



BISTRONOMY LUNCH

starters

wine pairings 100ml

Atlantic oyster: shucked loose, ponzu, crunchy shallots, trout roe, chili oil R44 each
Klein Constantia Sauvignon Blanc R47

cured salmon carpaccio, coconut, tamarind and salted plum sauce, green oil,
vietnamese herbs R160
Foodbarn "the Southerner" sauvignon blanc fumé R75

fresh tuna tartare, truffled cauliflower pulp, sweet ginger & nori salsa, seared prawns and
roasted garlic aioli R145
Cape Point Vineyards Noordhoek Sauvignon Blanc R52

grilled baby calamari, avo, yuzu sauce, lettuce wedge, grapefruit, soy & chili caramel R128
Tanagra Colombar R47

⑤ mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar,
baby leaves & wild rocket R120
Savage Follow The Line Cinsault R82

prawn tian: tomato, aubergine & avo confit with prawn fritters, red pepper & chili syrup,
basil salsa R160
Cederberg bukettraube R47

⑤ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream R145 / 240
Migliarina Chenin Blanc R52

duck confit raviole with leeks & ricotta, rosemary grilled cherry tomatoes,
rich rosemary jus R145
Migliarina Chenin Blanc R52

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille R150
Migliarina Elgin Chardonnay R52

🌱 courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint,
edamame beans, homemade hummus, truffle and yuzu splash R118 / 220
Saurwein Chi Riesling R55

🌱 cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa,
turmeric oil R115
Ken Forrester Chenin Blanc R65

⑤ honey roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina,
fresh mint & coriander R109
Foodbarn "the search" White Blend R47

Sides: hand cut fries 27 / market vegetables (serves 2) 57 / side green salad 27

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



BISTRONOMY LUNCH

mains

wine pairings 100ml

grilled salmon santé: asparagus & tenderstem, tomato, lemon juice, basil & olive oil sauce vierge R292

Foodbarn "the Southerner" sauvignon blanc fumé R75

grilled fish, squashed baby potatoes, young leaves, lemon butter, capers & lemon pulp, nasturtium pesto R255

Draaiboek 'Onskuld' Chardonnay R80

Millefeuille: seared salmon, tender stem & edamame, wholegrain mustard & vermouth velouté R298

Foodbarn "KUSTARD PIE" chenin blanc reserve R75

Ⓥ risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals R220 / R290

Klein Sering Semillon/ Sauvignon blanc R60

🌿 Eggplant schnitzel salad, chunky Nicoise ratatouille, wild rocket & basil, rowdy aioli & balsamic syrup R210

Foodbarn "Sang de terre" Grenache/ Syrah R75

venison loin, seared nectarine, potato gratin, mesclun leaves, Morello cherry jus R305

Saurwein "Om" Pinot Noir R120

karoo lamb rack, crumbed & roasted, onion & tomato tart tatin, peppery leaves, roasted garlic jus R285

Trizanne Reserve syrah R80

slow stewed tripe & trotters with chili & tomato, buttered mash R235

Foodbarn "Sang de terre" Grenache/ Syrah R75

steak Bordelaise: cleaned beef sirloin, hand-cut fries, red wine sauce, herb butter compote R285

Thelema Cabernet Sauvignon R90

sides hand cut fries 30 / market vegetables(serves 2)57 / side green salad 28

dessert

wine pairings 70ml

cheese from our South African terroir with homemade preserve R145

Foodbarn straw wine NV (air dried chenin blanc)R72

homemade fruit sorbets, berries & macadamia praline R85

Foodbarn straw wine NV (air dried chenin blanc)R72

nectarine, raspberries, & strawberries, gratinated in almond sabayon, condensed milk sorbet R95

Thelema semillon NLH R83

foodbarn's rhubarb & vanilla crème brûlée R105

Foodbarn straw wine NV (air dried chenin blanc)R72

dark and white chocolate marquise millefeuille, pistachio chiboust, creme anglaise and toffee sauce R115

KWV Cape Tawny R45

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

