

# La Petite Ferme

## STARTERS

### **Pulled Brisket Dumplings**

dim sum | kombu dashi | forest mushroom | micro salad  
*Winemaker's Edition Variation Blend*

### **Fried Bobotie Balls with Cilantro Mint Yoghurt Sauce**

spiced ground venison bobotie | jasmine rice | cilantro | toasted coconut shavings | herb oil  
*La Petite Ferme Viognier*

### **Fig & Ricotta Cigar (V)**

baby leaf salad | walnut thyme crumb | pea shoots | radish | apricot gel  
*La Petite Ferme Viognier*

### **The Langoustine**

smoked snoek & pancetta espuma | lemon pearls | lemon & herb aioli | tomato, onion & bell pepper smooztjie  
*La Petite Ferme Barrel Fermented Chardonnay*

### **Spinach & Feta Salad (V)**

baby spinach | whipped feta | dehydrated cranberries | red onion | candied nuts | crispy garlic | baba ganoush  
*La Petite Ferme Rosé*

### **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*

### **Seafood Chowder**

potato chowder | mussels | prawns | line fish | curry leaf & lobster bisque oil | citrus dust  
*La Petite Ferme Barrel Fermented Chardonnay*

### **Ham Hock Terrine**

green pea & truffle purée | beetroot dust | black humus | potato pave | beetroot tuile  
*La Petite Ferme Barrel Fermented Chardonnay*

### **Confit Duck**

slow cooked confit duck leg | sweet potato fondant, brushed with plum & honey | orange & fennel gel  
parsnip & cuttle fish ink purée | smoked paprika oil | bacon & brussels sprouts | bordelaise sauce  
*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*

### **Cape Malay Dhal Curry (V) (Vegan)**

dhal curry | tempura battered summer squash | egg plant | tzatziki | mushroom & truffle tartar | harissa oil  
*La Petite Ferme Sauvignon Blanc*

## DESSERTS

### **Almond Cake with Muscadell Poached Pears**

hazelnut ice-cream | almond cake | poached pears

### **Malva Pudding**

sponge cake soaked in warm creamy sauce | spiced orange chutney vanilla ice cream | Wild Africa crème anglaise

### **Citrus Delight**

lemon cheesecake | vanilla moss | coconut shortbread crumb | Rooibos mousse | orange sorbet | orange gel | orange sugar tuile

### **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)





Bon Appétit

Wishing you an exquisite culinary day at La Petite Ferme.

for a relaxing, blissful experience.

and conversation shared at the table and friendly service makes  
All this enjoyed with a glass of wine from our Estate, the great company  
of La Petite Ferme – country cuisine with a fresh contemporary touch.

The motivation behind each wonderful dish stems from the origins

to create a delicious menu for all our guests to enjoy.

curated flavours, and fresh clippings from our garden

an exceptional dining experience using fresh local produce,

our Spring Menu. At La Petite Ferme, our team strives to deliver

It is our absolute pleasure and honour to present to you,

## **BACK TO THE ROOTS**

*La Petite Ferme*