



EST. 2021

THE BARN

LUNCH & DINNER MENU

LUNCH 12h30 - 14h00 | DINNER 18h00 - 21h30

STARTERS

FARMER'S SUNBURST (V) (GF) (NF) (SF) 80

Garden lettuce, tomato, oregano, bell peppers, cucumber, Kalamata olives and feta served with garden herbs dressing

MINI SUNBURST SALAD (GF) (SF) 110

Add BBQ chicken strips 110
Add game strips 150

MIDGARD CARPACCIO (GF) (NF) (SF) 115

Your selection of beef or game carpaccio served with basil pesto, drizzled with balsamic reduction, topped with fresh cherry tomatoes and Parmesan shavings

Game 115
Beef 100

GARDEN TO PLATE

IN THE WORDS OF ROBERT BREAUULT:
"WHY TRY TO EXPLAIN MIRACLES TO KIDS WHEN YOU CAN JUST HAVE THEM PLANT A GARDEN?"

Seasonal vegetables are handpicked from our gardens here at Midgard and whenever possible we combine these with our own products, like fresh cuts of meat, breads, jams and preserves.

LIGHT MEALS

MIDGARD WRAP (LF) (SF) 110

Smoked game pastrami, maple bacon, tomato, pickles, lettuce and spiced mayonnaise

GAME BURGER 220

Grilled game patty, gherkins, Camembert and homemade red onion marmalade served inside a homemade sesame seed bun buttered with herbed cream cheese and a side of rustic fries

BOWL OF FRIES (GF) (VG) (NF) (SF) 60

CHEESEBURGER (SF) 220

Grilled beef patty, cheese, bacon jam and Catalina mayonnaise served in a homemade sesame seed bun and a side of rustic fries

CHICKEN BURGER (SF) 135

Crumbed chicken patty, grilled pineapple and spiced mayonnaise served in a homemade sesame seed bun and a side of rustic fries

LOADED FRIES (GF) (SF) 120

Rustic fries topped with cheese sauce and bacon bits

Ask our waiters about our homemade breads and jams at the deli in The Workshop.

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (LF) Lactose-Free (SF) Shellfish-Free (NF) Nut-Free

PLATTERS

CHARCUTERIE PLATTER (SF) 260

Variety of cold meats served with crackers and bruschetta

CHEESE BOARD (V) (SF) 250

Variety of cheeses served with crackers and condiments

PIZZA

Gluten-free base option (GF) (SF) 40

MARGHERITA (V) (NF) (SF) 160

Homemade tomato sauce with mozzarella and basil

BAD HUNTER (V) (NF) (SF) 240

Margherita with red onion marmalade, sun-dried tomatoes, pesto, spinach, bell peppers and olives

D2102 (NF) (SF) 260

Margherita with crispy bacon, ham and grilled pineapple

OKATJEMISE (NF) (SF) 180

Margherita with chicken tikka masala and garden spinach

OVITOTO (NF) (SF) 250

Margherita with game pastrami, bacon jam, ham, salami and boerewors

OTJIHAVERA (NF) (SF) 255

Margherita with saucy minced beef, bell peppers and red onion marmalade

MAINS

FISH OF THE DAY (GF) (LF) (NF) (SF) 240

Pan-fried fish of the day served with candied lemon and a warm orange, carrot and garden fennel dressing

STEAKS (GF) (NF) (SF)

Your selection of 28-day matured beef sirloin or game of the day served with rustic fries and your choice of garlic butter, chimichurri or pepper sauce

300g Beef Sirloin 360

300g Game of the day 475

OXTAIL (GF) (NF) (SF) 315

Slow-cooked oxtail served with steamed rice

LAMB SHANK (GF) (NF) (SF) 280

Red wine-braised lamb shank in country aromatics, pearl onions, garlic and Parmesan mashed potato with garden carrots

LAMB CHOPS (GF) (NF) (SF) 295

Grilled North African-spiced lamb chops served with cucumber chimichurri, roasted cherry tomatoes and rustic fries

GAME AND SPINACH GNOCCHI (NF) (SF) 380

250g pan-seared game cubes served with spinach gnocchi, mixed berry coulis, mushroom and white wine sauce

ASIAN CHICKEN RICE BOWL (GF) (NF) (SF) 155

Spicy grilled chicken breast served on Chinese fried rice

PASTA (V) (NF) (SF) 135

Tagliatelle tossed in basil pesto and olive oil served with bell peppers, sun-dried tomatoes, garlic and onion

Gluten-free pasta option (GF) 40

GREEN THAI CURRY (GF) (VG) (SF) 145

Seasonal vegetables cooked in green Thai coconut curry served with basmati rice

Add chicken 65

THE STORY BEHIND THE BARN

MR. LIST WAS EXCEPTIONALLY KEEN ON FARMING AND ALL THE DEMANDS AND REWARDS THAT CAME WITH IT. AS SOON AS A FARM WAS OBTAINED, ONE OF THE FIRST THINGS TO BE BUILT WAS A BARN. EACH BARN HAD THE CRUCIAL TASK OF STORING FOOD, THE SOURCE OF ENERGY THAT SUSTAINED LIFE ON THE FARM. THIS WAS NO SMALL RESPONSIBILITY, BUT IF THERE WAS SOMETHING BUILT FOR THE JOB, IT WOULD BE THE TRUSTY BARN AT THE HEART OF THE FARM.

KIDS MENU

CHICKEN NUGGETS WITH FRIES (NF) (SF) 105

Chicken nuggets served with fries and tomato sauce

MAC 'N' CHEESE (V) (SF) 85

Penne pasta tossed in a creamy cheese sauce and oven-baked

SPAGHETTI BOLOGNESE (NF) (SF) 90

Spaghetti with slow-cooked beef mince and tomato ragù

TOASTED CHEESE SANDWICH (V) (NF) (SF) 85 WITH FRIES

MIDGARD ORIGINS

Norse mythology tells of the World Tree, or **Yggdrasil**, along which nine realms were found. One of those realms, Midgard – **"the Middle Earth"** – was the dwelling of humankind and Midgard represents just that. With its own towering tree on the farm as a link to the World Tree, Midgard was and always will be a gathering place where all are welcome to stay and enjoy the things that make life magical.

DESSERT

BROWNIE LOG (V) (NF) 75

Decadent chocolate brownie dipped in dark chocolate ganache served with vanilla ice cream

CAKE OF THE DAY (V) 60

THE MIDGARD TRIO (V) 110

A trio of homemade desserts made with flavours from our garden

HOMEMADE ICE CREAM (V) (NF) 50

2 scoops with warm chocolate sauce
(Lactose-free ice cream option available)

STRAWBERRY BUBBLE (V) 75

A white chocolate bubble filled with strawberry mousse and almond sponge

THE WORKSHOP AT MIDGARD

According to Werner List, every farm required a fully equipped workshop, regardless of actual use, to meet any eventuality. To stock his workshops, Mr. List bought most of his equipment and tools second-hand and mainly tracked down his must-have tools. After attending just a few auctions and acquiring everything on offer, he became so well-known for his determination that some sellers would quietly withdraw at the sight of him.

THE STORY
BEHIND THE
NAME