

la vie lente
BISTRO · VENUE

Love THE SLOW LIFE...

...is what we would like you to experience in our gardens, our piece of heaven, to have an out of the ordinary experience, heighten your senses and let your taste buds wander through our symphony of flavours. Relaxation to the extreme. Our food is prepared with love, offered with pride, and intended to give joy and happiness to your life.

We invite you to share in our slow-life lifestyle and leave rejuvenated, satisfied, and grateful for life itself...

With
CARIN & THE TEAM

Please Note

A 10% service fee will be added to tables with 8 or more guests, irrespective of split bills.

Visit our website for more info on our stunning venues and the experience that we can add to your event.

www.lavielente.co.za

OUR MENU

We would like to take you on a journey of various aromas, textures, and flavours to give your taste buds an unforgettable experience.

experience
THE JOY OF AN EARLY BIRD

Please take note that Breakfast is served only till 11h30

BERRY GRANOLA JAR	R 65
Homemade maple granola, berry curd, honey yogurt and macerated berries.	
SMASHED AVO AND EGG TOAST	R 75
Toast with smashed avocado, wholegrain mustard cream cheese, chili oil, rocket and roasted tomatoes topped with poached eggs. Optional: Add bacon R 30 Add smoked salmon R 35	
BACON, EGG TOASTED BAGEL/CROISSANT	R 90
Toasted bagel or fresh croissant topped with bacon, scrambled eggs, chive cream cheese, lettuce, tomatoes, and parsley aioli. (REPLACE BACON WITH SMOKED SALMON) R 15	
SUNRISE BURGER AND FRIES	R 110
180G 100% Beef patty, topped with crispy bacon, hash-brown, egg, caramelised onions and cheese with parsley aioli served with fries.	
BACON AND MUSHROOM FRITTATA	R 90
Bacon and mushroom frittata topped with rocket, goats' cheese and balsamic reduction.	
FALAFEL BOWL (VEGAN)	R 100
Falafels served with hummus, herb tzatziki, rocket, crispy chickpeas, cucumber and radish, red onion salsa and fresh tomatoes. Add an egg (poached, fried, or scrambled) R 10	
BIG BEN BREAKFAST	R 140
Two fried eggs, crispy bacon, 100g fillet, fresh tomatoes, fries, stuffed mushrooms, and toasted ciabatta.	
FRENCH TOAST	R 95
Three slices of French toast served with bacon, scrambled eggs, maple syrup and berries.	
BREAKFAST PLATTER FOR TWO	R 200
4 flapjacks served with bacon, beef sausages, scrambled eggs, variety fruits, maple syrup and chantilly cream.	

indulgent

STARTERS

PAN-FRIED FETA WITH THYME AND HONEY	R 90
Pan-fried feta served with rye crisp, fig preserve, balsamic reduction, basil oil and thyme honey.	
BEEF TATAKI	R 100
Beef tataki served with wasabi aioli, crispy garlic, spring onion, chimichurri, and green leaf salad.	
BBQ PRAWNS	R 110
BBQ prawns served with pineapple salsa and gremolata.	
PORK BELLY SKEWERS	R 95
Crispy pork belly skewers with Vietnamese caramel sauce and pickled salad.	
SPICY CHORIZO AND BOCCONCINI CROQUETTE	R 90
Spicy chorizo and bocconcini croquettes served with tomato salsa and garlic aioli and avocado pesto.	
BAKED CAMEMBERT	R 95
Baked camembert served with toasted ciabatta, fresh fruit, red onion relish, candied hazelnuts, and gremolata.	
CHICKEN LIVERS	R 70
Your choice of lemon and herb or spicy creamy chicken livers, served with bruschetta.	
SOUP OF THE DAY	R 50

experience
THE EXCITEMENT &
DELICIOUSNESS OF THE
BISTRO

BURGERS & SANDWICHES

TRIPLE CHICKEN/BEEF CHEESEBURGER WITH FRIES	R 110
Triple beef or chicken patties with triple cheese and served with fries. Add jalapeno R 15	
GORGONZOLA BEEF BURGER	R 150
180g beef patty topped with gorgonzola sauce and caramelised onions served with fries.	
PULLED PORK BURGER	R 130
BBQ pulled pork topped with creamy coleslaw and pickled onions served with fries.	
ROAST BEEF SANDWICH	R 120
Roast beef (rare) with tomato chutney, caramelised onions, horseradish cream, rocket served with fries.	
HOT CHICKEN PANINI WITH HONEY BUTTER	R 120
Fried chicken with lettuce, tomato, honey butter and parsley aioli served with fries.	

MAINS

VEGAN PUTTANESCA	R 110
Linguine pasta with napoli sauce, olives, broccoli, tomato, fried capers, chili flakes and lemon zest.	
PANCETTA AND PEA PENNE	R 130
Penne pasta with peas and crispy pancetta with goat's cheese, and lemon zest.	
SPICY BUTTERBEAN, CHICKPEA, AND BUTTERNUT STEW (VEGAN)	R 110
Fragrant and spicy butterbean, chickpea, and butternut stew with leeks, baby spinach and tahini "yogurt" served with couscous.	
ROASTED AIRLINE CHICKEN WITH CAULIFLOWER PUREE	R 160
Roasted airline chicken served with cauliflower puree, goat's cheese, chicken thyme jus and broccoli.	
CHICKEN ROULADE STUFFED WITH BUTTERNUT & FETA	R 160
Chicken roulade with butternut and feta wrapped in bacon served with polenta and rocket pesto.	
PORK BELLY WITH BACON AND CHIVE MASH	R 180
Honey glazed pork belly served with bacon and chive mash, crispy sweet potato, sweet mustard sauce, basil oil, charred onion puree and apple and fennel slaw.	
BEEF FILLET WITH SAUTEED SPINACH	R 210
300g beef fillet served with crispy baby potatoes, sautéed spinach, and creamy brandy pepper sauce.	
BEEF RAGU	R 160
Shredded beef ragu served with parmesan polenta.	
PAN-FRIED HAKE	R 180
Pan-fried hake with chorizo, potatoes and green beans and lemon garlic butter sauce served with a garden salad.	
T-BONE 500G	R 200
500g T-BONE served with tomato salsa, chilli chimichurri, roasted garlic, garlic aioli, herb butter and crispy baby potatoes.	
SPICY LAMB CURRY	R 180
Spicy lamb curry served with rice and mint yogurt.	

TABLE *platters*

VEGETARIAN PLATTER

SINGLE ~ R150 **TO SHARE ~ R290**
Pitas, grilled artichokes, olives, falafels, feta, crudite vegetables, fresh fruits, babaganoush, hummus, basil pesto and roasted garlic.

ITALIAN CHARCUTURIE AND FROMAGE PLATTER

SINGLE ~ R200 **TO SHARE ~ R380**
Cocktail rolls, olives, roasted tomatoes, caprese kebabs, prosciutto, salami, chorizo, melon and watermelon balls, bocconcini, gorgonzola, herb goat's cheese, camembert and basil pesto.

SPANISH TAPAS PLATTER

SINGLE ~ R200 **TO SHARE ~ R380**
Chorizo croquettes, patatas bravas, spanish meatballs, marinated olives, paprika chicken skewers, garlic tomato bruschetta, prosciutto and melon skewers, toasted pitas and romesco dip.

SEAFOOD PLATTER

SINGLE ~ R200 **TO SHARE ~ R380**
Shrimp springrolls, crispy tempura prawns, parsley and white wine mussels, beer battered hake nuggets, homemade sweet chilli sauce and tartar sauce.

TABLE PLATTER FOR 6

R900
Toasted pitas, marinated olives, caprese kebabs, chorizo croquettes, spanish meatballs, paprika chicken skewers, beer battered hake nuggets, tomato bruschetta, tempura prawns, tartar sauce, hummus, romesco sauce and beef trinchado.

experience THE FRESHNESS OF THE VEGETABLE GARDEN

ROASTED BUTTERNUT SALAD (VEGAN)

R 90
Roasted butternut with rocket, sunflower seeds, candied walnuts and herb dressing.
R 25
Add goats cheese

SESAME CHICKEN SALAD

R110
Sesame grilled chicken with red cabbage, carrots, cubed cucumber, toasted almonds, and sesame soy dressing.

FILLET, WILD MUSHROOMS

AND BERRY SALAD **R140**
Grilled fillet strips with sautéed wild mushrooms and fresh berries, gremolata, pine nuts and feta.

experience

THE DELICACIES OF OUR PASTRY CHEF

SOUTH AFRICA

R 90
Moist malva sponge, peppermint crisp ice-cream, milk tart filled magwinya, gulab jab crumble, tamentejie and caramel custard.

MIXED BERRY PAVLOVA

R 70
Vanilla pavlova with macerated berries, lemon curd and whipped Chantilly cream.

LEMON CURD TART

R 75
Lemon curd tart with toasted meringue, raspberry coulis, mint and candied lemon zest.

DARK CHOCOLATE TART

R 90
Dark chocolate tart with caramel hazelnut cream and candied hazelnuts.

DECONSTRUCTED CHEESECAKE

R 80
Deconstructed mango and passionfruit cheesecake mousse, oats crumble, passionfruit curd, mango gel and fresh mint.

DESSERT PLATTER

R100
Mini pavlova with cream and fruit, brownies, fruit custard tarts, variety fruit and chocolate covered strawberries.

experience

THE JOY OF BEING A KID

KIDS FLAPJACK

R 65
Flapjacks, bacon, and fruit drizzled with maple syrup.

YOGURT FRUIT BOWL

R 50
Yogurt served with fresh mixed fruits.

EGG IN A HOLE TOAST

R 50
Egg in a hole toast served with bacon.

KIDS VEGGIE AND FRUIT PLATTER

R 60
Fresh crudite vegetables with mixed fruits and tzatziki.

KIDS MIX BASKET

R 80
Chicken strips, cheese grillers and meatballs with fries.

MEATBALL SPAGHETTI

R 60
Beef meatballs with spaghetti and napoli sauce.

KIDS PIZZA

R 50
Kids pizza with ham, pineapple and cheese.

SUNDAY ICE-CREAM CUP

R 35
Vanilla ice-cream with chocolate sauce and condiments.

TO DRINK - KIDS

Kiddies Milkshakes: **R25**

(Strawberry, Chocolate, Vanilla, or Lime)

Baby-Cino **R16**

Kids Juice: (Apple, Orange, Grape, or Fruit Cocktail) **R18**

Soda Floats **R35**

DRINKS

something to cool you down

Juice (Apple, Orange, Grape or Fruit Cocktail) **R24**

Sodas (300ml) **R19**

Mixers & Tonics (200ml) **R16**

Cordials (Passion Fruit, Lime, Cola Tonic) **R 8**

Appetizer / Grapetizer **R27**

Red Bull Energy Drink **R35**

BOS Ice Tea (Lemon, Peach, Berry) **R27**

Rockshandy **R27**

Malawi Shandy **R35**

Sprite, Ginger Beer, Bitters, Orange Juice

Steelworx **R35**

Cola Tonic, Ginger Beer, Bitters, Soda Water

Milkshakes (Vanilla, Strawberry, Chocolate, Lime) **R40**

Gourmet Milkshakes

(Oreo, Salted Caramel, Fresh Fruit) **R50**

Iced Latte **R35**

Ginger Beer Slushie **R35**

Passion Fruit & Rooibos Cooler **R25**

Water (Still/Sparkling) 500ml **R14**

Water Still 1.5lt **R30**

Water Sparkling 1lt **R25**

something to warm you up

Cappuccino **R25**

Red Cappuccino **R27**

Americano **R29**

Espresso **R21**

Single **R29**

Double

Macchiato **R23**

Milktart Latte **R40**

Selection of Tea:

(Ceylon, Rooibos, Earl Grey, English Breakfast)

Hot Chocolate **R35**

Milo **R35**

White Hot Chocolate **R35**

something for everyone

THE VENUE

At LA VIE LENTE we offer differentiated services with quality food & beverages, as well as the option of a full décor solution for almost any function.

Our special creations combine all the things that we love in life – epitomizing our yearning for an unpretentious, simple, & slowed-down lifestyle.

Hence the meaning of La Vie Lente

“the slow life”

We provide the ideal setting to host private functions & celebrations, accommodating events for 10 to 80 guests in our respective function areas.

OUR FUNCTION SPACES INCLUDE:

- The Boutique ~ 10 to 20 guests
- Under the Karob Trees ~ 10 to 26 guests
- Wild Olive ~ 15 to 30 guests
- The Garden ~ 20 to 40 guests
- Nostalgie ~ 25 to 40 guests
- The Barn ~ 30 to 80 guests
- The Chapel ~ 10 to 80 guests

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