



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 selection of local wines.
Relax, savour and enjoy.

Matthew Gordon

Chef Patron

Jason Ratner

General Manager

STARTERS

Grilled black mushrooms, herb crust, garlic butter	40
Garden vegetable salad, truffle oil vinaigrette	45
Pork and quail terrine, spiced pear chutney	62
Fresh mussels with white wine, cream, garlic <i>(when available)</i>	62
Tempura prawns, harrissa mayonnaise	68
Warm salad of calamari, chourizo, red peppers, wild rocket, paprika dressing	66
Beef fillet carpaccio, rocket salad, Parmesan, herb and olive oil dressing	68
Homemade Norwegian salmon gravadlax, rösti, honey and wholegrain mustard dressing	82

MAINS

Roasted beetroot risotto, pearl onions, balsamic syrup, deep-fried celeriac	88
Franschhoek salmon trout & dill fishcakes, green herb mayonnaise, French fries, side salad	95
Daily fresh fish (200g portion) <i>(we'll give you details)</i>	98
Grilled baby kingklip 'Grenobloise' (on the bone), lemon butter, capers, parsley	98
Moules frites: fresh mussels, white wine, cream, garlic, French fries <i>(when available)</i>	98
Veal schnitzel, three-mushroom sauce	98
French Connection Cassoulet: duck confit, gammon, Toulouse sausage, haricot beans, tomato, herb crust	115
Grilled lamb rump, tapenade, roasted tomatoes, coriander pesto, crisp aubergine	120
Slow-roasted crispy duck, raspberry vinegar jus	120
Roast pork belly, spinach and sage stuffing, apple and onion sauce	90

GRILLS

Toulouse sausages, Dijon mustard	70
Corn-fed, free range grilled chicken, pepper sauce, French fries	82
Grilled calamari, chilli, garlic, lemon, olive oil, roasted tomatoes	88
Fillet mignon (180g) on a crouton, three-mushroom sauce, French fries	98
Pork spare ribs (550g), honey-apple basting	110
Grilled sole (<i>when available</i>)	125
Grilled prawns (<i>when available</i>)	SQ

STEAKS

Rump (300g portion)	95
Sirloin (300g portion)	95
Rib eye (300g portion)	98
T-bone steak (500g portion)	115
Fillet (250g portion)	118

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 lemon, 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.

EXTRAS

Sauces: Café de Paris · Three-mushroom cream	
Au poivre · Dijon mustard · Garlic herb butter	18
Onion rings	18
Ratatouille	22
Sautéed mushrooms in garlic and herb butter	24
Extra vegetable bowl	15
Extra bowl of French fries	18 26

DESSERT

Trio of Belgian chocolates	22
Crème brûlée	38
Warm Belgian chocolate tart, cream or ice cream	40
Malva pudding, warm caramelised pineapple, caramel sauce	44
Pear tarte tatin, rum and raisin ice cream	46
Trio of ice cream (<i>we will give you details</i>)	48
Winelands gorgonzola, fig preserve, biscuits	48

TEA & COFFEE

Ceylon, Rooibos or Earl Grey tea	12
Regular or decaf coffee	14
Espresso	12 14
Café Latte	16
Cappuccino	16
Hot chocolate	16
Irish Coffee	24
Kahlua Don Pedro	24

SOFT DRINKS

Mixers: Lemonade, Dry Lemon, Soda, Tonic, Ginger Ale	12
Coke, Diet Coke, Tab, Sprite, Fanta, Cream Soda	15
Appletiser Grapetiser, white or red	16
Lipton Ice Tea: peach, lemon, raspberry	16
Mineral Water	
350ml still or sparkling	14
750ml still or sparkling	22

BEER | CIDER | COOLER

Castle, Black Label	14
Amstel, Hansa Pilsner, Hunters Dry	16
Windhoek Light, Windhoek Lager	16
Windhoek Draught (450ml can)	18
Miller Draught, Heineken, Pilsner Urquell, Peroni	18
Guinness Draught (440ml can)	30

APÉRITIF per glass

Pernod Ricard, Campari (bitters)	15
Sherry – medium, cream or pale dry	15
Pierre Jourdan Ratafia	18

WINES PER GLASS

FRENCH CONNECTION HOUSE WINES

Franschhoek Hills Sauvignon Blanc	24
Franschhoek Hills Viognier	26
Franschhoek Hills Shiraz	28
Pierre Jourdan Cuvée Brut	35
Eikehof Chardonnay	24
La Chataigne Kastanje Chenin Blanc	26
Porcupine Ridge Sauvignon Blanc	26
Haute Cabrière Chardonnay Pinot Noir	30
Topiary Rosé	24
Eikehof Cabernet Sauvignon	30
Porcupine Ridge Merlot	28
Porcupine Ridge Syrah	30
Lynx Vino Tinto	30

CAP CLASSIQUE | CHAMPAGNE

Pierre Jourdan Cuvée Brut (per glass 35) <i>Chardonnay/Pinot Noir, with a distinctive dry finish</i>	170
Graham Beck Brut <i>Chardonnay/Pinot Noir, soft, ripe flavours</i>	180
Môreson Brut Rosé <i>Light yeasty aromas backed by red Pinotage fruits</i>	220
Boschendal Le Grande Pavillon Brut Rosé <i>Lively nose, minerals, red fruits, elegantly dry</i>	230
Colmant Tradition Brut <i>Chardonnay/Pinot Noir, crisp, lingering fruity finesse</i>	260
Laurent Perrier Brut Champagne <i>Fresh apple aromas, powerful palate and finish</i>	650

WHITE WINES

CHARDONNAY

Eikehof (per glass 24) <i>Finely oaked, fruity yet dry</i>	95
GlenWood Unwooded <i>Some lees contact provides a creamy palate showing tropical fruits</i>	135
La Bri <i>Freshly styled, citrus tones, hint of oak</i>	150
Plaisir de Merle <i>Firm fruit integrates with spicy oak and nuts, refreshing after-taste</i>	175
L'Ormarins <i>Subtle richness of citrus peel and toast, smooth finish</i>	200

Corkage: We allow one bottle for every four guests, charged at 40 Rand per bottle.

CHENIN BLANC

La Chataigne Kastanje (per glass 26) <i>Medium bodied, elegantly complex, off-dry</i>	100
Rickety Bridge Paulina's Reserve <i>Fine complex bouquet, mineral hints, creamy mouthfeel</i>	125
Môreson <i>Fresh and firm with citrus flavours</i>	150

SAUVIGNON BLANC

Franschhoek Hills Sauvignon Blanc (per glass 24)	90
Porcupine Ridge (per glass 26) <i>Balanced, fresh and lingering</i>	100
Haut Espoir <i>Delicate fruit throughout with a soft palate</i>	110
La Motte <i>Medium-bodied, grassy aromas, firm follow through</i>	115
Stony Brook <i>Fruity and firm with mineral tones and a delicate finish</i>	125
La Petite Ferme Blanc Fumé <i>Ripe fruit aromas, touch of oak, soft palate</i>	150

SEMILLON

Haut Espoir Reserve <i>Hints of spicy oak, and waxy edge with length</i>	150
La Bourgogne Progeny <i>Delicately complex, spicy fruit flavours, lightly oaked</i>	160
Landau du Val Private Selection <i>Intense rich bouquet and palate, slightly oxidative style, long and lingering</i>	320

AROMATIC CULTIVARS

Franschhoek Hills Viognier (per glass 26)	110
Terra del Capo Pinot Grigio <i>Delicate deciduous fruits, low acid, supple palate</i>	125
Graham Beck Viognier <i>Barrel fermented, fine rich fruit, medium-dry</i>	180

WHITE BLENDS

Porcupine Ridge Viognier Grenache Blanc <i>Aromatic white peach, floral, soft yet intense palate, dry finish</i>	110
Haute Cabrière Chardonnay Pinot Noir (per glass 30) <i>Soft yet firm palate, unwooded, dry finish</i>	140
Bellingham Fair Maiden <i>Ripe, complex wine of different varieties blended with great finesse</i>	220

ROSÉ STYLE

Topiary Rosé (per glass 24) <i>Floral aromas, firm palate, off-dry</i>	85
Franschhoek Pass Winery Dry Rosé <i>Crisp red berry character, dry throughout</i>	100
Lynx Blanc de Noir <i>Firm fresh strawberry, lightly-styled, dry</i>	100

RED WINES

CABERNET SAUVIGNON

Eikehof 2007 (per glass 30) <i>Mellow flavours of spice, fruit and a little oak</i>	120
Chamonix 2007 <i>Refined cedar and concentrated fruit, integrated tannins</i>	150
Rickety Bridge 2005 <i>Medium-bodied, dense, ripe rounded berries</i>	175
Haut Espoir 2005 <i>Hints of red berries and cassis, silky texture</i>	230
Graham Beck 2007 <i>Seriously-styled, concentration of fruit with firm, yet soft structure</i>	240

Red wine vintages are subject to change.

MERLOT

Porcupine Ridge 2009 (per glass 28) <i>Ripe fruit lingers, medium-bodied</i>	115
Eikehof 2006 <i>Herbs and ripe cherry, elegant</i>	125
Von Ortloff 2005 <i>Softly textured dark fruits with lengthy tannins</i>	140
Mont Rochelle Mountain Vineyards 2004 <i>Rounded and plummy with a fine tannin structure</i>	175

PINOTAGE

Pinehurst 2006 <i>Lightly oaked, lingering cherry and dried fruit flavours</i>	130
Bellingham 2008 <i>Soft fruit flavours carry onto finish, dash of Petit Verdot adds interest</i>	150
Chamonix Greywacke <i>Bouquet of wild berries and spicy rich extract</i>	175
Môreson 2008 <i>Concentrated basket of ripe berry fruits integrate with tannins</i>	230

PINOT NOIR

Haute Cabrière 2007 <i>Light berry flavours, textured mouthfeel and delicate tannins</i>	260
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SHIRAZ | SYRAH

Franschhoek Hills Shiraz (per glass 28)	120
Porcupine Ridge 2009 (per glass 30) <i>Forward plummy/smoky character, smooth mouth-feel</i>	125
Stony Brook 2006 <i>Medium-bodied, spicy texture, soft berry finish</i>	160
La Bri 2007 <i>Added Viognier provides diversity, lingering refined flavours</i>	180

SHIRAZ | SYRAH CONT.

Lynx Wines 2009 <i>Earthy, smoky, lingering vanilla finish</i>	220
GlenWood 2007 <i>Medium-bodied, spicy white pepper, ripe fruit, rounded tannins</i>	235
La Motte 2008 <i>Well-fleshed, blackcurrant and spice, full finish</i>	270

RED BLENDS

Vrede en Lust Simond 2005 <i>Shiraz and Cabernet Sauvignon, lightly oaked, complex fruit flavours</i>	115
Lynx Vino Tinto (per glass 30) <i>Unassuming, well balanced, fruit driven red blend</i>	120
Jean Daneel Initial Red 2008 <i>Cabernet Sauvignon and Merlot, ripe, earthy, firm structure, medium-bodied</i>	145
Akkerdal Passion 2005 <i>A magical wine with a unique mouth-feel, ripe berry fruit intensity</i>	150
Stony Brook Camissa 2006 <i>Soft, ripe, dark berry fruits, equal portions Cabernet, Merlot, Shiraz</i>	160
La Motte Millennium 2007 <i>Bordeaux-styled blend, complex cherry, cedar with lingering finish</i>	190
Rupert & Rothschild Classique 2007 <i>Medium-bodied, generous palate, subtle Cabernet/Merlot tannins</i>	225

Red wine vintages are subject to change.

DESSERT WINES

Graham Beck Rhona Muscadel 22
Concentrated yet fresh, sweet Muscat flavours, fortified

Pierre Jourdan Ratafia 22
Chardonnay cultivar fortified with potstill brandy

PORT per glass

Landskroon 2004 20
Firm, rich and complex, dry finish

Boplaas 1995 22
Late bottled vintage style, herbs and dried fruit flavours

L'Ormarins NV 22
Earthy, warm dark berries, full palate

LIQUEURS per glass

Amaretto 18

Amarula Cream 18

Cape Velvet Cream 18

Kahlua 20

Frangelico Hazelnut 20

Van Der Hum Naartjie (Tangerine) 20

Grand Marnier Triple Orange 26

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SPIRITS per 25ml

Fine de Jourdan Potstill Brandy	16
KWV 10 Year Old Brandy	18
Courvoisier VSOP Cognac or Remy Martin VSOP Cognac	38
Glenfiddich Single Malt Whisky	25
Johnnie Walker Black Label Whisky	25
Chivas Regal Whisky	25
Jameson Irish Whiskey	16
Jack Daniel's Tennessee Whiskey	15
Bells or J&B Whisky	14
Chamonix Grappa	14
Red Heart Rum	14
Richelieu Brandy	14
Seagrams Gin	14
Smirnoff Vodka	14
Southern Comfort	14

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