



BISTRONOMY LUNCH

VEGETARIAN & PLANT BASED

3 course R450

3 course with wine pairings R620

1 starter R120 ~ 1 main 240 ~ 1 dessert R90



starters

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



main course

- 🌿 persian roasted crown pumpkin, tender stem, yellow lentil, curry leaf & coconut sauce, crunchy onion & roasted pumpkin seeds
foodbarn "kustard pie" chenin blanc reserve
or
- 🌿 wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream
foodbarn chardonnay
or
- 🌿 risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals
doran vineyards grenache blanc



dessert

paired with foodbarn straw wine

- 🌿 homemade fruit sorbets, berries & macadamia praline
or
- 🌿 granadilla curd pie, lemon verbena s'mores, hibiscus & condensed milk sorbet
or
- 🌿 chocolate marquise millefeuille, hazelnut chiboust, creme anglaise and toffee sauce
or
- 🌿 foodbarn's rhubarb & vanilla crème brulée
or
- 🌿 cheese from our South African terroir with homemade preserve



🌿 PLANT BASED 🌿 VEGETARIAN

franck's books: feast R490 / feast at home R450

P.T.O