



BISTRONOMY LUNCH

starters

wine pairings 100ml

from 12h30

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

 sweet potato, coconut & lemongrass soup, with crispy shallots & chili oil R82
Cederberg bukettraube R47

salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe R155
Jordan assyrtiko R59

fresh tuna tartare, truffled cauliflower pulp, green oil, seared prawns and togarashi mayo R145
Foodbarn “the Southerner” sauvignon blanc Fumé R75

grilled baby calamari, avo, yuzu sauce, baby gem lettuce, citrus cell, soy & chili caramel R140
Alinea viura R47

 mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar, baby leaves & wild rocket R130
Savage Follow The Line cinsault R82

sautéed prawns and courgette beignets, creamy bisque sauce & chives R185
Haberer Family ‘Alma’ chardonnay R79

 wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream R155 / 260
Migliarina chenin blanc R52

classic hand chopped steak tartare with cornichon & nasturtium pesto, confied quail egg yolk R145
Foodbarn “Sunny” semillon R75

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille R175
Migliarina Elgin chardonnay R52

 charred butternut, caramelised onion, labneh, capers R79
Miles Mossop Chapter 3 chenin blanc R82

 cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil R115
Foodbarn “KUSTARD PIE” chenin blanc reserve R75

 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 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

seared salmon on leafy greens with mint & basil, homemade hummus, courgette fritters, edamame bean, crunchy sweet potatoes, yuzu & truffle splash, grated parmesan R320
Foodbarn "KUSTARD PIE" chenin blanc reserve R75

grilled fish, Tunisian mechouia salsa, squashed baby potatoes, cauliflower achar, black coconut oil R285
Foodbarn "Sunny" semillon R75

⑤ risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals R240 / R298
Natte Valleij Stellenbosch cinsault R70

venison loin, poached quince, mash fritter, mesclun leaves, honey and lime jus R315
La Brune pino noir R157

karoo lamb rack, crumbed & roasted, with pissalatière, grilled cherry tomatoes, roasted garlic and thyme jus R295
Foodbarn "Sang de terre" grenache/ syrah R75

slow stewed tripe & trotters with chili & tomato, served with "panisse" R235
Foodbarn "Sang de terre" grenache/ syrah R75

beef sirloin (trimmed) with Béarnaise sauce, watercress, handcut fries and a swirl of Bordelaise sauce R295
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

- ⑤ cheese from our South African terroir with fruit & homemade preserve R175
Foodbarn straw wine NV (air dried chenin blanc)R72
- ⑤ mini Mont Blanc verrine: chestnut mousse, meringue crumbs, chantilly cream R95
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
- ⑤ berries, gratinated in almond sabayon, condensed milk sorbet R115
Thelema semillon NLH R83
- ⑤ fried milk, shortbread crumbs, cinnamon ice cream and toffee dots R100
Foodbarn straw wine NV (air dried chenin blanc)R72
- ⑤ foodbarn's crème brûlée scented with vanilla and a rhubarb compote centre R115
Foodbarn straw wine NV (air dried chenin blanc)R72
- ⑤ dark and white chocolate marquise millefeuille, pistachio gelato, creme anglaise, toffee sauce, whole roasted hazelnuts R115
KWV Cape Tawny R45

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