



THE SLOW LIFE...

Relax amongst our gardens, savour handcrafted food, exceptional coffee & memorable moments.

Our food is prepared with love, offered with pride & intended to bring joy to your life.

Chef's signature dishes:

Rosemary & Butter Beef Fillet
Honey Glazed Pork Belly
Baked Camembert
South African Dessert Experience

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 & the experience that we can add to your event.

www.lavielente.co.za

Our Menu

MOST LOVED BREAKFASTS

Please take note that Breakfast is served only till 11h30

Croque Madame Croissant **R125**
Gypsy ham, béchamel sauce, Gruyère cheese & fried egg.

Big Ben Breakfast **R175**
Fried eggs, crispy bacon, cheese griller, stuffed mushrooms, toasted ciabatta & fries.

Brûléed Cinnamon Roll French Toast **R110**
Stuffed brioche French toast with cinnamon cream cheese & oats crumble.

Avocado Toast **R135**
Served with beetroot hummus, haloumi, poached eggs, crispy chickpeas & chili oil.
Add salmon R45.00

Add bacon R40.00

Mediterranean Frittata **R145**
Frittata with tomatoes, baby spinach, red onion, peppers, chorizo & feta.

Waffle Falafel Bowl **R135**
Waffle falafels with hummus, pickled red onion, coconut tzatziki, tomato & cucumber salsa, avocado & rocket.

Granola Jar **R110**
Coconut yogurt, blueberry jam, passion fruit coulis, coconut granola & macerated berries.

Sunrise Burger **R150**
Smoked beef patty with maple glazed bacon, grilled onions, cheddar cheese, fried egg, BBQ mayonnaise & fries.

Breakfast Platter to Share **R50**
Poa de queijo (Brazilian cheddar bread), herb butter, scrambled eggs, pork sausages, bacon, sauteed mushrooms & fresh fruits.

indulgent STARTERS

Baked Camembert **R135**
Served with toasted ciabatta, fresh fruit, red onion relish, candied nuts & gremolata.

Crispy Pork Belly Bites **R125**
Ginger soy glaze, pickled radish, cucumber & carrot.

Beef Trinchado **R135**
Served with bruschetta & crispy chilli oil.

Grilled Prawns **R135**
Served with mango lime coulis, pineapple salsa & rocket.

Fried Feta **R120**
With tomato chutney, rocket & crispy prosciutto.

Fried flatbread with chicken livers **R120**
Your choice between spicy creamy or lemon & herb with chimichurri & crispy fried onions.

Jalapeño Pockets **R120**
With rocket pesto, candied jalapeno & sweet chili sauce.

Seafood Wors **R135**
With fennel 3 ways (pickled, braised & fried), vegetable broth, parsley & lemon oil with leek ash.

Pulled Pork Croquettes **R125**
Served with sriracha aioli, micro green salad & salsa.

Corn Ribs **R95**
With tomato chutney & braised sugar snap peas.

Potato Samosas **R110**
With tomato & red pepper sauce & coriander & mint chutney.

Soup of the day **R80**

la vie lente SIGNATURE DISHES

The dishes that define the *La Vie Lente* experience.

Rosemary & Butter Beef Fillet **R285**
300g beef fillet with mushroom red wine jus, glazed carrots, crispy baby spinach & sour cream & chive crispy potato skin.

Honey Glazed Pork Belly **R210**
Bacon & chive mash, apple-fennel slaw, beetroot crisps, charred onion puree & sweet mustard sauce.

Braised Short Ribs **R270**
Served with cheesy polenta.

Moroccan Lamb Tagine **R270**
Slow-cooked lamb with fragrant herb couscous.

Rib-Eye Steak **R280**
Served with fries, broccoli & choice of sauce (pepper sauce, mushroom sauce & cheddar cheese sauce).

Green Penne Pasta **R185**
Basil pesto, broccoli, zucchini, sugar snap peas, crispy artichokes & lemon zest.

Vegetarian Chilli Con Carne **R175**
With lemon rice & herb sour cream.

Chicken Kiev **R195**
Served with Hasselback garlic baby potatoes, lemon sauce & sauteed broccoli.

Prosciutto wrapped Chicken Breast **R195**
With fried sage, lemon orzo pasta & white wine sauce.

Rump Espetada **R255**
300g rump Espetada with your choice of garlic butter or chili chimichurri, fried flatbread, tomato salsa, tzatziki & crispy potatoes.

Pan Fried Hake **R260**
With sauteed peas & potatoes, lemon & garlic butter with garden salad..

BURGERS

- Harissa Lamb Burger

R200

With haloumi, crispy carrots, sriracha mayo & fries.
- Gorgonzola Stuffed Beef Burger

R195

With red onion & bacon jam, gorgonzola sauce & fries.
- Beef Smash Burger

R195

With caramelized onions, cheese, bacon, garlic aioli & fries with your choice of sauce (mushrooms, cheese & pepper).
- Spicy Buttermilk Chicken Burger

R165

With pickled cucumber, spicy aioli & fries.
- Beef Burger with Feta & Pesto

R185

Topped with roasted tomatoes, basil pesto, feta, balsamic glaze & fries.
- SANDWICHES
- Chicken Caprese Ciabatta

R165

Grilled chicken breast with tomato, basil pesto, mozzarella & fries.
- Roast Beef Sandwich

R155

With chimichurri, rocket, crispy potato chips, roasted red peppers & tzatziki.
- Pulled Pork Belly Sandwich

R175

Honey & mustard pulled pork with pickled cucumber & onion, coleslaw & fries.
- PIZZA
- The Diaz

R175

BBQ base, Portuguese marinated chicken, peppers, red onions, mozzarella & cheddar.
- The Daschund

R185

BBQ base, salami, cheese griller, gruyere cheese, cherry tomatoes & mustard sour cream.

SALADS

- Caprese Salad

R165

With marinated bocconcini, tomato, basil pesto, balsamic caviar, fresh basil, basil oil & grilled bruschetta.
- Pasta Salad

R175

With feta, basil pesto, bacon & spring peas.
- Roasted Vegetable & Quinoa Salad

R175

With crispy quinoa, avocados, tomatoes, cucumber & radish.
- Sesame Chicken Salad

R170

Asian coleslaw, spring onion, sugar snap peas, radish, avocados with sesame & ginger dressing.
- Fillet Salad

R185

With berries, sauteed wild mushrooms, pinenuts, feta, berry dressing & gremolata.
- Add Gorgonzola

R30

SHARING EXPERIENCES

- Vegetable Platter Single

R220

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Share

R400

Roasted carrots, tomatoes, peppers, zucchini & garlic with olives, feta, falafels, pitas, hummus, basil pesto, crudité vegetables, artichokes & fresh fruits.
- Charcuterie & Fromage Single

R260

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Share

R500

Grilled bruschetta, olives, marinated bocconcini & tomatoes, salami, prosciutto, chorizo, gorgonzola, gruyere, camembert, melon balls, basil & sundried tomato pesto.
- Spanish Tapas Single

R260

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Share

R500

Spicy pulled pork croquettes, Spanish meatballs, flambeed chorizo, patatas bravas, tomato bruschetta, prosciutto & melon kebabs, olives, toasted pitas, jalapeno pockets & romesco.
- Seafood Platter Single

R275

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Share

R550

White wine & parsley or tomato & chili mussels, grilled lemon & herb prawns, fried hake nuggets, spicy shrimp spring rolls, homemade sweet chili sauce, tartare sauce & toasted ciabatta.
- T-Bone Platter for Two

R550

2x350g T-bone with sour cream & chive crispy potato skin, garden salad, crispy blooming onion, parmesan cream sauce, garlic sauteed mushrooms, pepper sauce & cowboy butter.
- Table Platter for 6

R1500

Beef trinchado, paprika chicken skewers, Spanish meatballs, hake nuggets, grilled lemon & herb prawns, fried feta, seafood wors, crispy pork belly bites, jalapeno pockets, fries & variety dips.

DESSERTS

- South African Dessert Experience

R140

Moist malva sponge, peppermint crisp ice-cream, milktart filled magwinya, gulab jab crumble, tamaletjie & caramel custard.
- Dark Chocolate Cheesecake

R125

Baked cheesecake with passionfruit caramel sauce.
- Peppermint Crisp

R125

Layered tennis biscuits with caramel mousse, peppermint crisp shavings, toasted coconut & chocolate shards.
- Adult Sundae

R140

Kahlua ice-cream, caramel sauce, glazed red cherries, chocolate shards, berries with honeycomb & truffles.
- Lemon Meringue Tart

R95

Topped with a healthy amount of meringue, candied zest & berry jam.
- Deconstructed Fruit Garden

R125

Mango mousse, rum-soaked berries, orange curd, coconut ice-cream, chocolate soil, mint & apple gel & pear chips.
- Dessert Platter To Share

R160

Brigadeiro (truffles), mini pavlova with fresh cream & fruits, mini cheesecakes, caramel & chocolate choux puffs, fresh fruits & chocolate covered strawberries.
- Hazelnut & Coffee Crème Brûlée

R110

Hazelnut & coffee Crème Brulee with candied hazelnuts.

KIDS

- Kids Flapjack Stack

R80

With bacon, berries, cream & syrup.
- Kids Breakfast

R85

With toast, bacon, eggs & cheddar cheese.
- Vegetable & Fruit Platter

R75

Vegetable & fruit platters with tzatziki.
- Chicken Strips & Fries

R95

Crumbed chicken strips served with fries & cheese sauce.
- Spaghetti Bolognese

R90

Linguine pasta with bolognese sauce & shredded parmesan.
- Macaroni & Cheese

R90

- Add bacon R40
- Kids Margherita Pizza

R80

- Add ham R25

- Add pineapple R15
- Kids Sundae Cup

R65