BISTRO LUNCH

from 12h30

art in the
Foodbarn

starters
wine pairings 100ml

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

(V) *"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 water "ponzu" • 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

grilled baby calamari, lettuce wedge & avo, lime emulsion, grapefruit segments, burnt honey & soy glaze • 155
Alinea viura 66

classic hand chopped steak tartare with parsley & caper pesto, mushroom ketchup, confit quail egg yolk • 145
Rossouw, Gouws & Clarke Old Vine Pinotage (very light style) 49

prawn fritters: beer battered prawns, Créole cauliflower & carrot atchar, green ginger salsa, black coconut oil, roasted coconut • 185
Foodbarn Kustard Pie chenin blanc 75

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille • 185
Foodbarn 'Supernova' Chardonnay 75

(V) wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream • 165 / 280
Vulpes 'Velox' Chenin Blanc 104

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

(V) 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 rissollées • 30/ gratin Dauphinois • 75 / market veggies (serves 2) • 65 / side green salad • 32

mains
wine pairings 100ml

grilled fish "grenobloise": turnip pulp, lemon cells, croutons, watercress pesto, chardonnay & caper cream • 315
Foodbarn 'Supernova' Chardonnay 75

seared salmon, sauce "Vierge" with tomato, coriander, lemon & Piquetberg olive oil, sticky rice cake • 385
Foodbarn 'the Southerner' sauvignon blanc Fumé 75

(V) 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 'Jean-Phi' Cabernet Sauvignon 75

venison loin, caramelised nectarine, 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 rissollées • 30/ gratin Dauphinois • 75 / market veggies (serves 2) • 65 / side green salad • 32

PESCATARIAN PLANT BASED (V) VEGETARIAN

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

dessert
wine pairings 70ml
Klein Constantia Vin de Constance pairing 75ml • 283

Ⓥ Gorgonzola croquette, spiced red wine pear, port reduction • 125
Foodbarn straw wine NV (air dried chenin blanc) 72

Ⓥ 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

homemade fruit sorbets, berries & macadamia praline • 105
Foodbarn straw wine NV (air dried chenin blanc) 72

Ⓥ farm yogurt sorbet, nectarine compote, "Morello" cherry sauce
fig leaf oil & fig leaf dust • 115
Foodbarn straw wine NV (air dried chenin blanc) 72

Ⓥ fresh berries gratinated in almond sabayon, condensed milk sorbet • 135
Thelema muscat NLH 83

Ⓥ feuilleté: caramelised apples in puff pastry, vanilla sauce, cinnamon ice cream, gianduja dots • 140
Foodbarn straw wine NV (air dried chenin blanc) 72

Ⓥ foodbarn's crème brûlée scented with vanilla & a rhubarb compote centre • 140
Foodbarn straw wine NV (air dried chenin blanc) 72

Ⓥ dark and white chocolate marquise millefeuille, pistachio gelato, crème anglaise, toffee sauce, whole roasted hazelnuts • 140
KWV Cape Tawny 65

PESCATARIAN PLANT BASED Ⓥ VEGETARIAN

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

12% service charge will be added to tabled of 5 or more.