



BISTRONOMY LUNCH

3 course R450 / 3 course with wine pairings R620
1 starter R120 ~ 1 main 240~ 1 dessert R90

atlantic oysters: shucked loose, grapefruit ponzu, aioli, roe
3 each per bistro starter portion or R42 each
foodbarn sauvignon blanc

starters

grilled baby calamari, avo, iceberg wedge, yuzu mayo, burnt honey & soy glaze
doran vineyards grenache blanc

or

mild cheese beignet, raspberry gastrique, sautéed nectarines, whipped basil feta,
baby leaves & will rocket
foodbarn "the rudi" red blend

or

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

or

wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream
foodbarn chenin blanc reserve

or

fresh tuna tartare, truffled cauliflower pulp, seaweed tapenade,
seared prawns and lime & togorashi mayo
foodbarn sauvignon blanc

or

bouillabaisse: rich fish soup with linefish, mussels & prawns,
saffron mash & rouille
foodbarn chardonnay

main course

grilled fish, chick pea fritters, aubergine pate, lemon butter, parsley & anchovy salsa
doran vineyards roussanne

or

seared salmon, green asparagus, tender stem & edamame, spring herbs hollandaise
foodbarn "kustard pie" chenin blanc reserve

or

springbok loin, mash fritter, baby spinach, black currant jus
foodbarn "the rudi" red blend

or

karoo lamb rack, crumbed & roasted, medjool date & butternut purée,
potato beignet, peppery leaves, cumin jus, labneh
Sagra by Verspieren/Haberer (grenache / syrah)

or

slow stewed tripe & trotters with chili & tomato, buttered mash
foodbarn reserve grenache noir

or

cleaned beef sirloin, potato gratin, mesclun leaves, red wine roasted jus
and fresh herbs compote
foodbarn noordhoek red

sides

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

dessert

paired with foodbarn straw wine

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 brûlée

or

cheese from our South African terroir with homemade preserve



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

P.T.O