

La Petite Ferme

Bread Service

Amuse-bouche

Starters

West Coast Fish Cakes

panko crumbed fish cakes | baby arugula salad | ponzu aioli | lemon pearls | teriyaki glaze

Curry Beef Samosa

spiced ground beef | spiced apple chutney | coriander | baby leaves | coconut curry reduction

Crunchy Quinoa with Black Forest Ham

quinoa | organic baby leaves | pickled cucumber | shaved Parmesan | deep fried capers | pickled carrots | La Petite Ferme house dressing

Salt & Pepper Squid

pea purée | pickled ginger | salmon roe | brussels sprout leaves | ponzu-white wine sphere

Rooibos tea-vanilla sauce | micro greens | squid ink coral tuille

Soup of the Day

homemade soup | sourdough croutes | spiced seed mix

Palette Cleanser

Mains

Beef Mignon

beef fillet | chimichurri | rainbow carrots | crispy kale | charcoal activated mushrooms
smoked forest mushroom | truffle tweel | red wine jus

Karoo Lamb (House Classic)

lamb shoulder rolled in phyllo | roasted aubergine purée | dukkah | honey confit vine tomato
mint yoghurt | herb pomme purée

Moules Mariniere with Pan Seared Trout

West coast mussels | Franschoek trout | white wine velouté | trout caviar | toasted ciabatta

Petite Poussin

beetroot port | root vegetables | confit tomato | parsnip & truffle gum | truffle pearls | spicy chermoula gremolata | chicken & sage jus

Smoked Duo of Venison

potato boulangère | corn velouté | charred corn | baby corn | pop corn

Desserts

Cape Brandy Pudding

hazelnut ice-cream | spiced berry compote | vanilla crème anglaise | vanilla tuille

Panna Cotta

pistachio crumbs | burnt meringue | Rooibos infused fruit | buchu tuille

Death by Chocolate

duo of chocolate mousse | decadent chocolate ice cream | white chocolate & hazelnut crumb
chocolate poppers | poached rhubarb in La Petite Ferme house wine

Old Fashion Milk Tart

milk tart | ouma koeksister | amarula ice cream | short bread soil | raspberry pearls

Cheese Selection

Indezi Smoked Kwaito | Belnori Phantom | Klein River Grunberg | home-made chutney
sourdough croute | preserved fig | grapes | truffle honey

Two-course ZAR 750 per person | Three-course ZAR 850 per person

La Petite Ferme

Back to the Roots

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

