

La Petite Ferme

Starters

Beef Tartare

parmesan shavings | egg yolk puree | caramel olive puree | cbc amber ale mustard | capers | red onion |
sourdough croute | baby leaves

Bobotie Parcel

beef bobotie | banana chutney | coriander | baby leaves | toasted coconut shavings | mustard jus |
turmeric gel | verjuice dressing | spring onion

Crispy Squid

pea puree | pickled ginger | salmon roe | brussels sprout leaves | ponzu- white wine sphere |
rooibos tea-vanilla sauce | micro greens | squid ink coral tuille

Double Baked Broccoli Souffle

baby beets | walnut thyme crumb | beetroot puree | pea shoots | radish | white wine and truffle sabayon

Mains

Venison

kudu loin | sweet potato pomme anna | wilted spinach | broccoli | pumpkin puree | confit garlic |
chimichurri

Pork Belly

asian glaze | confit pork belly | baby corn | mange tout | candied chilli peanuts |
lemongrass & coconut broth

Karoo Lamb

rolled lamb shoulder | roasted aubergine puree | dukkah | confit tomato | courgette ribbons |
crispy rosemary potatoes | jus

Line Fish

braised leek | wilted kale | tarragon potatoes | braai cauliflower | pickled butternut |
verjuice beurre blanc

Courgette Fritters (V)

lentil salad | confit lemon | edamame | charred broccoli | lime labneh | pickled beetroot

Desserts

Lemongrass Infused Rooibos Tea Brûlée

ginger sponge | hazelnut streusel | port and cinnamon gel | nectarine and garam masala sorbet

Jan-Ellis Pudding

apricot sponge cake soaked in warm creamy sauce | spiced orange chutney | Amarula crème anglaise |
vanilla tuille | yoghurt and lime sorbet

Lemon Tartlet

zesty lemon and lime tartlet | burnt Italian meringue | passionfruit compote | sugar garnish |
thyme and cream cheese ice-cream

Two-course ZAR 450 per person | Three-course ZAR 520 per person



La Petite Ferme

Back to the Roots

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

At La Petite Ferme, our team strives to deliver an exceptional dining experience using fresh local produce, curated flavours, and fresh clippings from our garden to create a delicious menu for all our guests to enjoy.

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

All this enjoyed 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

