

# BISTRO LUNCH

from 12h30

## starters

### wine pairings 100ml

Atlantic oyster: shucked loose, ponzu, crunchy shallots, trout roe, chili oil • 54 each  
Klein Constantia sauvignon blanc 55

⑤ “paletta”: fresh goats cheese with herbs , baby peppery leaves, honeyed cherry tomatoes, tomato vinaigrette, olive oil • 125  
Foodbarn Rosé du Sud 47

salmon tartare with ginger & mild sriracha, tomato & ponzu water • 185  
Saurwein ‘Chi’ Riesling 55

fresh tuna tartare, truffled cauliflower pulp, cracked hazelnuts, radishes, 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 feuillantine; flash fried prawns with garlic & chilli, tomato pulp & rocket in puff pastry finished with herb butter • 185  
Steel Colombar 60

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille • 185  
Capensis Silene chardonnay 94

⑤ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream • 165 / 280  
Thorne & daughters “The rocking horse” white blend 87

⑤ cauliflower beignets, black bean mousse, whipped tahini, fresh mint & basil, edamame, crunchy sweet potatoes, hot mechovia salsa • 125  
Rall White blend 98

⑤ honey and miso roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina, fresh mint & coriander • 119  
Miles Mossop Chapter Three Chenin Blanc 82

Sides - pommes risollées • 30/ gratin Dauphinois • 75 / market veggies serves 2) • 65 / side green salad • 32



## mains

wine pairings 100ml

grilled fish "grenobloise": turnip pulp, lemon cell, croutons, nasturtium pesto, chardonnay & caper cream • 315

Schultz Heldervue Stellenbosch Chardonnay 90

seared salmon, tenderstem, fine beans & edamame, grapefruit segments and sauce "Mousseline" • 385

Foodbarn "the Southerner" sauvignon blanc Fumé 75

⑤ risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals • 265 / 345

Foodbarn "Sunny" sémillon 75

karoo lamb rack, crumbed & roasted, ratatouille bouchée with pistou, rich basil jus • 335

Foodbarn "Tattoo Rouge" shiraz reserve 75

duck breast, garlic jus, roasted butternut and garlic confit, pomme risollées & fine green beans • 345

Mullineux shiraz 112

beef fillet médaillons with Béarnaise sauce, watercress, pomme risollées • 345

Foodbarn "Sang de Terre" Grenache/Syrah 75

venison loin, caramelised pears, mash beignet, baby mesclun leaves, blackcurrant jus • 355

Kanonkop cabernet sauvignon 132

slow stewed tripe & trotters with chili & tomato, served with potato beignet • 255

Foodbarn "STRAWBERRY PIE" red blend 75

Sides - pommes risollées • 30/ gratin Dauphinois • 75 / market veggies serves 2) • 65 / side green salad • 32



PESCATARIAN



PLANT BASED



VEGETARIAN

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



## dessert

### wine pairings 70ml

Klein Constantia Vin de Constance pairing 75ml • 283

- ⑤ cheese from our South African terroir with fruit & homemade preserve • 195  
Foodbarn straw wine NV (air dried chenin blanc) 72
- ⑤ strawberry & verbena sundae: strawberries, strawberry milk sorbet, verbena ice cream meringue crumbs, white chocolate sauce, chantilly cream, berry dust • 125  
Foodbarn straw wine NV (air dried chenin blanc) 72
- ⑤ homemade fruit sorbets, berries & macadamia praline • 105  
Foodbarn straw wine NV (air dried chenin blanc) 72
- ⑤ farm yogurt sorbet, rhubarb compote, sour "Morello" cherry sauce • 115  
Foodbarn straw wine NV (air dried chenin blanc) 72
- ⑤ fresh berries gratinated in almond sabayon, condensed milk sorbet • 135  
Thelema muscat NLH 83
- ⑤ feuilleté: caramelised apples in puff pastry, vanilla sauce, cinnamon ice cream, gianduja dots • 140  
Foodbarn straw wine NV (air dried chenin blanc) 72
- ⑤ foodbarn's crème brûlée scented with vanilla & a cherry compote centre • 140  
Foodbarn straw wine NV (air dried chenin blanc) 72
- ⑤ dark and white chocolate marquise millefeuille, pistachio gelato, crème anglaise, toffee sauce, whole roasted hazelnuts • 140  
KWV Cape Tawny 65

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