



BISTRONOMY LUNCH

starters

wine pairings 100ml

Atlantic oyster: shucked loose, ponzu, crunchy shallots, trout roe, chili oil R46 each
Klein Constantia Sauvignon Blanc R47

- ☞ soupe au pistou: hearty vegetable, white bean & short pasta soup, finished with pistou,
olive oil & parmesan R87
- Ⓥ Alinea Carignan R47

fresh salmon "émincé", togarashi, grapefruit ponzu, smoked jalapeño R155
Steel Colombar R53

fresh tuna tartare, truffled cauliflower pulp, green oil, seared prawns and roasted garlic aioli R145
Foodbarn "the Southerner" sauvignon blanc fumé R75

grilled baby calamari, avo, yuzu sauce, baby gem lettuce, grapefruit cell, soy & chili caramel R128
Alinea Vermentino R47

- Ⓥ mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar, baby leaves & wild rocket R120
Savage Follow The Line Cinsault R82

prawn tian: tomato, aubergine & avo confit with prawn fritters, red pepper & chili syrup, basil salsa R160
Cederberg buketraube R47

- Ⓥ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream R145 / 240
Botanica Flower Girl Albariño R53

foodbarn's hand chopped steak tartare with quail egg, croutons and green side salad R145
Foodbarn "Kustard Pie" chenin blanc R75

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille R160
Migliarina Elgin Chardonnay R52

- ☞ courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash R118
Saurwein Chi Riesling R55

- ☞ cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil R115
Ken Forrester Chenin Blanc R65

- Ⓥ honey and miso roasted aubergine, whipped feta, mild harissa, roasted almonds & tahina, fresh mint & coriander R109
Newton Johnson Albariño R50

Sides: hand cut fries 30 / market vegetables (serves 2) 59 / side green salad 27

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



BISTRONOMY LUNCH

mains

wine pairings 100ml

grilled salmon santée: seared Norwegian salmon, lime and ginger dashi, tomato, coriander and wakame, squashed baby potatoes R298
Foodbarn "the Southerner" sauvignon blanc fumé R75

grilled fish, smoky aubergine purée, chickpea "panisse", tender lettuce leaves, lime butter & red onion, parsley and anchovy salsa R265
Foodbarn chenin blanc R47

Millefeuille: seared salmon, tender stem & edamame, sorrel & vermouth velouté R298
Foodbarn "KUSTARD PIE" chenin blanc reserve R75

Ⓥ risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals R220 / R290
Klein Sering Semillon/ Sauvignon blanc R60

🌱 courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash R220
Saurwein Chi Riesling R55

venison loin, caramelised pear, potato gratin, mesclun leaves, Morello cherry jus R315
Saurwein "Om" Pinot Noir R120

karoo lamb rack, crumbed & roasted, with leeks & ricotta dollari, rosemary grilled cherry tomatoes, rich rosemary jus R295
Foodbarn "Sang de terre" Grenache/ Syrah R75

slow stewed tripe & trotters with chili & tomato, "panisse" frites R235
Foodbarn "Sang de terre" Grenache/ Syrah R75

steak Béarnaise: cleaned beef sirloin, hand-cut fries, béarnaise sauce, watercress R285
Thelema Cabernet Sauvignon R90

sides hand cut fries 30 / market vegetables(serves 2)59 / side green salad 28

dessert - wine pairings 70ml

Ⓥ cheese from our South African terroir with figs and homemade preserve R145
Foodbarn straw wine NV (air dried chenin blanc)R72

🌱 homemade fruit sorbets, berries & macadamia praline R85
Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ raspberries, & strawberries, gratinated in almond sabayon, condensed milk sorbet R95
Thelema semillon NLH R83

Ⓥ rhubarb and meringue, strawberries, strawberry sauce, hibiscus sorbet R95
Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ foodbarn's crème brûlée scented with bergamot R105
Foodbarn straw wine NV (air dried chenin blanc)R72

Ⓥ dark and white chocolate marquise millefeuille, pistachio chiboust, creme anglaise, toffee sauce, whole roasted hazelnuts R115
KWV Cape Tawny R45

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