



BISTRONOMY LUNCH

from 12h30

starters

wine pairings 100ml

Atlantic oyster: shucked loose, ponzu, crunchy shallots, trout roe, chili oil R46 each
Cape Point Vineyards Sauvignon Blanc R52

Ⓥ ajo blanco: iced white gazpacho with almonds & cauliflower, sweet grapes, figs, dill, red onion & sumac grilled toast R87
Daniel Colombo Muscat d'Alexandrie R63

salmon carpaccio: sushi rice, nori, ginger & sesame vinaigrette, salmon roe R155
Jordan Assyrtiko R59

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

grilled baby calamari, avo, yuzu sauce, baby gem lettuce, citrus cell, soy & chili caramel R140
Alinea Viura R47

Ⓥ mild cheese beignet, raspberry gastrique, raspberries, whipped basil feta, zataar, baby leaves & wild rocket R130
Savage Follow The Line Cinsault R82

seared prawns, fennel, avo and pear salad, lime & chili syrup, charcoal kewpie, sesame salt R185
Cederberg buketttraube R47

Ⓥ wild mushrooms & ricotta raviole, seared shiitakes and truffled fontina cream R155 / 260
Migliarina chenin blanc R52

classic hand chopped steak tartare with cornichon & nasturtium pesto, confied egg yolk R145
Foodbarn "Sunny" semillon R75

bouillabaisse: rich fish soup with line fish, mussels & prawns, saffron mash & rouille R175
Migliarina Elgin Chardonnay R52

Ⓥ courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash R128
Saurwein Chi Riesling R55

Ⓥ cauliflower beignets, smoky black bean mousseline, hot kimchi & chipotle salsa, turmeric oil R115
Foodbarn "KUSTARD PIE" chenin blanc reserve R75

Ⓥ 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/ gratin Dauphinois 65 / market vegetables(serves 2)59 / side green salad 28

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



Ⓥ PLANT BASED Ⓥ VEGETARIAN

P.T.O

BISTRONOMY LUNCH

from 12h30

mains

wine pairings 100ml

grilled salmon santée: seared Norwegian salmon, crispy rice, red chimichurri, petite salad with red onions, tomato & crunchy chickpeas R310

Foodbarn "the Southerner" sauvignon blanc fumé R75

grilled fish, Tunisian mechouia salsa, squashed baby potatoes, cauliflower achar, black coconut oil R285

Foodbarn "Sunny" semillon R75

risotto with celeriac, truffle, roasted onion & pecorino, with (or without) seared prawns, petite salad and minute pickled celeriac petals R240 / R298

Natte Valleij Stellenbosch Cinsault R70

⑤ courgette fritters & crunchy sweet potato; baby mesclun, with basil & mint, edamame beans, homemade hummus, truffle and yuzu splash R245

Saurwein Chi Riesling R55

⑤ venison loin, grilled nectarine, mash fritter, mesclun leaves, Morello cherry jus R315

Saurwein "Om" Pinot Noir R120

karoo lamb rack, crumbed & roasted, with butternut tart Tatin, grilled cherry tomatoes, roasted cumin jus R295

Foodbarn "Sang de terre" Grenache/ Syrah R75

slow stewed tripe & trotters with chili & tomato, served with "panisse" R235

Foodbarn "Sang de terre" Grenache/ Syrah R75

beef sirloin (trimmed)

sautéed porcini, onion petals, porcini jus, handcut fries R320 or

Bearnaise sauce, watercress, handcut fries R285

Thelema Cabernet Sauvignon R90

Sides - hand cut fries 30/ gratin Dauphinois 65 / market vegetables(serves 2)59 / side green salad 28

dessert - wine pairings 70ml

⑤ cheese from our South African terroir with fruit & homemade preserve R175

Foodbarn straw wine NV (air dried chenin blanc)R72

⑤ homemade fruit sorbets, berries & macadamia praline R95

Foodbarn straw wine NV (air dried chenin blanc)R72

⑤ raspberries, strawberries & stone fruits, gratinated in almond sabayon, condensed milk sorbet R115

Thelema semillon NLH R83

⑤ fried milk, shortbread crumbs, cinnamon ice cream and toffee dots R100

Foodbarn straw wine NV (air dried chenin blanc)R72

⑤ foodbarn's crème brûlée scented with vanilla and a rhubarb compote centre R115

Foodbarn straw wine NV (air dried chenin blanc)R72

⑤ dark and white chocolate marquise millefeuille, pistachio gelato, creme anglaise, toffee sauce, whole roasted hazelnuts R115

KWV Cape Tawny R45

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



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