

LEISURELY LUNCH MENU

EST  1694
LA COTTE
Franschhoek Valley

TO START

| | |
|---|-------|
| Vegetable broth - La Cotte Farm vegetables, tofu, miso paste | R 90 |
| Whipped goats' cheese - warm saffron poached pear, Masala spiced nuts, phyllo crisp | R 130 |
| Pork Bitterballen - kimchi, garlic aioli, soya glaze, coriander | R 135 |
| Vol au vent - creamy hot smoked trout, pickled baby marrow, dill | R 140 |

AS YOUR MAIN

| | |
|---|-------|
| Potato gnocchi - wild mushrooms, truffle, garlic | R 170 |
| Winter squash risotto - gremolata, parmesan, toasted pumpkin seeds, sundried tomato pesto | R 175 |
| Nguni beef burger - smoked BBQ onion, Emmenthaler cheese, bacon, garlic mayonnaise, rustic chips, tempura onion rings | R 210 |
| Chicken Korma - steamed Jeera rice, fermented vegetable achar, dried fruit chutney | R 245 |
| Franschhoek Trout - oyster glaze, sushi rice, dashi, Japanese mayonnaise, baby vegetables, spring onion, coriander | R 265 |
| Lamb neck - rösti potato, baby beetroot, sherry poached prunes, minted yoghurt, lamb jus | R 275 |
| Chalmar Sirloin - duck fat potato wedges, "Sauce Dianne" | R 295 |

FOR DESSERTS

| | |
|---|------|
| Homemade ice cream | R 60 |
| Vanilla cheesecake - citrus sauce, ginger tuille, orange segment, raspberry gel | R 85 |
| Steamed apple pudding - apple crumble, butterscotch, cinnamon ice cream | R 90 |

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