



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

@la\_cotte\_farm  
www.lacottefarm.com  
restaurant@lacottefarm.com

# BREAKFAST MENU

*R 175 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 sausage, streaky bacon, toast	
"Pap en wors"	South African maize meal, boerewors, tomato smoor, fried egg, Gruberg cheese	
French Toast	Dipped croissant, berry coulis, whipped cheesecake, fresh berries	
Croque monsieur or madame	Monsieur – Toasted farm bread, gypsy ham, bechamel, Gruberg cheese Madame – Toasted farm bread, gypsy ham, bechamel, Gruberg cheese, fried egg	
Health Breakfast	"Stampkoring salad", spiced hummus, mushrooms, poached eggs	
Homemade Muesli	Bulgarian yoghurt, homemade muesli, fruit in season	
Toasted ciabatta	Smoked Salmon - scrambled eggs, crème fraiche, baby spinach Cherry tomato – scrambled eggs, sorrel pesto, parmesan	
Croissant	Croissant, butter, jam	60

# 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