

La Petite Ferme

Starters

BBQ Pulled Beef Short Rib

deep fried bobotie dumpling | condensed milk mayonnaise | atchar oil | mielies | cucumber

Fish Crudo Roti

papaya | white anchovy | pineapple sage tzatziki | curry leaves | smoked aioli | lemon mead shooter

West Coast Mussels (Heritage Inspired)

smoked snoek croquette | verjuice beurre blanc | red pepper smooortjie | petite peas | nasturtiums

Foxenburg Goats Cheese Mousse

heirloom tomatoes | bee pollen | honeycomb | tempura celery | fruit brioche | aged balsamic | gooseberries

Assiette De La Semaine

plate of the week

Mains

Slow Cooked Karoo Lamb Shoulder

lamb riblet | kapokbos | confit garlic mash | apricot | cauliflower | rainbow carrots | moskonfyt jus

Free Range Chicken Breast

bulgar wheat | rose pickled onions | gorgonzola | sultanas | baby aubergine | wild mushroom jus

Pork Belly

hummus | mustard sour cream | candied baby beets | fennel | apple | broccolini | xigugu | crackling

Seared Salmon Trout

spicy fermented honey glaze | confit potato | sugar snap peas | green grapes | edamame | lime hollandaise

Artichoke Yoghurt Cheese Cannelloni

courgette baba ganoush | fire roasted celeriac | grenache bbq | fermented black beans | pepitas | dill

Assiette de la Semaine

plate of the week

Additional Sides – R40 per side

pumpkin fritter donuts | steamed greens in num num butter | polenta chips | heirloom tomato salad with fynbos vinaigrette | la petite ferme confit garlic mash

Desserts

Caramel Fudge Tart

coffee burnt pineapple | rum | passionfruit yoghurt sorbet | white chocolate cremora crumble

Tonka Bean Panna Cotta (Heritage Inspired)

raspberry ice | baboon rock rosé jelly | pink turksvy chiboust | dragon fruit | meringue | hibiscus

Odette's Bounty Bar

chocolate brownie | whipped chocolate ganache | toasted coconut marshmallow | coconut oil snow | basil

Milktart & Rooibos

milktart ice cream | rooibos sorbet | apple crumble | mebos | milk jam | salted duck fat potato chips

Assiette de la Semaine

dessert or cake of the day

Two-course R 350 per person | 3 Course R420 per person



La Petite Ferme

Back to the Roots

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

Our kitchen team have expressed their creative freedom, experimenting
with various local flavours, ingredients, textures, and fresh clippings from our garden
to create authentic heritage inspired 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 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

