

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 48

HOME ROLLED LINGUINE
slow roasted mini rosa tomatoes, 
shaved courgette, lemon, basil, Parmesan 55|98

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

 **TARTE AU CHÈVRE**
caramelised onion and goats milk
cheese tart, herb salad, toasted pine nuts 58


FRESH MUSSELS
with white wine, cream, garlic
(when available) 68

WARM SALAD OF CALAMARI
chorizo, red peppers, wild rocket,
paprika dressing 68

**FRANSCHHOEK SALMON TROUT
& AVOCADO TARTARE**
finely chopped lightly smoked and fresh
Franschhoek salmon trout, avocado,
crème fraîche, chive oil, trout caviar 85

CHARCUTERIE BOARD
glazed gammon, saucisson sec, chorizo,
winelands cheese, olives, tabbouleh salad,
fresh baguette (ideal to share) 98

MAINS

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

BEEF STIR FRY
mushrooms, red onion, bean sprouts,
chilli, mint, tatsoi, fresh green asparagus,
ginger, noodles, hoisin sauce 98

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

**FREE-RANGE CHICKEN
BREAST STIR FRY**
bean sprouts, mange tout, coriander,
spring onion, baby corn, red pepper,
teriyaki sauce 98



**CORN-FED, FREE-RANGE
GRILLED CHICKEN**
pepper sauce 105

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

MOULES FRITES
fresh mussels, white wine, cream, garlic,
French fries (when available) 105

DAILY FRESH FISH
(200g portion)
(we'll give you details) 110

VEAL SCHNITZEL
three-mushroom sauce (180g) 110

**FRANSCHHOEK SALMON TROUT
& DILL FISH CAKES**
green herb aioli, French fries,
side salad 115

PORK LOIN SPARE RIBS (550G)
honey-apple basting 120

**PEPPERED CHAR-GRILLED
KUDU LOIN**
red cabbage, apple café au lait sauce 130

**SLOW-ROASTED, FREE-RANGE
CRISPY DUCK**
caramelised berries,
raspberry vinegar jus 130

ROASTED RACK OF KAROO LAMB
parsley crust, whole roasted garlic 155

STEAKS

RUMP OR SIRLOIN
(300g portion) 115

RIB EYE
(300g portion) 120

T-BONE STEAK
(500g portion) 145

FILLET
(250g portion) 130

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 bastings 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.

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

DESSERTS

TRIO OF BELGIAN CHOCOLATES
25

APPLE TART TATIN
vanilla crème fraîche 40

CRÈME BRÛLÉE
choc chip biscotti 40

**INDIVIDUAL PASSION FRUIT
CHEESECAKE**
white chocolate anglaise 45

PEAR & ALMOND CAKE
hazelnut anglaise,
chocolate coffee beans 45

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

FRESH SUMMER BERRIES
cassis sabayon 50

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



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