

## SUMMER MENU

### STARTERS

*Bite-size Springbok Bobotie*, served with peppered poppadums and sambals 58

*Soup du Jour* with homemade bread 49

*Thai Prawn Wrap* – Prawns sautéed with Thai seasoning, jasmine rice and green onions wrapped in a spinach tortilla accompanied by a cress and julienne vegetable salad 68

*Duo of Fishcakes* with spicy patata and fennel salad and a red pepper-walnut coulis 59

*Jalousie* filled with Ratatouille and Scarmoza served with salsa verde and spicy lentil, nectarine, red onion and pea shoot salad 58

*Smoked Salmon Cheesecake* with zucchini ribbons and butternut salsa 66

*Summer Vegetable Terrine* accompanied by a bitter herb salad and gorgonzola dressing 61

*Pawpaw-wrapped Salad Leaves with Smoked Chicken*, poppy seeds, pomegranate and cucumber spaghetti finished with a light wasabi-lemon dressing 64

*Warm 'Petite' Crispy Duck* served with saffron gnocchi, mushroom ragoût and a roasted onion and pear vinaigrette 67

*Warthog Brasola* on a crème fraiche, watercress and potato salad with summer melon 58

# La Petite Ferme

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## MAIN COURSES

*Medallions of Venison Fillet* with Moroccan vegetable crumble and a Tangine jus 143

*Cranberry-brie crusted Beef Fillet* on a roasted pumpkin, sweet potato and rocket tarte tatin with a classic red wine jus 144

*Pork Kassler* stuffed with forest mushrooms served with skordalia, roasted paprika pepper and homemade ginger-ale glaze 115

*Risotto of the Day* – The Chef's passion, slow cooked, changing daily to keep the ingredients fresh and exciting 95

Please allow 20min and ask your waiter for more information.

*Honey and Mustard Rabbit* with herbed polenta, roasted parsnips, garnished with radish and basil salad 132

*Aubergine-wrapped Slow-Roasted Lamb* served on a rosemary potato gratin with carrot and pea rosettes and a yoghurt dressing 135

*Melanzane Parmigiano* with a parmesan tuile on a crispy white bean panzanella salad 91

*Plate du Jour* – Chefs daily inspiration, prepared with fresh, seasonal ingredients to ensure an interesting and local flavour SQ

*Smoked Rainbow Trout*, served with caramelized onion tartlet, a summer chickpea-rocket salad and sauce vierge 133

*Spanish Roast Chicken* served with a chorizo and white bean cassoulet and citrus jus 113

*Peasant Fish Stew* in a coconut bisque served with grilled aioli bruschetta, topped with marinated Mediterranean greens 123

# *La Petite Ferme*

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## **DESSERTS**

*Tiramisu* with tuile gates and an iced coffee granité 57

*Dark Chocolate Mousse*, morello cherries, orange topfen ice cream and a spun sugar web 58

*Lemon Curd and Fruit Tarlet* served with fig ice-cream in a brandy snap nest 53

*Orange blossom Crème Brûlée* served in an almond pastry case 55

*Real Farm Apple and Blackberry Crumble*  
with a cinnamon meringue and candied apple clotted cream 50

*Turkish Delight Cheesecake* in a chocolate teacup, served with a sugar spoon and frosted rose petals 57

*Pecan Pie* with butterscotch flambéed bananas and crème fraiche 54

*Pistachio Panna Cotta* with a summer fruit-prosecco lid and a wild berry Champagne sorbet 58

## **CHEESES**

*Cheddar Apple Cake* with a maple drizzle and apple crisps 48

*Double baked Cherry and Green-fig brie soufflé* served with parmesan ice-cream 50

*Farmhouse Cheese Platter* – Gorgonzola, brie, drunken pecorino and mixed peppered boerenkaas with assorted local preserves, atchas, crispy homebaked bread and biscuits 90



## SUMMER SET MENU

**R230 pp**

Soup du Jour with homemade bread

or

Jalousie filled with Ratatouille and Scarmoza served with  
salsa verde and spicy lentil, nectarine, red onion  
and pea shoot salad

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Melanzane Parmigiano with a parmesan tuille and a  
crispy white bean panzanella salad

or

*Spanish Roast Chicken* served with a chorizo and white  
bean cassoulet and citrus jus

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Real Farm Apple and blackberry crumble with a cinnamon  
meringue and candied apple clotted cream

or

Cherry Apple Cake *with a maple drizzle*  
*and apple crisps*

(Excluding coffee/tea)

## SUMMER SET MENU

**R250 pp**

Soup du Jour with homemade bread

or

Duo of fishcakes with spicy patata and fennel salad and red pepper-walnut coulis

or

Bite size Springbok bobotie, with peppered pompadum and sambals

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Melanzane Parmigiano with a parmesan tuille and a crispy white bean panzanella salad

or

Pork Kassler *stuffed with* forest mushrooms with skordalia, roasted paprika pepper and homemade ginger-ale glaze

or

*Smoked Rainbow Trout*, served with caramelized onion tartlet, a summer chickpea-rocket salad and sauce vierge

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Real Farm Apple and blackberry crumble with a cinnamon meringue and candied apple clotted cream

or

Cherry Apple Cake *with a maple drizzle and apple crisps*

or

*Pistachio Panna Cotta* with a summer fruit-prosecco lid and a wild berry Champagne sorbet

Coffee/Tea

# La Petite Ferme

RESTAURANT • WINERY • GUEST SUITES

## SUMMER SET MENU

**R275 pp**

Soup du Jour with homemade bread

or

Duo of fishcakes with spicy patata and fennel salad and red pepper-walnut coulis

or

Jalousie filled with Ratatouille and Scarmoza served with salsa verde and spicy lentil, nectarine, red onion and pea shoot salad

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Melanzane Parmigiano with a parmesan tuille and a crispy white bean panzanella salad

or

Aubergine-wrapped Slow-Roasted Lamb on a rosemary potato gratin with carrot and pea rosettes and a yoghurt dressing

or

Smoked Rainbow Trout, served with caramelized onion tartlet, a summer chickpea-rocket salad and sauce vierge

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Real Farm Apple and blackberry crumble with a cinnamon meringue and candied apple clotted cream

or

Pecan Pie with butterscotch flambéed bananas and crème fraiche

or

Pistachio Panna Cotta with a summer fruit-prosecco lid and a wild berry Champagne sorbet

Coffee/Tea

