

LEISURELY LUNCH MENU

EST  1694
LA COTTE
Franschhoek Valley

TO START

Gardener's Harvest salad – selection of crisp and crunchy homegrown salad	R 90
Pork bitterballen - hanepoot jam, pickled vegetables, wholegrain mustard	R 130
Cold smoked trout tartar - cannellini bean puree, wasabi, tomato nori concasse, radishes, coriander, lumpfish caviar, tortilla crisp	R 135
Ostrich carpaccio – marinated peppers, garlic aioli, Gruberg slivers, capers, wild rocket	R 145

SOMETHING LIGHT

Preserved aubergine salad – harissa hummus, minted tabouleh, green olives, flaked almonds	R 140
Chicken Caesar salad - cos lettuce, roast chicken, soft boiled egg, parmesan shavings, crispy pancetta	R 160
Tomato & dill marinated calamari - quinoa salad, crème fraîche, charred lemon	R 185

AS YOUR MAIN

Potato gnocchi - asparagus, artichoke pesto, parmesan, toasted almonds, pea shoots	R 160
Melanzane - smoked tomato, herbed cottage cheese, crispy basil, Grana Padano	R 180
Nguni Beef Burger - peppadew cream cheese, bacon, caramelized red onion, rocket, spiced onion rings, rustic chips	R 195
Sorrel stuffed chicken thighs – cauliflower puree, butternut arancini, baby vegetables, orange sauce	R 235
Franschhoek Trout - sushi rice, Japanese mayonnaise, Asian slaw, oyster glaze	R 265
Pepper crusted Chalmar sirloin - red wine jus, potato wedges, tossed greens	R 280
Slow roasted lamb rump - potato rösti, baby carrots, minted yoghurt, lamb jus	R 280
Linefish – sustainable linefish, young vegetables, white wine cream, gremolata	R 290

FOR DESSERT

Seasonal farm fruit sorbet	R 65
Lemon verbena crème brûlée - lemon shortbread biscuit	R 75
Dark chocolate mousse – chocolate crumbs, berry compote, rosewater ice cream	R 95