

La Petite Ferme

CHEF'S CULINARY JOURNEY
Dinner Menu

Poached Crayfish

courgette cannelloni stuffed with crayfish salad | chilled pea velouté | ancho chilli oil |
tobiko roe | smoked paprika kewpie aioli | red pepper gel

La Petite Ferme Rosé

Confit Duck

panko crusted duck lollipop | apricot gel | baby beets | charred brussels | bordelaise sauce

La Petite Ferme Barrel Fermented Chardonnay

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Cape Karoo Venison & Tongue

pine nut salsa verde | beetroot dust | pumpkin mousse | mulberry jus

La Petite Ferme Shiraz

Bone Flute with Beef Tartar

wagyu & bone marrow | togarashi | shallots | donburi sauce

Winemaker's Edition Verdict Blend

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Blue Cheese Croissant

blue cheese mousse | croissant | gooseberry jam | fresh gooseberries |
popped sorghum | salted caramel

La Petite Ferme Viognier

Mai Thai

pineapple gel | rum and dark chocolate mousse | basil granita |
whipped coconut anglaise | coconut shards

Due to the extensive nature of our *Chef's Culinary Journey Menu*, we kindly inform our guests that the **last seating for this experience will be at 19:30**. This allows us to ensure that every course is prepared and served to the highest standards, providing you with an exceptional dining experience.

ZAR 1200 per person | ZAR 1600 with wine pairing
(some dishes may change due to seasonal availability)

