



# BISTRONOMY LUNCH

## VEGETARIAN & PLANT BASED

3 course R440

3 course with wine pairings R600

1 starter R120 ~ 1 main 240~ 1 dessert R90

### starters

- ④ courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash  
*cederberg bukettraube*  
or
- ④ cauliflower beignets, black bean mousseline, red kimchi & chipotle salsa, turmeric oil  
*saurwein chi riesling*  
or
- ⑤ tomato, aubergine & avo tian, mushroom fritters, red pepper & chili syrup, basil salsa  
*cederberg bukettraube*  
or
- ④ honey roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina, fresh mint & coriander  
*foodbarn "the search" white blend*  
or
- ⑤ mild fresh goats cheese, ripe avo, olive oil, noordhoek vinegar, sun dried red pepper & sourdough toast  
*klein constantia sauvignon blanc*



### main course

- ④ persian roasted cauliflower, yellow lentil, curry leaf & coconut sauce, crunchy onion & roasted almonds  
*foodbarn "the search" white; grenache blanc/ roussanne/ marsanne*  
or
- ⑤ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream  
*foodbarn chardonnay*  
or
- ⑤ risotto with roasted tomatoes, basil, parmesan & pecorino, with (or without) seared prawns & petite salad  
*myburgh bros cinsault*



### dessert

*paired with foodbarn straw wine*

- ④ homemade fruit sorbets, berries & macadamia praline  
or
- ⑤ lemon curd pie, lemon verbena smores, condensed milk sorbet  
or
- ⑤ dark chocolate "pavé", hazelnut & cacao dots, white chocolate & cereal rocks, coconut sorbet  
or
- ⑤ foodbarn's rhubarb & vanilla crème brûlée  
or
- ⑤ cheese from our South African terroir with homemade preserve

④ PLANT BASED

⑤ VEGETARIAN



P.T.O