

French Connection

BISTRO

*Our Restaurant, like our lovely village, has its origins in France.
The Huguenots brought with them a wonderful culinary heritage of food and wine which we preserve and build on.*

*The emphasis of our food is on flavour and our menu caters for all tastes – from the freshest of fish
and superbly aged steak to duck and French specials such as moules frites and crème brûlée.*

Please enjoy our carefully selected range of local and international wines.

Welcome to French Connection. We invite you to relax, savour and enjoy our warm hospitality.

Matthew Gordon – Chef Patron | Jason Ratner – General Manager | Jonathan van Niekerk – Head Chef

STARTERS

GARDEN VEGETABLE SALAD,
truffle oil vinaigrette (v) 48

GRILLED BLACK MUSHROOMS,
Parmesan and parsley crumble,
brown herb butter (v) 48

PÂTÉ DE CAMPAGNE,
spiced pear chutney, baby gherkins,
toasted baguette 55

TARTE AU CHÈVRE
caramelised onion and goatsmilk cheese tart,
herb salad, toasted pine nuts (v) 58

FRESH MUSSELS
with white wine, cream, garlic
(when available) 62

WARM SALAD OF CALAMARI,
chorizo, red peppers, wild rocket,
paprika dressing 66

WARM QUAIL SALAD,
stir-fried Asian greens and noodles,
Nam jim 68

**SEARED, LIGHTLY SMOKED
FRANSCHHOEK TROUT,**
new potatoes, baby greens,
trout caviar, honey and
wholegrain mustard dressing 78

MAINS

FALAFEL PITA
chickpea fritters, butternut hummus,
crisp vegetable slaw, mint, tabbouleh,
marinated tomatoes and tahini (v) 80

OPEN LASAGNE,
roasted butternut, oyster mushroom,
pine nuts, rocket, sweet potato crisp,
sage butter (v) 85

**CORN FED, FREE-RANGE
GRILLED CHICKEN,**
pepper sauce 95

GRILLED CALAMARI,
chilli, garlic, lemon, olive oil,
roasted tomatoes 98

MOULES FRITES
fresh mussels, white wine, cream, garlic,
French fries (when available) 98

DAILY FRESH FISH
(200g portion)
(we'll give you details) 105

FILLET MIGNON (180G)
on a crouton, three-mushroom sauce 105

**FRANSCHHOEK SALMON TROUT
& DILL FISHCAKES,**
green herb aioli, French fries,
side salad 105

VEAL SCHNITZEL,
three-mushroom sauce (180g) 105

PORK LOIN SPARE RIBS (550G),
honey-apple basting 115

LAMB SHANK CASSOULET,
Toulouse sausage, bacon, pearl onions,
beans, parsley crushed new potatoes 125

**SLOW-ROASTED, FREE RANGE
CRISPY DUCK,**
caramelised berries,
raspberry vinegar jus 125

STEAKS

RUMP OR SIRLOIN
(300g portion) 105

RIB EYE
(300g portion) 110

T-BONE STEAK
(500g portion) 130

FILLET
(250g portion) 125

All our steaks are A-grade meat, hung for one week and wet-aged in vac pac for at least two weeks. We hope you can taste the difference. Our steaks are basted with one of the following basting of your choice: Red wine bbq, fresh herbs and olive oil or crusted with black pepper and mustard seeds.

Our steaks are served with French fries or potato of the day and vegetables.

SAUCES & BUTTERS

*Au poivre · Béarnaise
Dijon mustard · Three-mushroom cream
Café de Paris butter
Garlic and herb butter 18*

SIDE SALADS

*Baby leaf salad,
mustard vinaigrette 18
Garden salad 22
Tomato and red onion salad 22*

VEGETABLES

*Extra bowl of vegetables 18
Onion rings 20
Sautéed mushrooms in garlic
and herb butter 24
Extra bowl of French fries 18 | 26*

DESSERT

TRIO OF BELGIAN CHOCOLATES
25

APPLE TART TATIN,
vanilla crème fraîche 40

CRÈME BRÛLÉE,
choc chip biscotti 40

**CHOCOLATE & HAZELNUT
DACQUOISE**
with berry coulis 45

**INDIVIDUAL PASSION FRUIT
CHEESECAKE**
with white chocolate anglaise
and chocolate coffee beans 45

WARM BELGIAN CHOCOLATE TART,
chocolate spring roll,
cream or ice cream 45

**FRENCH CONNECTION
CHEESE BOARD,**
preserves, biscuits, choose 2 or 4 cheeses
(we'll give you details) 48 | 74

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