

# La Petite Ferme

## STARTERS

### **Pulled Brisket Dumplings**

dim sum | kombu dashi | forest mushroom | micro salad

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

spiced ground venison bobotie | jasmine rice | cilantro | toasted coconut shavings | herb oil

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

baby leaf salad | walnut thyme crumb | pea shoots | radish | apricot gel

### **The Langoustine**

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

### **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 | chimmichuri

### **Seafood Chowder**

potato chowder | mussels | prawns | line fish | curry leaf & lobster bisque oil | citrus dust

### **Ham Hock Terrine**

green pea & truffle purée | beetroot dust | black humus | potato pave | beetroot tuile

### **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

### **Venison Mignon**

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

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

dhal curry | tempura battered summer squash | egg plant | tzatziki | mushroom & truffle tartar | harissa oil

## 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)

