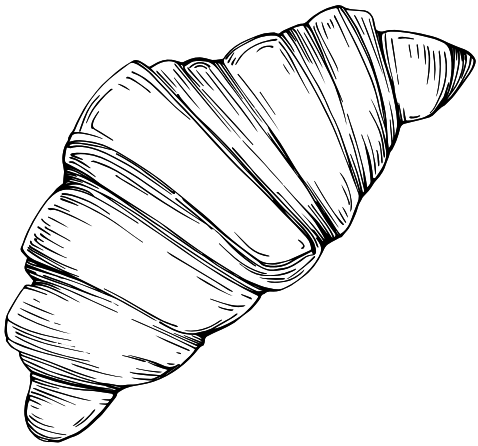


Our beautifully restored homestead which dates to a time when honest home cooked meals were enjoyed around the family table, is home to our heritage inspired restaurant.

Whether it be a farm breakfast benefitting from our own free range eggs to a leisurely lunch on the veranda gazing at the uninterrupted views of the Franschhoek valley, the seating areas all offer a unique experience and a memorable occasion. An extensive wine list boasting some of Franschhoek's finest wines are to be enjoyed when paired with our delicious menu.

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BREAKFAST MENU

R 190 for any breakfast below

Eggs Benedict	Smoked Salmon - poached eggs on toasted "Ouma bread",hollandaise
	Bacon - poached eggs on toasted "Ouma bread", hollandaise
La Cotte Farm Breakfast	Free range eggs as you like, mushrooms, cherry tomatoes, pork chipolatas, streaky bacon, toast
French Toast	Dipped croissant, berry coulis, whipped cheesecake, fresh berries
Croque monsieur or madame	Monsieur – Toasted farm bread, gypsy ham, bechamel, Gruberg cheese
	Madame – Toasted farm bread, gypsy ham, bechamel, Gruberg cheese, fried egg
Health Breakfast	Quinoa salad, spiced hummus, mushrooms, poached eggs
Homemade Muesli	Bulgarian yoghurt, homemade muesli, fruit in season
Toasted Ciabatta	Bacon – scrambled eggs, brie, cranberry chutney
	Smoked Salmon - scrambled eggs, crème fraiche, baby spinach
	Cherry tomato – scrambled eggs, sorrel pesto, parmesan
Croissant	Croissant, butter, jam 78

BEVERAGES

Teas	*Please ask for selection*	28
Americano		32
Cappuccino		38
Latte		40
Milk Alternatives		10
Freshly Squeezed Orange Juice		38
Apple Juice		32
Moët & Chandon Impérial	*Per glass*	445
Buck Fizz	*Orange juice and MCC*	95