

La Petite Ferme

Starters

Pulled Duck Roti

plum sauce | black beans | coriander | sesame seed | orange ricotta | pineapple chilli | duck biltong | hemp

Venison Carpaccio

cured watermelon | kimchi | wasabi crème | hemp oil | de-hydrated tomato | crispy mint | beetroot dust gel

Oyster Motoyaki

lemon caviar | parmesan crust | micro salad | sardine aioli | pickled cucumber | beetroot salt | yuzu | béarnaise

Soupe De La Semaine

soup of the week

Mains

Seared Salmon Trout

dukkah couscous | stuffed picanté peppers | beetroot spaghetti | grilled artichokes | bouillabaisse | sugar snap peas

Pulled Lamb (heritage dish)

sous vide pak choi | beurre noisette brussels sprouts | minted baba ganoush | wild mushroom biltong | crispy mint | cured garlic mash | chimichurri brinjal

Springbok Shank

pomme anna | cranberry jelly | roasted beetroot | thyme and port jus | preserved carrot | edamame beans | grilled baby marrow

Pressed Pork Belly

pineapple | grilled pak choi | pumpkin fritter | sweet chilli coconut reduction | orange crackling | sweet naartjie

Basil Gnocchi (V)

coconut cream | chimichurri aubergine | pumpkin purée | sun-dried tomato | balsamic coral

Assiette De La Semaine

plate of the week

Desserts

De-Constructed Cheese Cake

lemon bavarois | cheesecake mouse | white chocolate crumble | candied lemon

Sticky Brandy Pudding (heritage dish)

apple | brandy | butterscotch | cinnamon ice cream | dwarf apple

Dark Chocolate Cremeux

honeycomb shards | toasted meringue | sweet thyme | orange zest

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 Winter Menu.

Our kitchen team 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

