



BISTRONOMY LUNCH

3 course R440

3 course with wine pairings R600

1 starter R120 ~ 1 main 240~ 1 dessert R90

atlantic oysters: shucked loose, noordhoek vinegar ponzu, aioli, roe

3 each per starter portion or R40 each

foodbarn sauvignon blanc

starters

grilled baby calamari, avo, iceberg wedge, yuzu mayo, burnt honey & soy glaze

foodbarn "the hoek" white blend (chard/chenin)

or

mild cheese fritter, whipped basil feta, confied baby tomatoes,

peppery leaves, smoked aubergine pate, mild chili caramel

foodbarn straw wine

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, edamame beans, seared

prawns, chili & lime aioli

klein constantia sauvignon blanc

or

bouillabaisse: rich fish soup with linefish, mussels & prawns,

saffron mash & rouille

foodbarn chardonnay

main course

grilled ethical fish, fine beans, tender stem & mesclun leaves, tomato vinaigrette

& pesto drops, olives & garlic crouton

Delaire Graff rosé (cab franc)

or

grilled ethical fish, sautéed baby spinach, steamed mussels, creamy

saffron & mussel velouté

Julien Schaal mountain vineyards chardonnay

or

seared springbok loin, mash fritter & tender stem

port, red wine & shallot jus

foodbarn the noordhoek red

or

karoo lamb rack, crumbed & roasted, medjool date & butternut purée,

potato beignet, peppery leaves, cumin jus, labneh, cinnamon oil

Sagra by Verspieren/Haberer (grenache / syrah)

or

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

foodbarn reserve grenache noir

dessert

lemon curd pie, lemon verbena smores, condensed milk sorbet

or

dark chocolate "pavé" , hazelnut & cacao dots, white chocolate &

cereal rocks, coconut sorbet

or

foodbarn's rhubarb & vanilla crème brûlée

or

cheese from our South African terroir with homemade preserve

