

La Petite Ferme

STARTERS

Tuna Mosaic

smoked pea & coconut emulsion | charred grapefruit | wasabi horseradish & sour cream puree | pickled radish

Smoked Stanford Biltong Pannacotta

biltong dust | curry foam | curry leaf and harissa oil | sundried tomato and coriander puree | confit tomato | yuzu pearls | red onion | petite salad

Heritage Heirloom Beetroot (V)

heirloom beets | Belnori goats cheese | walnut granola | baked peaches | baby leaves | basil & mint consommé

The Langoustine

smoked snoek & pancetta espuma | lemon pearls | lemon & herb aioli | tomato, onion & bell pepper smooztjie

Spinach & Feta Salad (V)

baby spinach | whipped feta | dehydrated cranberries | red onion | candied nuts | crispy garlic | baba ganoush

Soup of the Day (SQ)

MAINS

Kapokbos Rolled Lamb

pulled lamb | pomme purée | red wine jus | glazed baby carrots | Lebanese labneh | charred onion | confit tomato | chimichurri
Winemaker's Edition Verdict Blend

Bonsmara Beef Sirloin

bonsmara | baby turnups | carrot puree | cauliflower onion emulsion | petite turmeric spuds | salsa verde | demi glaze jus
Winemaker's Edition Variation Blend

Pan Seared Franschoek Trout

smoked black garlic aioli | pickled fennel | potato pave | lobster bisque | crayfish croquettes | celeriac puree
La Petite Ferme Rosé

Confit Duck

beetroot hummus | peas | gooseberry jam | pea puree | pickled mustard seeds | bordelaise sauce | summer succotash | freshly sliced apple
La Petite Ferme Cabernet Sauvignon

Venison Mignon

romesco purée | exotic mushrooms | polenta steak | sago crisps | garlic onion emulsion | crispy kale | mulberries & plum sake jus
La Petite Ferme Shiraz

Sweet Corn & Barley Risotto (V) (Vegan)

summer corn velouté | harissa oil | barley risotto | parmesan | fynbos glazed butternut steaks | pine nuts
La Petite Ferme Sauvignon Blanc

DESSERTS

The Botanical Garden

coconut & white chocolate crème | pink peppercorn meringue | compressed litchi and strawberries | raspberry & fynbos consommé

Banana & Date Cheesecake

banana and date cheesecake | mascarpone snow | coffee gel | Cape Malay burnt masala ice cream

Summer Delight

rooibos mousse | mango sorbet | orange sugar tuile | coconut shortbread crumb | vanilla moss | mango gel

Cheese Selection

local South African cheese | home-made chutney | sourdough croute | preserved fig | seasonal fruit | mustard

Two-course ZAR 810 per person | Three-course ZAR 910 per person
(some dishes may change due to seasonal availability)

