

La Petite Ferme

Starters

Country Style Chicken Liver Pâté R85

pickled red wine figs | apple & pear chutney | mosbolletjies | vegetable crudité

Cured Franschhoek Trout Tartare R100

buttermilk & horseradish curd | pickled red onions | trout croquette | aniseed tuile

Bobotie Bitterballen R95

slow-roasted Cape Malay spiced beef brisket | apricot royal | raisin gel | puffed rice

Roast Heirloom Carrot R75

honeybush-smoked goats cheese | bulgur & date salad | pistachio brittle | carrot cake crumb

Mushroom & Beetroot Salad R80

pickled mushrooms | chilli-roast beetroot | mushroom & miso purée
charred baby onions | sour dough crisps

Soupe de la Semaine

Mains

Braised Springbok Shank R210

deep-fried pomme anna | beetroot & bacon hash | plum & five-spice jus

Wild Mushroom Arancini (v) R155

roast onion & garlic purée | basil-roasted aubergine | red onion | Merlot reduction

Pumpkin Crusted Franschhoek Trout R230

butter confit baby potatoes | fennel & citrus salad | blood orange crème fraîche

Slow Roasted Lamb (La Petite Ferme classic) R225

aubergine | garlic mashed potatoes | mint yoghurt | macerated prunes | lamb jus

Sweet Potato & Ricotta Gnocchi (v) R135

roast red pepper sauce | garlic & parmesan crumb | chilli oil | spinach

Assiette de la Semaine (Lunch only)

Dessert

White Wine & Rooibos Poached Fig (La Petite Ferme classic) R80

frangipane | honey & yoghurt mousse

Baba au Rhum R90

pear | vanilla whipped ganache | caramelized hazelnuts | rum syrup

Valrhona Chocolate Torte R100

liquorice chocolate mousse | salted caramel | tropical fruits compote

Textures & Flavours of Citrus R75

lemon sorbet | naartjie | orange | grapefruit

Selection of Cheese R150

homemade pear chutney | red wine pickled figs | fresh fruit | lavash crisps | fresh bread



La Petite Ferme

Back to the Roots

It is our absolute pleasure and honour to present
to you, our Autumn Menu.

Our talented chefs have expressed their creative freedom,
experimenting with various flavours, ingredients and textures
to create authentic country style cuisine.

The motivation behind each wonderful dish stems from the origins
of La Petite Ferme – country cuisine with a fresh contemporary touch.

All this paired with a glass of wine from our Estate, the great company
and conversation shared at the table and friendly service makes
for a relaxing, blissful experience.

Wishing you an exquisite culinary day at La Petite Ferme.

bon appétit

