

# La Petite Ferme

## STARTERS

Baked Alaska of rainbow trout | citrus salsa | cucumber | caviar  
smoked salmon ice-cream | ginger-tamari mirin sauce  
*Suggested wine - Barrel Fermented Chardonnay*

Cumin and coriander spiced beef tartar | yoghurt | pickled onion | apple  
macadamia cured yolk | curry oil  
*Suggested wine - Grenache Noir Rosé*

Crisp linefish | sushi rice | wasabi | herbs | pickled red cabbage | spiced lemon  
*Suggested wine - Sauvignon Blanc*

Beetroot | pickled artichoke | goat's cheese | orange | walnuts | mustard dressing  
*Suggested wine - Viognier*

Mushroom | pickled pear | spinach | Jersey milk feta | hazelnuts | ponzu-ginger-truffle  
*Suggested wine - Sauvignon Blanc*

## MAINS

Duck | sunflower seeds | orange | greens | cantonese sauce  
*Suggested wine - Variation*

Eggplant "Unagi" | tofu | buckwheat | pak choi | coconut-ginger sauce  
*Suggested wine - Viognier*

Lamb shoulder | Robuchon pommes | mange tout | apricot | Cape pickle sauce  
*Suggested wine - Cabernet Sauvignon or Verdict*

Miso beef | onion | shiitake | buckwheat | teriyaki-truffle sauce  
*Suggested wine - Shiraz*

Tamarind linefish | Robuchon pommes | greens | spiced tamarind-coconut sauce  
*Suggested wine - Barrel Fermented Chardonnay*

## DESSERT

Chocolate Mach 3  
*Suggested wine - Variation*

Orange buchu ice-cream | cake | curd | almond parfait | almond streusel | meringue  
*Suggested wine - Viognier or Colmant Bubbles*

Gorgonzola ice-cream | yogurt | honey | walnuts | pear  
*Suggested wine - Viognier*

**Two-course ZAR 810 per person | Three-course ZAR 910 per person**  
*(Some dishes may change due to seasonal availability)*

