



WELCOME

Welcome to the La Motte Bakery.

Housed in the historic 1752 Jonkershuis, our artisanal boulangerie celebrates the artistry of handmade goods, crafted with timeless techniques and the finest farm-fresh ingredients. From fragrant breads to indulgent pastries and wholesome lunchtime fare, each bite reflects La Motte's tradition and the simple joys of farm life.



BAKERY

From our wood-fired oven

CROISSANT 1837

CLASSIC

Classic croissant served plain

PRESERVE

Classic croissant served with butter and preserves

DARK CHOCOLATE

Classic croissant served with a dark chocolate spread

BREAKFAST

Toasted and served with avocado and a poached free-range egg

CULTURED SLICE (SINGLE SERVING)

A daily selection of wheaten rye and wholegrain breads from our wood-fired oven served with butter & home-made preserve or honey

CULTURED SLICE FOR TWO (SERVES TWO)

A daily selection of wheaten rye and wholegrain breads from our wood-fired oven served with butter and home-made preserve or honey

(OUR IN-THE-KNOW TEAM WILL GLADLY SHARE OUR DAILY
WOOD-FIRED BREAD SELECTION WITH YOU)

FROM OUR TABLE TO YOURS

*Our selection of breads is freshly baked daily
and available for you to take home*

FOCACCIA

This yeasted flatbread is baked for a short time at high temperatures and dressed with La Motte olive oil, salt and fragrant rosemary from our garden. Lovely on its own or with a delicious salad

CIABATTA

Baked in our wood fired oven at 250 degrees Celsius, resulting in the perfect porous and chewy texture. This bread is made for dipping!

CLASSIC SOURDOUGH

Crafted using our baker's decade-old sourdough starter and a combination of five different flours. It undergoes a 22-hour fermentation period resulting in a beautiful crackling crust and a slight tanginess

ORGANIC SOURDOUGH

Affectionately known as our "Motte Bread" with a beautiful "M" marking the bread. This is baked with four different 100% organic flours from Prieska using the same starter with fermentation for 22 hours before baking

OUMA SE BROOD (SEED LOAF)

A hand-mixed seed loaf featuring a blend of whole wheat flour, oats and four different seeds soaked overnight. A lovely healthier alternative

COURONNE

The Crown! Made with baguette dough in a round shape with small, chewy buns to tear off and enjoy

CRUSTIQUE

This oblong shaped, ciabatta bread is the predecessor of the Baguette. Our artisanal process results in a rustic shape, perfect for slicing open and filling with your favourite sandwich ingredients

RYE BREAD

Made with 100% rye flour and our secret blend of spices, this bread undergoes a 10-hour fermentation process. Baked slightly longer, it is a beautifully flavoured and soft textured rye bread

BREAKFAST

MIELIEPAP (PORRIDGE)

Traditional soft 'mieliepap' with salted butter and honey

EGGS A 'LA MOTTE'

Poached free-range eggs, hollandaise on toasted brioche

MORNING SCRAMBLE

Scrambled free-range eggs with wood-fired roasted tomatoes, rocket and our classic croissant

FRENCH TOAST (EGGY BREAD)

Sweet ricotta, fresh fruit, berries and honey

GRANOLA (V)

Honey-baked granola served with poached sundried Boland peaches & double thick yoghurt

FARM FEAST

Skillet free-range eggs, boerewors, mushrooms, streaky bacon, wood-fired roasted tomatoes and buttered 'manne brood'

FOR THE LITTLE ONES

KID'S FRUIT SALAD & YOGHURT

Fresh seasonal fruit with plain yoghurt and honey

SCRAMBLED EGGS

Scrambled free-range eggs, buttered toast fingers and bacon

ADD TO YOUR FAVOURITE BREAKFAST

CRUSHED AVOCADO

SAUTÉED MUSHROOMS

ROASTED STREAKY BACON (120g)

SMOKED FRANSCHHOEK TROUT (80g)

GRILLED TRADITIONAL BOEREWORS (150g)

HOT BEVERAGES

COFFEE (SOMM COFFEE)

ALMOND OR OAT MILK

ESPRESSO/AMERICANO
CAPPUCCINO
FLAT WHITE
LATTÉ
CORTADO
CHAI LATTE
RED CAPPUCCINO
BONBON AFFOGATO MOCHA
DARK HOT CHOCOLATE
MILO (*with steamed milk*)

HAND SELECTED FINE TEAS

WUPPERTHAL ROOIBOS
NIGIRO TEAS
(*see our selection of Nigiro teas below*)
Earl Grey
Cederberg Highveld Rooibos
African breakfast blend
Spearmint, lemongrass, moringa and buchu
Blue abyss fruit infusion
Strawberry, vanilla and honeybush
Green tea
FRESH GARDEN MINT
TWININGS PURE CHAMOMILE

SEASONAL SALADS

CAESAR SALAD (P)

*Baby gem lettuce, classic Caesar dressing, croutons
and grated parmesan*

PEACH PANZANELLA (V)

*Charred peaches, heirloom tomatoes, basil, red onion, crusty bread
and balsamic vinegar*

CHOPPED SALAD (V) (N)

*Crisp lettuce, tomato, cucumber, avocado, spring onion, toasted nuts,
seeds and a lemon dressing*

SUMMER VEGETABLES (V)

Wood-fired roasted summer vegetables with garden dips and pâtés

ADD TO YOUR SALAD

CRUSHED AVOCADO

BUTTER ROASTED CHICKEN

ROASTED STREAKY BACON (120g)

SMOKED FRANSCHHOEK TROUT (80g)

SHAVED BEEF BILTONG (80g)

WOOD-FIRED PANUOZZO

*A folded Italian pizza sandwich made with
a 24-hour slow ferment dough*

CLASSIC BLT

Crispy streaky Bacon, Lettuce, Tomatoes and homemade mayonnaise

BUTTER ROAST CHICKEN & GARDEN GREENS

*La Motte garden lemon and butter roasted chicken,
mango chutney and seasonal greens*

GRILLED VEGETABLES & BOCCONCINI (V)

*Charred eggplant, baby marrow, bell peppers, marinated in
olive oil and bocconcini*

CAPRESE

*Sliced tomatoes and buffalo mozzarella with basil pesto
and balsamic vinegar*

‘OOP BROODJIES’

(Choose any of our artisanal breads)

Fougasse | Rye | Ciabatta | Sourdough | Seed Loaf

SMASHED AVOCADO (V)

Smashed avocado with lemon and fresh coriander

SMOKED FRANSCHHOEK TROUT (P)

Beechwood smoked Franschhoek trout with herbed crème fraiche, rocket and lemon

WOOD-FIRED ROASTED KAROO LAMB

Slow-roasted pulled Karoo lamb, cucumber, yoghurt and tzatziki

BUTTER ROAST CHICKEN

La Motte garden lemon and butter roasted chicken with homemade mayonnaise and seasonal greens

‘PATTI SE MELT’

Free-range beef patty, boerenkaas, homemade mayonnaise, piquanté pepper and caramelised onion served on sourdough

ADD TO YOUR BROODJIE

CRUSHED AVOCADO

BUTTER ROASTED CHICKEN

ROASTED STREAKY BACON (120g)

SMOKED FRANSCHHOEK TROUT (80g)

SHAVED BEEF BILTONG (80g)

BAKER'S LUNCH

STEAK PIE

SERVED WITH A SIDE SALAD

Slow cooked beef and mushrooms, baked in our homemade puff pastry served with an old-fashioned gravy

POTTED FREE-RANGE CHICKEN (NO PASTRY)

SERVED WITH A SIDE SALAD

Cottage pie style roasted chicken topped with buttery crushed potatoes and baked with sourdough parmesan crumbs

FOR THE LITTLE ONES

CHICKEN MAYO PANCAKES

Savoury pancakes filled with shredded roast chicken dressed in our homemade mayonnaise

BOEREWORS ROLL

Grilled beef boerewors in a soft roll served with a side of tomato sauce

HAM & CHEESE TOASTIE

Toasted ciabatta filled with sandwich ham, cheddar cheese and tomato

SWEET

HOMEMADE ICE CREAM

THREE SCOOPS OF HOMEMADE ICE CREAM
*(please ask your waitron which flavours are
available on the day)*

MELKTERT PANNA COTTA

*Lightly-set vanilla and cinnamon custard with a
caramel sauce and almond crumble*

CLASSIC PANCAKES

*Three folded pancakes dusted with cinnamon sugar
and fresh lemon*

DRINKS

APPLE HUGUENOT

Freshly pressed apples with gin and Van der Hum, topped with La Motte MCC

BREAKFAST PIMM'S

Classic Pimm's with cucumber, fresh summer fruit and ginger ale

GOOD MORNING, MIMOSA

Freshly pressed citrus juice with La Motte MCC

FRESH JUICES 350ml (MADE TO ORDER)

Apple

Citrus

Apple, celery and lemon

Beetroot, apple, carrot and ginger

Cucumber, greens, apple and lemon

SPRITZERS

FRESH BERRY AND MINT

APPLE, LEMON AND MINT

OLD FASHIONED PASSION FRUIT AND LEMONADE

ORANGE AND ICED TEA CORDIAL

+ADD WILDERER FYNBOS GIN

SODAS & WATER

COKE / COKE ZERO

APPLETISER / GRAPETISER

TWO IN A BUSH ICED TEA

FROM OUR LOCAL BREWERIES

(BOTTLED BEERS)

FRANSCHHOEK BEER COMPANY "THREE OAKS LAGER"

FRANSCHHOEK BEER COMPANY "THE STOUT"

CBC LAGER

CBC PILSNER

CBC KRYSTAL WEISS

HEINEKEN 0.0 (ALCOHOL FREE)

WINES FROM OUR LA MOTTE CELLAR

LA MOTTE MÉTHODE CAP CLASSIQUE (MCC)

SAUVIGNON BLANC

PIERNEEF SAUVIGNON BLANC

CHARDONNAY

VIN DE JOIE ROSÉ

MILLENNIUM

CABERNET SAUVIGNON

SYRAH

PIERNEEF SYRAH VIOGNIER

WINES FROM THE LA MOTTE FAMILY

LEOPARD'S LEAP CULINARIA COLLECTION MCC (BRUT)

DEALCOHOLIZED WINE >0.5%

LEOPARD'S LEAP NATURA CLASSIC WHITE

LEOPARD'S LEAP NATURA CLASSIC RED

BUY YOUR FAVOURITE LA MOTTE WINE ONLINE
FOR DELIVERY TO YOUR DOOR



PÂTISSERIE

TO TAKE AWAY

OUR SELECTION OF PASTRIES IS BAKED DAILY
AND AVAILABLE FOR YOU TO TAKE HOME.

ENQUIRE AT OUR PASTRY COUNTER ABOUT OUR
DAILY SELECTION TO TAKE AWAY.