



# BISTRONOMY LUNCH

from 12h30

starters  
wine pairings 100ml

Atlantic oyster: shucked loose, ponzu, crunchy shallots, trout roe, chili oil R46 each  
Cape Point Vineyards sauvignon blanc R52

Ⓥ gazpacho: Iced tomato, cucumber & mint soup, with whipped chevin & dill oil R130  
Newton Johnson albariño R50

salmon tartare with ginger & mild sriracha, tomato & ponzu water R185  
Saurwein 'Chi' Riesling R55

fresh tuna tartare, truffled cauliflower pulp, green oil, seared prawns and togarashi mayo R155  
Foodbarn "the Southerner" sauvignon blanc Fumé R75

beef carpaccio: tonnato mayo, wild rocket, parmesan shavings, olive oil R165 ...add avo R185  
Jordan assyrtiko R59

grilled baby calamari, avo, yuzu sauce, baby gem lettuce, citrus cell, soy & chili caramel R145  
Alinea viura R47

classic hand chopped steak tartare with cornichon & nasturtium pesto, confied quail  
egg yolk R145  
Rossouw, Gouws & Clarke Old Vine Pinotage (very light style) R47

prawn tian: tomato, aubergine & avo confit with prawn fritters, red pepper & chili syrup,  
basil salsa R185  
Cederberg bukettraube R47

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille R185  
Capensis Silene chardonnay R87

Ⓥ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream R165 / 280  
Migliarina chenin blanc R52

Ⓥ mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar, baby leaves  
& wild rocket R135  
Savage Follow The Line cinsault R82

🌱 cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa,  
turmeric oil R125  
Foodbarn "KUSTARD PIE" chenin blanc reserve R75

Ⓥ honey and miso roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina,  
fresh mint & coriander R109  
Miles Mossop Chapter Three Chenin Blanc R82

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

**franck's cookbooks: feast R550 / feast at home R510**



🌱 PLANT BASED Ⓥ VEGETARIAN

We love our four-legged friends and are happy to welcome well-behaved dogs to our restaurant!  
To ensure a safe and enjoyable experience for all our guests —human and canine— please ensure that your  
furry friends are on leash at all times.

BISTRONOMY LUNCH

from 12h30

mains

wine pairings 100ml

grilled fish, sauce “Poulette” brown butter capers and potato fondant R298  
Foodbarn “Sunny” sémillon R75

seared teriyaki salmon, lime whipped tahini, fresh mint & basil, courgette fritters, edamame bean, crunchy sweet potatoes, yuzu, truffle & teriyaki splash R345  
Wolf & woman Grenache blanc R75

risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns,   
Ⓥ petite salad and minute pickled celeriac petals R265 / R325  
Foodbarn “KUSTARD PIE” chenin blanc reserve R75

karoo lamb rack, crumbed & roasted, courgette, garlic & goats cheese torte, garlic & thyme jus R325  
Foodbarn “Tattoo Rouge” shiraz reserve R75

Limousin beef fillet with garlic & thyme pan butter, hand-cut fries & fine green beans R325  
Capensis Silene cabernet sauvignon R114

beef sirloin (trimmed) with Béarnaise sauce, watercress, handcut fries R295  
Foodbarn “Sang de Terre” Grenache/Syrah R75

venison loin, caramelised nectarine, mash beignet, baby mesclun leaves, blackcurrant jus R345  
Thelema cabernet sauvignon R90

slow stewed tripe & trotters with chili & tomato, served with potato beignet R255  
Foodbarn “STRAWBERRY PIE” red blend R75

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

dessert

wine pairings 70ml

Ⓥ cheese from our South African terroir with fruit & homemade preserve R185  
Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ strawberry & verbena sundae: strawberries, strawberry milk sorbet, verbena ice cream meringue crumbs, white chocolate sauce, chantilly cream, berry dust R115  
Foodbarn straw wine NV (air dried chenin blanc)R72

🌿 homemade fruit sorbets, berries & macadamia praline R95  
Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ farm yogurt sorbet, rhubarb compote, sour “Morello” cherry sauce R105  
Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ berries, gratinated in almond sabayon, condensed milk sorbet R125  
Thelema muscat NLH R83

Ⓥ fried milk, shortbread crumbs, cinnamon ice cream and toffee dots R120  
Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ foodbarn's crème brulée scented with vanilla & a cherry compote centre R125  
Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ dark and white chocolate marquise millefeuille, pistachio gelato, crème anglaise, toffee sauce, whole roasted hazelnuts R135  
KWV Cape Tawny R65