



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 Franschoek valley, the seating areas all offer a unique experience and a memorable occasion. An extensive wine list boasting some of Franschoek's finest wines are to be enjoyed when paired with our delicious menu.

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# BREAKFAST MENU

R 180 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	
"Pap en wors"	South African maize meal, boerewors, tomato smoor, fried egg, Gruberg cheese	
French Toast	Dipped croissant, whipped cheesecake, salted caramel, toasted walnuts, caramelized banana	
Croque monsieur or madame	Monsieur – Toasted farm bread, gypsy ham, bechamel, Gruberg cheese Madame – Toasted farm bread, gypsy ham, bechamel, Gruberg cheese, fried egg	
Avo on Toast	Avocado relish, mushrooms, poached eggs, chilli oil	
Homemade Muesli	Bulgarian yoghurt, homemade muesli, fruit in season	
Croissant	Smoked Salmon - scrambled eggs, crème fraiche, avocado Bacon – scrambled eggs, Gruberg cheese	
Croissant	Croissant, butter, jam	78

# BEVERAGES

Teas	<i>Please ask for selection</i>	28
Americano		30
Cappuccino		38
Latte		38
Freshly Squeezed Orange Juice		35
Apple Juice		30
Moët & Chandon Impérial		445
Buck Fizz	<i>Orange juice and MCC</i>	95