avo confit with prawn fritters, red pepper & chili syrup, basil salsa • 185

Cederberg bukettraube 47

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille • 185  
Capensis Silene chardonnay 94

⑤ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream • 165 / 280  
Thorne & daughters "The rocking horse" white blend 87

⑤ mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar, baby leaves & wild rocket • 135

Savage Follow The Line cinsault 105

⑤ cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil • 125

Foodbarn "KUSTARD PIE" chenin blanc reserve 75

⑤ honey and miso roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina, fresh mint & coriander • 109

Miles Mossop Chapter Three Chenin Blanc 82

Sides - hand cut fries 30/ gratin Dauphinois 75 / market vegetables(serves 2)65 / side green salad 32



## mains

wine pairings 100ml

grilled fish, Autumn veg Julienne, flash fried rice sticks, lemongrass, galangal & coconut cream, chilli crisp, crunchy Thai salad • 315

Foodbarn "KUSTARD PIE" chenin blanc reserve 75

seared teriyaki salmon, lime whipped tahini, fresh mint & basil, courgette fritters, edamame bean, crunchy sweet potatoes, yuzu, truffle & teriyaki splash • 375

Rall White blend 98

⑤ risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals • 265 / 345

Foodbarn "Sunny" sémillon 75

karoo lamb rack, crumbed & roasted, courgette, garlic & goats cheese torte, garlic & thyme jus • 335

Foodbarn "Tattoo Rouge" shiraz reserve 75

grilled duck breast, three pepper, port & brandy sauce, hand-cut fries & fine green beans • 335

Mullineux shiraz 112

beef fillet médaillons with Béarnaise sauce, watercress, handcut fries • 345

Foodbarn "Sang de Terre" Grenache/Syrah 75

venison loin, caramelised pears, mash beignet, baby mesclun leaves, blackcurrant jus • 355

Kanonkop cabernet sauvignon 132

slow stewed tripe & trotters with chili & tomato, served with potato beignet • 255

Foodbarn "STRAWBERRY PIE" red blend 75

Sides - hand-cut fries 38/ gratin Dauphinois 75 / market vegetables (serves 2) 69 / side green salad 28

 PESCATARIAN  PLANT BASED  VEGETARIAN

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



## dessert

### wine pairings 70ml

Klein Constantia Vin de Constance pairing 75ml • 283

- Ⓥ cheese from our South African terroir with fruit & homemade preserve • 185  
Foodbarn straw wine NV (air dried chenin blanc) 72
- Ⓥ strawberry & verbena sundae: strawberries, strawberry milk sorbet, verbena ice cream meringue crumbs, white chocolate sauce, chantilly cream, berry dust • 115  
Foodbarn straw wine NV (air dried chenin blanc) 72
- Ⓥ homemade fruit sorbets, berries & macadamia praline • 95  
Foodbarn straw wine NV (air dried chenin blanc) 72
- Ⓥ farm yogurt sorbet, rhubarb compote, sour "Morello" cherry sauce • 105  
Foodbarn straw wine NV (air dried chenin blanc) 72
- Ⓥ fresh berries gratinated in almond sabayon, condensed milk sorbet • 125  
Thelema muscat NLH 83
- Ⓥ fried milk, shortbread crumbs, cinnamon ice cream and toffee dots • 120  
Foodbarn straw wine NV (air dried chenin blanc) 72
- Ⓥ foodbarn's crème brûlée scented with vanilla & a cherry compote centre • 125  
Foodbarn straw wine NV (air dried chenin blanc) 72
- Ⓥ dark and white chocolate marquise millefeuille, pistachio gelato, crème anglaise, toffee sauce, whole roasted hazelnuts • 135  
KWV Cape Tawny 65

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