

French Connection

BISTRO



LUNCH MENU

LIGHT MEALS

WHIPPED GOATS CHEESE BEIGNETS

crisp courgettes, edamame beans, roasted red pepper sauce 140

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

CHARCUTERIE BOARD
Winelands artisanal charcuterie selection with red onion marmalade, local olives and a bread basket 135

FRENCH CONNECTION CHEESE BOARD
a selection of local winelands cheeses with preserves and a bread basket 135

CHARCUTERIE & CHEESE BOARD
a combination of the best of both worlds, with couscous, baby leaves and a bread basket 175

SALADS & WRAPS

add a side bowl of French fries for 20 | 30

APPLE WOOD-SMOKED CHICKEN
avocado, roasted beetroot, bacon, lime crème fraîche 130

PULLED BEEF SHORT RIB
harissa paste, sweet red onion relish, hummus, rocket, confit cherry tomato, smoked BBQ mayo 130

GRILLED BABY CALAMARI
Spanish chorizo, warm Niçoise salad, white anchovy dressing 140

MAINS

GREEN PEA & CHICKPEA FALAFEL
grilled tenderstem broccoli, smoked tomato sauce, toasted pine nuts 165

POTATO GNOCCHI
exotic mushrooms, charred corn & leeks, beetroot, Parmesan crisp 170

MOULES FRITES
fresh mussels with white wine, cream and garlic (when available) 115 | 185 (no French fries with starter portion)

CHICKEN SCHNITZEL BURGER
crispy onion rings, BBQ mayo, tomato, red onion & avocado salsa, French fries 135

SPINACH & MUSHROOM STUFFED CHICKEN BREAST
celeriac purée, grilled corn, wholegrain mustard sauce 175

VEAL SCHNITZEL
three-mushroom sauce (180g) 180

PARMA HAM TORTELLINI
slow-cooked pork ragout, baby spinach, chilli oil, crème fraîche, Parmesan 190

BEEF FILLET STROGANOFF
mushrooms, dill cucumber, sour cream, smoked paprika on savoury rice (150g) 195

SLOW COOKED, FREE-RANGE KAROO LAMB SHOULDER
pumpkin polenta fritter, pumpkin purée, crispy leeks, jus 195

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

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

FRENCH CONNECTION BOUILLABAISSÉ
seafood soup with linefish, prawns, mussels & calamari, parsley rouille, toasted baguette 225

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

SIDE SALADS

baby leaf salad, mustard vinaigrette 26

garden salad 30

tomato & red onion salad 30

VEGETABLES

extra bowl of French fries 20 | 30

onion rings 30

extra bowl of vegetables 35

sautéed mushrooms in garlic & herb butter 50

PLEASE NOTE that certain menu items may contain traces of nut, egg, soya, wheat and other allergens. We are therefore unable to guarantee the absence of the above ingredients in the menu items.



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

RUMP
300g portion 170

SIRLOIN
200g portion 160
300g portion 185

FILLET
250g portion SQ

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

SAUCES & BUTTERS

Au poivre · Béarnaise

Three-mushroom cream

Café de Paris butter

Garlic & parsley butter

Bone marrow, red wine & chive butter 35

DESSERT

CRÈME BRÛLÉE
orange & almond biscotti 80

GINGERBREAD PUDDING
homemade rum 'n raisin ice cream, praline crème anglaise 80

PEAR TARTE TATIN
vanilla crème fraîche 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

Please note that a 10% discretionary service charge will be added to parties of eight or more.