



French Connection

BISTRO

House Wines per glass

Pierre Jordan Cuvée Brut	38
Boschendal The Pavillon Blanc <i>Chenin Blanc based, soft, fruity off-dry</i>	30 90
Boschendal The Pavillon Rouge <i>Shiraz/Cabernet Sauvignon, ripe berry, soft fruit palate</i>	33 100

Wine per carafe 250ml

Porcupine Ridge Sauvignon Blanc	34
Eikehof Chardonnay	35
La Chataigne Kastanje Chenin Blanc	35
Haute Cabrière Chardonnay/Pinot Noir	55
Topiary Rosé	34
Anthonij Rupert Protea Shiraz	40
Eikehof Cabernet Sauvignon	43
Porcupine Ridge Merlot	44
Lynx Vino Tinto	44

Cap Classique | Champagne

Pierre Jourdan Cuvée Brut (per glass 38) <i>Ripe aromas and palate, medium bodied</i>	180
Graham Beck Bliss <i>Fruity profile, brief light bodied</i>	195
Graham Beck Brut <i>Chardonnay/Pinot Noir, rounded mouthfeel, firm fruit</i>	210
Graham Beck Brut Rosé <i>Firm yet elegant berry and mineral character</i>	215
Boschendal Le Grand Pavillon Brut Rosé <i>Lively nose, mineral, red fruits, elegantly dry</i>	230
Colmant Brut Reserve <i>Crisp, appley finesse, hints of lengthy and careful maturation</i>	260
Veuve Cliquot Yellow Label (Reims, France) <i>Fine and vigorous, fresh fruit palate</i>	650
Taittinger Brut Reserve (Reims, France) <i>Complex rich aromas and palate, lingering flavours</i>	750

White Wines

CHARDONNAY	
Eikehof (per carafe 35) <i>Very finely oaked, subtle fruit</i>	95
Mont Rochelle Unwooded <i>Leesy yet crisp in character, fine finish</i>	130
La Bri Vineyards <i>Fresh citrus, integrated oak, medium weight flavours</i>	155
Boschendal <i>Well-rounded, some spicy oak, refreshing aftertaste</i>	175
Chamonix <i>Firmly structured, lemony complexity, lingering aftertaste</i>	220
Mulderbosch (Stellenbosch) <i>Intense leesy, complex fruit, rich palate</i>	235
Louis Latour en Paradis Vinzelles (Maconnais, France) <i>Stylish brioche, lemon aromas, textured mouthfeel, persistent finish</i>	340
CHENIN BLANC	
La Chataigne Kastanje (per carafe 35) <i>Delicately complex, tropical, off dry finish</i>	100
Rickety Bridge Paulina's Reserve <i>Hints of oak, creamy fruity mouthfeel</i>	130
Jean Daneel Signature (Napier) <i>Ripe deciduous fruits, integrated wood, lengthy finish</i>	200
Beaumont Hope Marguerite (Bot River) <i>Well structured, complex apple and spice, rich palate</i>	255

SAUVIGNON BLANC	
Porcupine Ridge (per carafe 34) <i>Balanced, fresh and flinty</i>	100
Akkerdal <i>Crisp, tropical, delicate finish</i>	115
La Motte <i>Medium bodied, grassy, ripe fruit, crisp</i>	125
Stony Brook <i>Firm and fruity with mineral tones</i>	130
Neil Ellis Groenkloof (Darling) <i>Aromatic citrus, fynbos hints, lengthy finish</i>	165
McNaught & Walker White Ash Bluff (Marlborough, New Zealand) <i>Cool climate characteristics, slightly herbaceous, integrated acidity, intense</i>	220
Graham Beck Pheasants' Run <i>Expressive tropical and mineral characters, full and firm</i>	290

SEMILLON

Haut Espoir <i>Hints of spicy oak and waxy edge with length</i>	150
La Bourgogne Progeny <i>Delicately waxy mouthfeel, lightly oaked</i>	160
Landau du Val Private Selection <i>Intense, rich bouquet and palate, slightly oxidative style, long and lingering</i>	315
Cape Point Vineyards (Noordhoek) <i>Full earthy, balanced oak, soft tropical fruits</i>	325

AROMATIC CULTIVARS

Terra del Capo Pinot Grigio <i>Subtle deciduous fruits, low acid, lightly styled</i>	120
Simonsig Gewürztraminer (Stellenbosch) <i>Rose petal aroma, soft semi-sweet palate</i>	140
Graham Beck Viognier <i>Floral bouquet, delicate rich fruit and structure</i>	180
Lynx Wines Viognier <i>Fruit with finesse, fresh palate, off dry finish</i>	220
Von Hovel Oberemmel Riesling Spätlese (Mosel Saar Ruwer, Germany) <i>Mineral, floral scented, fine ripeness, clarity, concentrated length</i>	350

White Blends

Haute Cabrière Chardonnay/Pinot Noir (per carafe 55) <i>Deciduous fruit, firm soft palate</i>	150
Stony Brook The "J" <i>Viognier, Semillon and Sauvignon Blanc blend, aromatic and flavourful, well balanced</i>	180
Bellingham Fair Maiden <i>Roussanne, Chenin Blanc and more, fine richness yet dry</i>	220
Sadie Family Sequillo (Malmesbury) <i>Full-bodied, stone fruit, hints of Chenin Blanc, Grenache Blanc, Viognier</i>	265
Rosé Style	
Franschhoek Pass Winery <i>Crisp, red berry character, dry throughout</i>	95
Topiary (per carafe 33) <i>Fruity, berry palate, medium bodied, dryish</i>	100
Pierre Jourdan Tranquille <i>Light-styled blush Pinot Noir/Chardonnay blend, fruity off-dry</i>	100
Solms-Delta Lekkerwyn <i>Rhône varietals, add complexity, mouth filling, dry finish</i>	145

Red Wines

CABERNET SAUVIGNON	
Eikehof 2007 (per carafe 43) <i>Mellow flavours of spice and cassis, lightly oaked</i>	125
Richeneau 2006 <i>Medium-bodied, earthy, hint of herbs, red fruits</i>	180
Chamonix 2008 <i>Fine complexity, silky tannins, dark fruits persist</i>	225
Graham Beck 2007 <i>Seriously styled, berries, liquorice, firm backbone</i>	240
Haut Espoir 2005 <i>Hints of cassis and spice, textured tannins</i>	250
Thelema "The Mint" 2008 (Stellenbosch) <i>Dense black fruit, full-bodied, firm structure</i>	415
MERLOT	
Porcupine Ridge 2010 (per carafe 44) <i>Dark berry fruit, medium-bodied</i>	125
Eikehof 2009 <i>Earthy, ripe cherry, delicately styled</i>	135
Van Orloff 2008 <i>Medium-bodied, herbs, red fruits, soft tannin structure</i>	150
La Petite Ferme 2008 <i>Plummy character throughout, hints of spice</i>	220

PINOTAGE

Bellingham 2009
Soft red fruit, dash of Petit Verdot adds interest

Chamonix Greywacke 2008
Aromas of wild berries, spicy rich extract

Kanonkop 2008 (Stellenbosch)
Perfumed bouquet, lingering rich fruit, full mouthfeel

PINOT NOIR

Haute Cabrière 2007
Light berry flavour, textured mouthfeel, delicate tannins

Chamonix Reserve 2009
Subtle tannins balanced by spice, violets, cherry, stone fruit, full-bodied

Newton Johnson Domain 2009 (Hermanus)
Fragrant berry notes, deep flavours, succulent palate

SHIRAZ | SYRAH

Anthonij Rupert Protea 2008 (per carafe 40)
Forward plummy, smokey character, light structure

Stony Brook 2008
Black fruits, chewy, moderate tannins

La Bri Vineyards 2007
Added Viognier provides diversity, concentrated berry finish

Lynx Wines 2009
Medium-bodied, depth of dark fruit, fresh tannins

Glenwood 2008
Serious chunky fruit, underlying savoury, meaty palate

Kleinood Tamboerskloof 2009 (Stellenbosch)
Aromatic, red berry, white pepper, seamless finish

Eagles Nest 2008 (Constantia)
Inviting, complex aromas, ripe rounded palate, layers of dark fruits

Red Blends – Bordeaux Cultivars

Klein Dauphine Two's Company 2007
Merlot/Cabernet Sauvignon, wild herbs, red berries, light structure

La Motte Millennium 2008
Complex cherry, cedar with lingering earthy mouthfeel

Rupert & Rothschild Classique 2009
Savoury, red current, subtle tannins, rounded finish

Meerlust Rubicon 2006 (Stellenbosch)
Medium-bodied, fine complex flavours, integrated with oak tannins

Chateau Clarke 2004 (Listrac Medoc, France)
Merlot with a third Cabernet Sauvignon, fresh berry notes, follows onto a dense structured palate

Red Blends – Various Cultivars

Lynx Vino Tinto 2008 (per carafe 44)
Earthy, berry fruit, lingering vanilla finish

Akkerdal Passion 2005
Merlot, Mourvedre and five more varietals, expressive, smokey, wild fruits

Stony Brook Camissa 2006
Soft, ripe, dark berry, equal portions Cabernet Sauvignon, Merlot, Shiraz

L'Archet Cuvée Occitane 2005 (Pays D'Oc, France)
Grenache and other Rhône varietals, spicy, earthy, garrigue characters

Farnese Edizione 2006 (Abruzzi, Italy)
Intense, classy and complex, cherry, plum, tobacco, concentrated, five unique Italian cultivars

Apéritif per glass

Pernod Ricard, Campari, Martini

Sherry: Medium Cream or Pale Dry

Dessert Wines per glass

Nederburg Noble Late Harvest
Complex tropical aromas and fresh lingering finish

Graham Beck Rhona Muscadel
Intense muscat, concentrated richness, fortified

Pierre Jordan Ratafia
Tropical sweetness, fortified Chardonnay, fine length

Port per glass

Landskroon
Soft dark fruits, hint of tannins

Boplaas LBV
Late bottled vintage, mature, herb and dried fruit flavours

De Krans Cape Tawny
Fine richness, earthy and savoury, yet fresh mouthfeel

L'Ormarins
Ripe warm dark fruit, full-bodied

150	<i>Liqueurs</i> per glass	
	Southern Comfort	16
185	Amaretto	22
	Amurula	22
415	Cape Velvet Cream	22
	Kahlua	24
	Frangelico Hazelnut	24
265	Van Der Hum Naartjie (Tangerine)	24
	Grand Marnier Triple Orange	28

335	<i>Spirits</i> per 25ml	
395	PREMIUM SOUTH AFRICAN BRANDY & COGNAC	
	House Brandy	16
	Fine de Jourdan Potstill Brandy	20
	KWV 10 Year Old Brandy	20
110	Van Ryn's 12 Year Old	25
160	Courvoisier VSOP Cognac	40
	Remy Martin VSOP Cognac	40
185	Hennessy VS Cognac	40

	GIN	
200	Seagrams Gin, Gordons London Dry Gin	16
	Bombay Sapphire	25

210	RUM	
	Bacardi White Rum, Red Heart Rum	16
210	Captain Morgan Spice Gold, Captain Morgan Dark Rum	16
	Southern Comfort	16

370	VODKA	
	Smirnoff Vodka	15
	Stolichnaya Vodka	20
	Belvedere Vodka	35
	Grey Goose	35

120	WHISKEY WHISKY	
	Bells & J&B	16
	Jack Daniel's Tennessee	16
	Tullamore Dew Irish	16
	Jameson's Irish	18
430	Famous Grouse Black	20
	Johannie Walker Black Label	25
460	Chivas Regal	25
	Glenfiddich Single Malt	30
	Glenmorangie 10 Year Old Malt	35
	Glenmorangie Lasanta	40
	The Macallan 10 year Old Malt	40
	The Macallan 12 year Old Sherry Wood	45

150	<i>Beer Cider Coder</i>	
160	Castle, Castle Lite, Black Label	16
	Amstel, Hansa Pilsner, Hansa Mazon Gold	18
295	Windhoek Lager, Windhoek Light	18
	Windhoek Draught (440ml)	20
420	Millers Draught, Heineken, Peroni	20
	Guinness Draught (440ml)	32
	Brutal Fruit	17
	Savanna Dry, Savanna Light, Hunters Dry	18

17	<i>Tea and Coffee</i>	
17	Ceylon, Rooibos or Earl Grey tea	13
	Regular or decaf coffee	15
	Espresso	13 15
24	Café Latte	17
	Cappuccino	17
24	Hot chocolate	17
	Irish Coffee	26
24	Kahlua Don Pedro	26

	<i>Soft Drinks</i>	
	Mixers: Lemonade, Dry Lemon, Soda, Tonic, Ginger Ale	14
22	Coke, Diet Coke, Tab, Sprite, Fanta, Cream Soda	16
	Appletiser Grapetiser, white or red	17
24	Lipton Ice Tea: peach, lemon, raspberry	17
	Mineral Water	
	350ml still or sparkling	15
24	750ml still or sparkling	24

24 Corkage: We allow one bottle for every four guests, charged at 40 Rand per bottle. Red wine vintages are subject to change.

