

GRILLS

Gourmet beef burger, guacamole, garlic mushrooms, rocket, tomato chutney on toasted ciabatta	70
Toulouse sausages, Dijon mustard	70
Corn-fed, free range grilled chicken, pepper sauce, French fries	82
Grilled calamari, chilli, garlic, lemon, olive oil, roast tomatoes	88
Fillet mignon (180g) on a crouton, three-mushroom sauce, French fries	98
Pork spare ribs (550g), honey-apple basting	110
Grilled sole (when available)	125
Grilled prawns (when available)	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 bastings 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	24
Sautéed mushrooms in garlic and herb butter	28
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 caramelized pineapple, caramel sauce	44
Pear tarte tatin, rum and raisin ice cream	46
Trio of ice cream (we will give you details)	48
Winelands gorgonzola, fig preserve, biscuits	48



MIDI



MAIN ROAD FRANSCHHOEK | 021 876 4056

LIGHT MEALS

Pork and quail terrine, spiced pear chutney	62
Beef fillet carpaccio, rocket salad, Parmesan, herb and olive oil dressing	68
Tempura prawns, harrissa mayonnaise	68
Homemade Norwegian salmon gravadlax, rösti, honey and wholegrain mustard dressing	82

SALADS

Marinated mushroom salad, spinach and gruyère fritters	66
Warm salad of calamari, chourizo, red peppers, wild rocket, paprika dressing	66
Seared tuna, Asian salad, ponzu and sesame dressing	68
Smoked salmon, avocado, green bean salad, pesto yoghurt dressing	68

OPEN SANDWICHES

Available on health loaf or ciabatta	
Grilled vegetables, chevin, salsa rosso	42
Chicken mayonnaise, avocado, watercress	44
Home-smoked ham, tomato confit, onion relish, honey mustard dressing	46

PITAS & WRAPS

Char-grilled vegetables, chevin, sundried tomato pesto	58
Tandoori chicken strips, smoked beetroot, avocado, watercress	62
Beef marinated in coriander and chilli, cabbage chiffonade, tomatoes, hummus, cucumber yoghurt dressing	68
Smoked salmon, avocado, green beans, pesto yoghurt dressing	68

MAINS

Roasted beetroot risotto, pearl onions, balsamic syrup, deep-fried celeriac	88
Salmon trout and dill fishcakes, green herb mayonnaise, French fries, side salad	95
Veal schnitzel, three-mushroom sauce	98
Fresh mussels with white wine, cream and garlic (when available)	62 98
Daily fresh fish (200g portion) (we'll give you details)	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



Red wine vintages are subject to change.