

# La Petite Ferme

## Starters

### Beef Tartare

parmesan thyme crumb | egg yolk puree | cbc amber ale mustard | crispy capers | pickled onion |  
sourdough croute

### Buttermilk Fried Chicken

grilled pineapple | sweet chilli | cabbage slaw | avocado puree | pickled cucumber | tom yum mayo

### Scallop Ceviche

shaved celery | citrus gel | compressed apple | puffed quinoa | pancetta

### Goats Cheese (V)

goats cheese log | walnut thyme crumb | spiced peach | rum gel | black pepper brioche

## Mains

### Venison

kudu loin | sweet potato pomme anna | wilted spinach | tenderstem | pumpkin puree | confit garlic |  
chimichurri

### Pork Belly

asian glaze | confit pork belly | baby corn | mange tout | candied chilli peanuts |  
lemongrass & coconut broth

### Karoo Lamb

rolled lamb shoulder | roasted aubergine puree | dukkah | confit tomato | courgette ribbons |  
crispy rosemary potatoes | jus

### Line Fish

braised leek | wilted kale | tarragon potatoes | braai cauliflower | pickled butternut |  
lemon beurre blanc | dill oil

### Courgette Fritters (V)

lentil salad | confit lemon | edamame | charred tenderstem | lime labneh | pickled beetroot

## Desserts

### Honey Cake

burnt honey and thyme cake | rolled oat shard | poached pear | citrus gel | rooibos buttermilk ice cream

### Coffee & Chocolate

blackout cake | tonka bean crème | espresso meringue | braai marshmallow | whiskey ice cream

### Cheesecake

white chocolate and brie cheesecake | cherry gel | pickled cherries | caramelized white chocolate |  
candied pecans | celery leaf

**Two-course ZAR 450 per person | Three-course ZAR 520 per person**



# La Petite Ferme

## Back to the Roots

It is our absolute pleasure and honour to present to you, our Summer Menu.

At La Petite Ferme, our team strives to deliver an exceptional dining experience using fresh local produce, curated flavours, and fresh clippings from our garden to create a delicious menu for all our guests to enjoy.

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

Wishing you an exquisite culinary day at La Petite Ferme.

Bon Appétit

