

La Petite Ferme

Starters

Venison Tartare

fermented black garlic | parmesan crumb | kombucha reduction | pickled quail's egg

Smoked Snoek Paté (heritage dish)

pickled fennel | crispy sage | peppered crostini | lemon pearl | apricot gel

Chicken Ravioli

homemade herbed pasta | catnip pesto | ouma's brood | yuzu caviar | honey carrot

Trio of Ricotta

homemade ricotta | ricotta espuma | miso ricotta | mino basil pesto | potato chip | de-hydrated tomato

Soupe de la Semaine

soup of the week

Mains

Seared Line Fish

sesame seed | lime polenta | spring onion | lemon pearls | gem squash | lime jelly | cured tomato

Pulled Lamb (heritage dish)

harissa hasselback | tzatziki | crispy chickpeas | grilled courgette | mint coral | port jus

Beef Wellington

caramelised sweet potato puree | cape malay ratatouille | squashed carrot | viognier jus | pickled beetroot | freeze-dried blackcurrant

Melanzane (V)

crushed chestnuts | beetroot pickled shallots | parmesan crisp | sundried tomato pesto | basil chip

Assiette de la Semaine

plate of the week

Desserts

Orange Chocolate Hazelnut Torte

orange caramel crème glacée | roasted hazelnut dust | fig caviar

Deconstructed Black Forest

cherry jelly | vanilla cremeux | smoked cherry ice-cream | chocolate crumb | dark mousse

Traditional Malva Pudding (heritage dish)

crème anglaise | brandy snap | macerated dates | all-spice jelly

Peach Clafoutis

candied orange | raspberries | almond crumble | sugar nest | chantilly cream

Gâteau du jour

cake of the day

Two Course menu R 275 | Three Course menu R320



La Petite Ferme

Back to the Roots

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

Our Head Chef Kyle and his talented brigade
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

