

La Petite Ferme

STARTERS

Spinach & Feta Salad

Baby spinach | cranberries | feta | candied walnuts | red onion | lemon pearls | coconut milk

Salmon Mousse

Coconut sauce | curry leave oil | sesame salad | ciabatta toast

Fried Bobotie Balls with Cilantro Mint Yoghurt Sauce

Spiced ground lamb bobotie | Jasmine rice | cilantro | toasted coconut shavings | herb oil

Fig & Ricotta Cigar (V)

Baby leave salad | walnut thyme crumb | pea shoots | radish

Venison Liver Parfait

Balsamic vinegar reduction | cranberry seed loaf croute | yoghurt chips | apricot gel | caramelized apple

Soup of the Day

MAINS

Chicken Roulade

Leek | pancetta | ricotta | sweet potato boulangère | beetroot puree | red wine jus | herb oil | butternut and cinnamon chips

Karoo Lamb

Rolled lamb shoulder | Dutchess potato | pomegranate and honey jus | glazed baby carrots | Egyptian labneh | confit tomato

Cape Malay Seafood Curry

Cape Malay curry sauce | garlic prawns | mussels | line fish | cuttlefish ink linguine

Ostrich Mignon

Salsa verde | coconut & onion foam | charred onion | potato pave | corral tuile | red wine honey pomegranate jus | wasabi infused pea puree

Gnocchi with Seasonal Vegetables (V)

Potato gnocchi | basil | shredded mozzarella | Bloody Mary sauce

DESSERTS

Almond Cake with Muscadell Poached Pears

Hazelnut ice cream | almond cake | poached pears

Jan-Ellis Pudding

Sponge cake soaked in warm creamy sauce | spiced orange chutney vanilla ice cream | Wild Africa crème anglaise

Hertzoggie

Doily | Amarula ice cream | sago pudding filling

CHEESE SELECTION

Local cheese | home-made chutney | sourdough croute | preserved fig | grapes | mustard

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



La Petite Ferme

Back to the Roots

It is our absolute pleasure to introduce our Summer Menu to you.

At La Petite Ferme, our team is dedicated to delivering an exceptional dining experience by utilising fresh, locally sourced produce, thoughtfully curated flavours, and handpicked ingredients from our garden. These elements come together to craft a delightful menu for all our guests to enjoy. The inspiration behind each wonderful dish hails from the roots of La Petite Ferme – country cuisine infused with a contemporary flair. Indulging in this culinary experience, complemented by a glass of wine from our Estate, accompanied by engaging conversations at the table, and enhanced by our friendly service, promises a truly relaxing and blissful time.

We extend our best wishes for an exquisite culinary experience at La Petite Ferme.

Bon Appétit!

