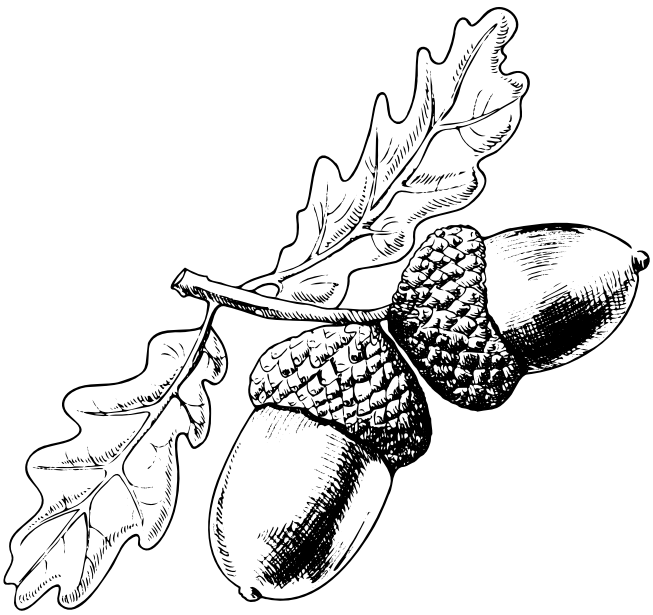
SUMMER MENU



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.

Glossary of Traditional South African terminology

" biltong " - a snack made from air dried cured meat

" blatjang " - a fruit chutney made from dried or fresh fruit

" bokkom " - whole, salted and dried mullet, a type of fish commonly known in the Western Cape as harders. It is well known specifically on the West Coast. This salted fish is dried in the sun & wind and is eaten after peeling the skin

" chakalaka " - a spicy vegetable relish or sauce

" denning vleis " - a slow cooked Cape Malay sweet and sour meat sauce with hints of tamarind

" milk tart " - a dessert featuring a sweet pastry crust filled with a creamy, light milk-and egg custard dusted with cinnamon

" rooi hakskeentjies " – a sweet-and-sour pickled onion dish made with tomato paste and sultanas

TO START

Crumbed baby camembert	dried fruit " blatjang ", walnuts, rocket	145
Springbok carpaccio	" rooi hakskeentjes ", crème fraiche, toasted almonds, parmesan, greens	165
Pork belly	white bean puree, soya glaze, spring onion, crackling crumbs, radish	175
Prawn cocktail	celery, cucumber, lettuce, Mary Rose sauce, prawn chips	190

SOMETHING LIGHT

La Cotte Garden salad	selection of crisp & crunchy homegrown salad	190
Biltong Caesar salad	cos lettuce, soft boiled egg, parmesan, croutons	210
Smoked Franschhoek trout	mustard & dill potato salad, capers, horse radish cream	220

AS YOUR MAIN

Roasted aubergine	whipped herbed cream cheese, spiced hummus, beetroot, baby rocket, sesame, walnuts	210
Maize meal gnocchi	baby spinach, sorrel pesto, wild mushrooms, almonds	220
Nguni beef burger	bacon, brie, " cranberry blatjang ", rocket, rustic chips, onion rings	280
Parsley & herb stuffed chicken thighs	carrot puree, orange teriyaki sauce, quinoa salad, young vegetables	295
Franschhoek Trout	Asian slaw, sushi rice, spring onion, kewpie mayo, oyster glaze	310
Catch of the day	sustainable linefish, " bokkom beure blanc ", baby vegetables	370
" Denning vleis " lamb neck roulade	tamarind, salsa verde, courgette, brinjal, minted yoghurt, baby potato	370
Fillet of beef	potato rösti, spinach, " creamy chakalaka butter "	380

FOR DESSERT

Homemade ice cream selection		70
" Milk tart tiramisu"	amarula boudoir, crispy pastry crumbs	140
Dark chocolate tart	berry coulis, fresh berries, Chantilly cream	140