



Le Petit Manoir

Restaurant • Deli • Guesthouse

Franschoek

BREAKFAST

MISO CROQUE MADAME

EGGS BENEDICT

CHOCOLATE QUINOA, WHIPPED COCONUT CREAM &
ALMONDS

BUTTERNUT, KALE, HUMMUS & POACHED EGG

LUNCH TAPAS

FRESH SALMON, FERMENTED RADISH, SMOKED TOMATO
BROTH & TOMATO CHUTNEY

PORK POT STICKERS, PICKLED APPLE, CRACKLING & HERB
FOAM

CURED AND ROASTED CARROT, HAZELNUT DUKKHA, GOATS
CHEESE MOUSSE, SALTED CARAMEL AND CARROT JUS WITH A
WHITE CHOCOLATE AND BUTTERMILK DRESSING AND HERB
OIL

SWEET POTATO MOUSSE, BLACK GARLIC, FERMENTED
ORANGE AND MASCARPONE

BRAISED SHORT RIB, CELERIAC, KALE AND MUSTARD LEAF
PESTO WITH SMOKED BEEF JUS

CAULIFLOWER WHITE CHOCOLATE AND MACADAMIA NUT
MOUSSE, MACADAMIA SHERBET WITH BURNT WHITE
CHOCOLATE



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CHEESE OR MEAT PLATTER

PLATTER FOR TWO:

CHOICE OF 4 CHEESES, 4 COLD MEATS

CHOICE OF FRESHLY BAKED BREADS

PESTO

OLIVES

PRESERVED FIGS

ROASTED BABY VINE TOMATO'S

PICKLES AND FLAVORED BUTTER

DESSERT

CAULIFLOWER WHITE CHOCOLATE AND MACADAMIA NUT
MOUSSE, MACADAMIA SHERBET WITH BURNT WHITE
CHOCOLATE

CHOCOLATE LOG, ALMOND AND CHARCOAL SOIL, BEETROOT
TAPIOCA, BEETROOT CORAL SERVED WITH LIQUORISH ICE
CREAM

WHISKEY TIPSY TART, SALTED CARAMEL MOUSSE, CARAMEL
POPCORN DUST SERVED WITH WHISKEY ICE CREAM

CHEESE

GOAT CHEESE CHEESECAKE WITH A STOUT AND ONION
MARMALADE, PORT FOAM AND A PARSNIP CRISP



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TASTING MENU

TASTING: ##

● WINE PAIRINGS: ##

AMUSE

SWEET POTATO MOUSSE, BLACK GARLIC, FERMENTED ORANGE AND
MASCARPONE

1ST COURSE

CURED AND ROASTED CARROT, HAZELNUT DUKKHA, GOATS CHEESE
MOUSSE, SALTED CARAMEL AND CARROT JUS WITH A WHITE CHOCOLATE
AND BUTTERMILK DRESSING AND HERB OIL

● WINE:

2ND COURSE

POACHED KINGKLIP, CITRUS CURED HAKE, SPINACH AND LEMON PUREE,
PICKLED MUSHROOMS AND SORREL BUTTER

● WINE:

3RD COURSE

BRAISED SHORT RIB, CELERIAC, KALE AND MUSTARD LEAF PESTO WITH
SMOKED BEEF JUS

● WINE:

DESSERT

WHISKEY TIPSY TART, SALTED CARAMEL MOUSE, CARAMEL POPCORN DUST
SERVED WITH WHISKEY ICE CREAM

● WINE:



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A LA CARTE

STARTERS:

FRESH SALMON, FERMENTED RADISH, SMOKED TOMATO
BROTH AND TOMATO CHUTNEY

BRAISED AND PICKLED VEGETABLES, POTATO GNOCCHI
SERVED WITH A PARSNIP AND GINGER PUREE

PORK POT STICKERS, SORREL FOAM, APPLE RIBBONS AND
CRACKLING

MAINS:

BRAISED SHORT RIB, CELERIAC DISCS WITH CELERIAC PUREE
SERVED WITH KALE AND MUSTARD PESTO

POACHED KINGKLIP, CURED HAKE WITH SPINACH AND
LEMON PUREE AND PICKLED SHIMEJI

CURED ROASTED CARROT, HAZELNUT DUKKAH, GOATS
CHEESE MOUSSE SERVED WITH A SALTED CARAMEL AND
CARROT JUS AND HERB OIL



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DESSERT:

CHOCOLATE LOG, ALMOND AND CHARCOAL ASH, BEETROOT
TAPIOCA SERVED WITH A LIQUORISH ICE CREAM

CAULIFLOWER WHITE CHOCOLATE AND MACADAMIA NUT
MOUSSE, MACADAMIA SHERBET WITH BURNT WHITE
CHOCOLATE

WHISKEY TIPSY TART, SALTED CARAMEL MOUSSE, CARAMEL
POPCORN DUST SERVED WITH WHISKEY ICE CREAM

CHEESE:

GOAT CHEESE CHEESECAKE WITH A STOUT AND ONION
MARMALADE, PORT FOAM AND A PARSNIP CRISP

