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 tartare | 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 | Jersey milk feta | grapefruit | herbs | pickled artichoke | truffle vinaigrette
*Suggested wine - Grenache Noir Rosé*

Cucumber | Goat's cheese | green olives | cashews | herbs | berries | celery oil
*Suggested wine - Barrel Fermented Chardonnay*

## MAINS

Springbok Loin | Robuchon pommes | greens | blueberries | Sauce Mirroir
*Suggested wine - Variation*

Eggplant "Unagi" | tofu | buckwheat | pak choi | coconut-ginger sauce
*Suggested wine - Grenache Noir Rosé*

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 | tamarind-coconut sauce
*Suggested wine - Sauvignon Blanc*

## DESSERT

Chocolate Mach 3
*Suggested wine - Variation or Colmant MCC*

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

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

Vanilla crème | Strawberry & MCC sorbet | meringue | berries
*Suggested wine - Colmant MCC*

**Two-course ZAR 810 per person | Three-course ZAR 910 per person**

*(Some dishes may change due to seasonal availablity)*