



# BISTRONOMY LUNCH

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## VEGETARIAN & PLANT BASED

3 course R390

3 course with wine pairings R480

1 starter R110 ~ 1 main R205 ~ 1 dessert R85

### starters

plant based: cauliflower beignets, black bean mousseline,  
red kimchi & chipotle salsa, turmeric oil  
*foodbarn "the hoek" white blend (chard/chenin)*

or

plant based: aubergine, tomato & avo tian, mushroom fritters,  
red pepper & chili syrup, basil salsa  
*cederberg bukettraube*

or

vegetarian: honey roasted aubergine, whipped feta, mild harissa,  
roasted almonds & tahina, fresh mint & coriander  
*foodbarn "the search" white blend*

or

vegetarian: wild mushrooms & ricotta raviole, seared shiitakes  
and truffled fontina cream  
*foodbarn chardonnay*

or

vegetarian: mild fresh goats cheese, ripe avo, olive oil,  
noordhoek vinegar, sun dried red pepper & sourdough toast  
*foodbarn sauvignon blanc*



### main course

plant based: chickpea tagine, glazed baby onions, wilted baby  
spinach, sesame salt & cinnamon oil  
*foodbarn "the search" white; grenache blanc/ roussanne/ marsanne*

or

plant based: courgette beignet & roasted beetroot salad; baby  
spinach, wild rocket, mint & edamame beans, homemade hummus,  
truffle and yuzu splash  
*cederberg bukettraube*

or

vegetarian: risotto with roasted tomatoes, basil, parmesan &  
pecorino, with (or without) seared prawns & petite salad  
*foodbarn reserve chenin blanc*



### dessert

*paired with foodbarn straw wine*

plant based: homemade fruit sorbets, berries & macadamia praline  
or

vegetarian: lemon curd pie, lemon verbena smores, condensed  
milk sorbet

or

vegetarian: dark chocolate "pavé", hazelnut & cacao dots, white  
chocolate & cereal rock, coconut ice cream

or

vegetarian: strawberry filled crêpes, crème anglaise, basil ice  
cream

vegetarian goey meringue, flambéed bananas, vanilla chiboust,  
cinnamon ice cream

