


LEISURELY LUNCH MENU

EST  1694
LA COTTE
Franschhoek Valley

Homemade bread

Harvesters' broth - with fresh vegetables foraged from our garden	R70
La Cotte Farm salad - a selection of crisp and crunchy home-grown salad greens	R70
Three cheese and herb soufflé , gratinated gruyere shavings	R80
Salmon Trout fish cakes , avocado, harissa mayonnaise	R100

Mains

Potato gnocchi with wild mushroom ragout, parmesan, garlic crumbs	R150
Karoo Lamb burger with smoked BBQ glaze, minted feta and yoghurt, tomato, fresh rocket, rustic chips	R155
Nguni Beef Bobotie with flaked almonds, yellow rice, spiced sambals, homemade chutney	R160
Tikka Masala paneer curry , soft potatoes, jeera rice, tomato sambal, toasted coconut, naan bread.	R160
Tarragon dusted calamari , couscous, spicy tomato smoor, garlic aioli, gremolata	R165
Chalmar Beef Sirloin , béarnaise sauce, hand cut fries, tossed greens	R195
Confit Duck with orange reduction, creamy polenta, glazed baby beetroot	R195
Franschhoek Trout fillet with smoked cream, sorrel, roasted cherry tomatoes and a "potato stick stack"	R215

Dessert

A trio of sweet treats from our kitchen	R55
Traditional Malva pudding infused with Amarula, Chantilly cream	R70

Alternatively, the option of – starter, main course, dessert
R 295 per person