

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 | Shirene Patrick – Head Chef

STARTERS

GARDEN VEGETABLE SALAD
truffle oil vinaigrette 70

APPLE WOOD-SMOKED CHICKEN SALAD
avocado, roasted beetroot, bacon, lime crème fraîche 95

FRESH MUSSELS
white wine, cream, garlic (when available) 95

DOUBLE-BAKED CHEVIN SOUFFLÉ
smoked aubergine caviar, harissa tomato dressing 110

HOMEMADE TAGLIATELLE
lightly smoked Franschoek trout, charred baby leeks, baby spinach, horseradish cream, trout caviar 110 | 175

WARM DUCK SALAD
pancetta lardons, new potato, avocado, confit duck springroll, raspberry dressing 115

SPRINGBOK LOIN TATAKI
crisp winter vegetable salad, beetroot purée, balsamico syrup, parsley oil 120

TEMPURA PRAWNS
honey, ginger and garlic soy and Japanese mayo (3)140 | (6)280

CHARCUTERIE BOARD
assorted cold meats, Winelands cheese, olives, fresh baguette 160

MAINS

HERB RISOTTO
roasted wild and farmed mushrooms, toasted pine nuts, smoked olive oil, crispy kale 90 | 170

SPINACH & MUSHROOM STUFFED CHICKEN BREAST
celeriac purée, grilled corn, wholegrain mustard sauce 165

MOULES FRITES
fresh mussels, white wine, cream, garlic, French fries (when available) 175

VEAL SCHNITZEL
three-mushroom sauce (180g) 175

CRISP PORK BELLY
roasted carrot lentils, caramelised apple, apple jus 185

GRILLED CALAMARI & SPANISH CHORIZO
roasted tomatoes, olives, wild rocket, salsa verde 185

BEEF FILLET STROGANOFF
mushrooms, dill cucumber, sour cream, smoked paprika on savoury rice (150g) 180

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

FILLET MIGNON
on a crouton, three-mushroom sauce, French fries (180g) SQ

SLOW-COOKED KAROO LAMB SHANK
creamy, soft, roasted pumpkin polenta, lamb sausage, mustard crust, braising jus 225

SLOW-ROASTED, FREE-RANGE CRISPY DUCK
caramelised berries, raspberry vinegar jus (when available) 225

STEAKS

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 can be 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 (where applicable).

A garden side salad can be substituted for fries & veg for those avoiding carbs!

RUMP
300g portion 170

SIRLOIN
200g portion 150
300g portion 180

FILLET
250g portion SQ

Due to the massive seasonal fluctuations in the price of beef fillet the price will reflect on the daily specials board.

SAUCES & BUTTERS

Au poivre · Béarnaise
Three-mushroom cream
Café de Paris butter
Garlic and parsley butter
Smoked harissa butter 30

SIDE SALADS

baby leaf salad, mustard vinaigrette 26
garden salad 30
tomato and red onion salad 30

VEGETABLES

extra bowl of French fries 20 | 30
onion rings 30
extra bowl of vegetables 30
sautéed mushrooms in garlic and herb butter 45

DESSERTS

CRÈME BRÛLÉE
orange and almond biscotti 75

ESPRESSO PANNA COTTA
coffee syrup, dark chocolate sticks, chocolate coffee beans 75

WARM, SPICED ROASTED PINEAPPLE
praline parfait, macadamia nut brittle 75

STEAMED LEMON PUDDING
lemon & lime curd, candied peel, citrus dust 80

WARM BELGIAN CHOCOLATE TART
chocolate spring roll, cream or ice cream 80

FRENCH CONNECTION CHEESE BOARD
a selection of local cheeses, preserves, biscuits (we'll give you details) 135

TRIO OF BELGIAN CHOCOLATES
35

