



AN INSPIRING HERITAGE

La Petite Ferme

RESTAURANT · WINERY · GUEST SUITES

STARTERS

DUCK GAME PRESS

porcini mushroom cappuccino, confit duck cigar, porcini mushroom brioche toast
R95

OCEAN TROUT GRAVLAX

apple celeriac remoulade, yuzu pearls, coral tuille
R135

BAKED RICOTTA & ASPARAGUS

parmesan crumble, asparagus purée, asparagus pesto
R115

ROOIBOS TEA SMOKED SPRINGBOK

sweet potato mash, Rooibos gel, thyme infused jus
R135

SEARED SCALLOPS

edible sand, spring pea mousseline, sea lettuce, ocean foam
R145

MAINS

BRAISED BLACK ANGUS BEEF SHORT RIB

truffle mash, sous-vide baby beets, crispy garlic flakes, au jus
R210

HARISSA MARINATED KAROO LAMB RUMP

Moroccan infused quinoa, pomegranate reduction, butternut
R220

PORK SHANK CROQUETTE

slow-smoked pork shank, bean cassoulet, corn velouté, pickled onions
R195

PAN-SEARED COB "KABELJOU"

crushed garden pea salad, smoked snoek patties, seaweed vinaigrette
R180

ATLANTIC LOBSTER RAVIOLI

home-made lobster ravioli, lobster bisque, chives, sous-vide pistachio crusted lobster tail, ricotta cream
R235

SIDES – butternut & Karoo blue gratin | Moroccan style quinoa | orange & honey caramelized brussel sprouts | truffle mash
– R45 EACH

SWEET ENDINGS

GREEN APPLE MOUSSE

apple & bay leaf compote, rum & raisin gel, puffed sago
R85

VALRHONA KIDAVOA MOUSSE

50% Valrhona Kidavao chocolate, hazelnut, peanut butter ice cream
R95

NAARTJIE

naartjie sponge, naartjie sphere, rooibos-naartjie gel, blood orange sorbet
R105

FRANSCHHOEK CHEESE BOARD

selection of local cheeses with crispy lavash and preserves
R95

Minimum 2 Courses to be ordered | Set Menu 3 Courses for R380

TEL: +27 (0)21 876 3016 · www.lapetiteferme.co.za
FRANSCHHOEK · WESTERN CAPE · SOUTH AFRICA



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Dating back to 1984 the restaurant at La Petite Ferme has a story that includes the farm workers building the first structure by hand, a devastating fire and a menu that consisted out of family recipes with some of the classic La Petite Ferme dishes still on the menu.

October 2015 brought new ownership and today La Petite Ferme promises each guest an unforgettable experience. Under the guidance of Executive Chef Sidwell Yarrow, La Petite Ferme is set to re-establish itself within the Franschhoek valley. From seasonal changing menus to ingredients sourced within 100km range of the property, La Petite Ferme will create an adventure for the average diner.

We want La Petite Ferme to be known as the destination in Franschhoek with what we have to offer. We want guests to crave the experience of wanting more from what we will bring to front. When dining at La Petite Ferme it should be noted as a gastronomical experience.