

# La Petite Ferme

## Starters

### **Beurre Noisette King Crab Cakes R120**

fig crackling | snow peas | pickled cucumber springs | pea shoots | smoking dashi | baby marrow blossoms

### **Ostrich Carpaccio R100**

fresh apple | candy-striped beetroot | kohlrabi salad | smoked artichoke cream | wholegrain mustard

### **Saffron-smoked Lime & Chilli Prawn R110**

spring onion and roasted jeera egg fried rice | pickled ginger  
char-grilled red pepper & tomato gel | basil pesto soil

### **Ox-tongue Terrine R95**

carrot & ginger purée | spinach & onion bhaji | sweet mustard spuma | tabasco caviar | sous vide baby beets

### **Soupe de la Semaine R80**

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## Mains

### **Smoked Rib-eye & Croquette Chips R255**

rosemary & cracked pepper smoked rib-eye | tempura onions | spinach sphere  
mushroom jus | blue cheese croquette chips

### **Ginger & Chilli Pork Belly R225**

roasted pumpkin purée | apple tarte tatin | black salted crackling | edamame beans  
hazelnut praline dust | apple cider reduction

### **Open Spinach & Ricotta Ravioli R180**

baby spinach | ricotta | grilled foraged mushrooms | fermented garlic | sage brown butter | shaved parmesan

### **Lamb Rack R245**

burnt onion shells | gremolata dressing | lamb chicharrones | mealie purée | sweet potato rosti  
lamb neck croquet | rhubarb & mint gelée

### **Duo of Line Fish R230**

potato scales | avocado spuma | smoked tomato dust | black rice | grilled pineapple | bacon & gorgonzola sauce

### **Slow-roasted Lamb (La Petite Ferme Classic) R235**

aubergine | thyme polenta chips | cinnamon brandy raisins | mint meringue | parmesan snap

### **Assiette de la Semaine R200**

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## Desserts

### **Crème Brûlée R85**

Rooibos crème brûlée | mixed fresh seasonal berries

### **Rose & White Chocolate Mousse R90**

raspberry jelly | lychee compote | meringue | raspberry powder

### **Vanilla Marshmallow R95**

lemon curd | spiced kumquat sorbet | salted mixed nuts

### **Cake of the Day R70**

### **La Petite Ferme Cheese Platter R140**

black bread biscuits | fresh fruit | home-made preserves



# *La Petite Ferme*

## **Back to the Roots**

It is our absolute pleasure and honour to present to you, our Spring Menu. Our Head Chef Kyle, Sous Chef Maveer and their talented brigade have expressed their creative freedom, experimenting with various flavours, ingredients and textures to create authentic country style cuisine.

The motivation behind each wonderful dish stems from the origins of La Petite Ferme - country cuisine with a fresh contemporary touch. All this paired with a glass of wine from our Estate, the great company and conversation shared at the table and friendly service makes for a relaxing, memorable experience.

Wishing you an exquisite culinary day at La Petite Ferme.

bon appétit

