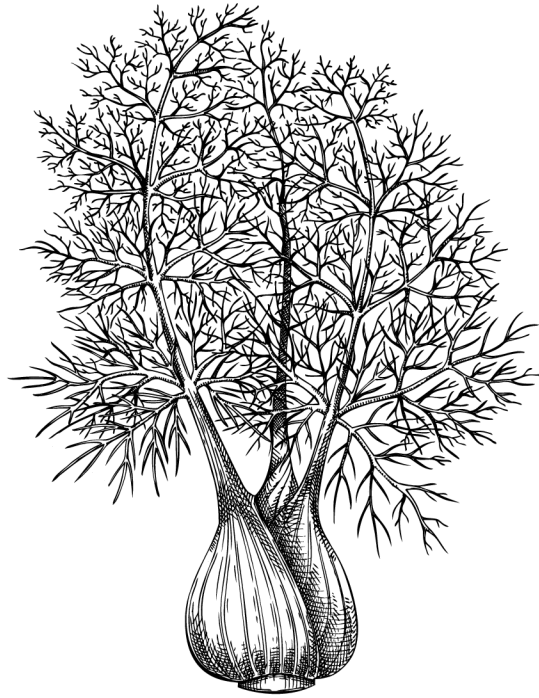


SUMMER MENU



Set in the beautifully restored homestead dating back to 1694, our Heritage Restaurant is a place where stories are shared, and meals are made with heart. Inspired by the past, our space reflects the warmth of home-cooked traditions, brought to life with fresh, sustainable ingredients and a touch of modern flair. Enjoy a farm breakfast with our free-range eggs or linger over a relaxed lunch on the veranda, soaking up uninterrupted views of the Franschhoek Valley. Every corner offers something unique, a place to unwind, connect, and savour.

Chef Neethling du Toit draws on generations of flavour, crafting dishes rooted in tradition with a contemporary twist. Paired with a glass from our carefully curated wine list, featuring Franschhoek's finest, your visit is sure to be one to remember.

TO START

La Cotte Garden Salad	selection of crisp & crunchy homegrown salad	120
Bobotie Bitterballen	hanepoot jam, buttermilk dressing, rice paper crisp, preserved masala cabbage	150
Springbok Carpaccio	roasted rooi hakskeentjie, crème fraîche, sultana, parmesan, rocket	150
Tempura Linefish	corn succotash, tartar sauce	150

SOMETHING LIGHT

Marinated Exotic Tomatoes	olives, bocconcini, crispy basil, bruschetta	185
Smoked Franschhoek Trout	mustard & dill potato salad, capers, horseradish cream	190
Biltong Caesar Salad	cos lettuce, soft boiled egg, parmesan, croutons	195

AS YOUR MAIN

Roasted Aubergine	whipped herbed cream cheese, spiced hummus, beetroot, baby rocket, sesame, walnuts	195
Maize Gnocchi	baby spinach, rooibos pickled peppers, almonds, white wine herb sauce	200
Nguni Beef Burger	boerenkaas, red onion marmalade, rocket, rustic chips, onion rings	260
Dried Apricot & Lemon Stuffed Chicken	Orange sauce, stampkoring salad, baby vegetables	270
Franschhoek Trout	oyster glaze, sushi rice, kwepu mayonnaise, fermented cabbage	275
Linefish	sustainable linefish, baby vegetables. bokkom butter sauce	340
Fillet of Beef	duck fat potatoes, spinach, Café de Paris sauce	350
Pressed Lamb Rib	sorrel pesto, lamb reduction, honey glazed carrot, potato rösti	350

FOR DESSERT

Homemade ice cream selection		70
Rosewater Panna Cotta	fresh berry, berry coulis, white chocolate crumbs	110
Almond & Orange Cake	whipped cheesecake, lemon curd, almonds	120