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

(V) gazpacho: Iced tomato, cucumber & mint soup, with whipped chevin & dill oil • 130
Newton Johnson albariño 55

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

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

(V) mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar, baby leaves & wild rocket • 135
Savage Follow The Line cinsault 105

cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil • 125
Foodbarn "KUSTARD PIE" chenin blanc reserve 75

(V) 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, crispy rice "pavé", yuzu emulsion, baby gem lettuce & avocado, citrus cell, soy & chili caramel • 310
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 • 345
Rall White blend 98

(V) risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals • 265 / 325
Foodbarn"Sunny" sémillon 75

karoo lamb rack, crumbed & roasted, courgette, garlic & goats cheese torte, garlic & thyme jus • 325
Foodbarn "Tattoo Rouge" shiraz reserve 75

grilled duck breast, three pepper, port & brandy sauce, hand-cut fries & fine green beans • 325
Mullineux shiraz 112

beef sirloin (trimmed) with Béarnaise sauce, watercress, handcut fries • 295
Foodbarn "Sang de Terre" Grenache/Syrah 75

venison loin, caramelised nectarine, mash beignet, baby mesclun leaves, blackcurrant jus • 345
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 (V) VEGETARIAN

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

dessert
wine pairings 70ml
Klein Constantia Vin de Constance pairing 75ml • 283

V cheese from our South African terroir with fruit & homemade preserve • 185
Foodbarn straw wine NV (air dried chenin blanc) 72

V 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

V farm yogurt sorbet, rhubarb compote, sour "Morello" cherry sauce • 105
Foodbarn straw wine NV (air dried chenin blanc) 72

V berries and ripe fig gratinated in almond sabayon, condensed milk sorbet • 125
Thelema muscat NLH 83

V fried milk, shortbread crumbs, cinnamon ice cream and toffee dots • 120
Foodbarn straw wine NV (air dried chenin blanc) 72

V foodbarn's crème brulée scented with vanilla & a cherry compote centre • 125
Foodbarn straw wine NV (air dried chenin blanc) 72

V dark and white chocolate marquise millefeuille, pistachio gelato, crème anglaise, toffee sauce, whole roasted hazelnuts • 135
KWV Cape Tawny 65

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