



AN INSPIRING HERITAGE

La Petite Ferme

RESTAURANT · WINERY · GUEST SUITES

STARTERS & LIGHT MEALS

SPRING PEA SOUP

pea shoots, crème fraîche, focaccia crostini
R85

LA PETITE CAESAR SALAD

cos lettuce, poached egg, honey-glazed smoked bacon,
focaccia croutons, Parmesan shavings,
garlic anchovy aioli
R110 | R115

CONFIT TOMATO & BURRATA SALAD

micro rocket, basil gel, balsamic pearls
R105 | R135

DUCK PASTRAMI

Belgian endive, Medjool date purée,
Jerusalem artichoke purée, blood orange jelly,
orange segments
R115 | R135

FIRE & ICE

pepper-crust yellow fin tuna,
cucumber & daikon relish, sea lettuce,
ponzu dressing, wasabi foam
R145

MAINS

CHEFS SIGNATURE BURGER

150g Black Angus beef patty from the farms of Boschendal
home-cured bacon, Boerenkaas, onion confit,
French fries, truffle ketchup
R165

HERB-CRUSTED FILLET KINGKLIP

asparagus tips, tomato basil salsa, shoestring frites
R185

BILTONG SPICED OSTRICH FILLET

thousand layer potatoes, wild mushrooms, cognac infused jus
R190

LA PETITE BREAST OF FREE-RANGE

SPRING CHICKEN

turnip, bacon & cider gratin, roasted baby onions,
balsamic reduction, au jus
R190

CRACKLING PORK BELLY "THE FRENCH WAY"

slow-cooked crispy pork belly, butternut emulsion,
potato gnocchi, calvados sauce
R195

PAN-SEARED BUTTER BASTED STEAK

200g Black Angus sirloin, Portobello mushrooms,
game chips, pan gravy
R280

SIDES – game chips | French fries | wild mushroom ragout | side salad | vegetable melange – R45 EACH

SWEET ENDINGS

RASPBERRY & COCONUT TART

lemon curd, pistachio sponge
R65

LAVENDER & WHITE CHOCOLATE PANNA COTTA

caramelized white chocolate, sweet melon, black sesame meringue
R75

CHOCOLATE INDULGENCE

dark chocolate and Frangelico ice coffee, milk chocolate pot with cocoa soil,
white chocolate marshmallows, Cape gooseberry textures,
dark chocolate and roasted banana parfait
R135

FRANSCHHOEK CHEESE BOARD

selection of local cheeses with crispy lavash and preserves
R95

Minimum 2 Courses to be ordered

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



AN INSPIRING HERITAGE

La Petite Ferme

RESTAURANT · WINERY · GUEST SUITES

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.