

La Petite Ferme

STARTERS

Smoor Vis

dim sum | kombu dashi | forest mushroom | micro salad

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 leaf 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 (SQ)

MAINS

Cape Malay Butter Chicken Curry

spicy butter chicken | aromatic cashew & coconut basmati rice | tomato & onion sambal | cucumber raita

Karoo Lamb

rolled lamb shoulder | pomme purée | rose water jus | glazed baby carrots | Egyptian labneh
confit tomato | chimichurri | charred onion

Seafood Chowder

potato chowder | mussels | prawns | line fish | curry leaf & lobster bisque oil | citrus dust

Buchu Infused Pork Belly

apple pearls | cranberry gel | pomegranate jus | potato pave | thyme & honey infused carrot
smoked buchu & pickled radish | pea & wasabi purée

Venison Mignon

pumpkin purée | leek & pancetta | beetroot port | red wine jus | paprika oil | beetroot purée | broccoli stem

Potato Gnocchi with Seasonal Vegetables

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 | apricot gel

Chocolate Fondant

Frangelico mascarpone | rose petal berry compote | burnt honey comb

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

(some dishes may change due to seasonal availability)