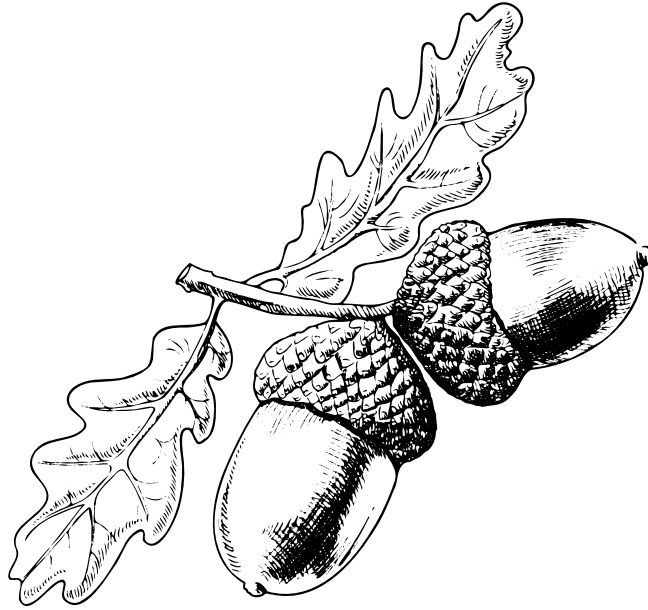


WINTER MENU



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

Vegetable broth	La Cotte Farm vegetables	115
Winter salad	warm baby root vegetables, creamed goats cheese, walnuts, cranberries, rocket, balsamic reduction	125
Vol au vent	puff pastry cup, pulled springbok, pickled radish	150
Tempura fish goujoun	coriander aioli, cured vegetables, sesame seeds	155
Pork belly	crumbed crackling, sweet potato puree, spring onion, soya glaze, fermented cabbage	165

AS YOUR MAIN

Maize meal gnocchi	roasted butternut velouté, baby spinach, peppadew, chilli oil, toasted pumpkin seeds, parmesan	210
Wild mushroom risotto	exotic mushrooms, garlic	210
Kudu bobotie	coconut steamed "geel rys", almonds, banana sambal, dried fruit "blatjang", poppadum	265
Nguni beef burger	smoked Stanford cheese, avocado relish, pickled peppers, rocket, rustic chips, tempura onion rings	265
Parsley & lemon stuffed chicken	deboned thighs, orange & ginger teriyaki sauce, creamy samp, long stem broccoli, sesame seeds	270
Franschhoek Trout	sushi rice, dashi, baby vegetables, Japanese mayonnaise, spring onion, coriander	285
Slow roasted deboned Karoo lamb neck roulade	"pap & tomato bredie sous", minted yoghurt, baby root vegetables	355
Fillet of beef	spinach, potato rösti, blue cheese velouté, fig preserve	365

FOR DESSERT

Homemade ice cream selection		70
Amarula malva pudding	caramel crumbs, vanilla crème anglaise	125
Baked camembert	walnuts, dried cranberry gastrique, lavash	125
White Muscadel poached pear	vanilla whipped cheesecake, almond sponge, pear reduction, toasted almonds	140