

French Connection

BISTRO



French food is all about flavour, decades of tradition, superb ingredients and skilled preparation. Here in Franschoek, with its centuries of French heritage, we present the best ingredients created with French flair. We invite you to enjoy casual bistro dining at its best. Our chefs prepare local fish, superbly aged steaks and the exceptional produce of the valley. We've sourced a great selection of wines from the region for your enjoyment and added a few interesting international offerings. Our local and loyal staff are here to ensure you enjoy your time with us.

Welcome to French Connection.

Matthew Gordon – Chef Patron | Jason Ratner – General Manager | Shirene Patrick – Head Chef

STARTERS

-  **GARDEN VEGETABLE SALAD**
truffle oil vinaigrette 80
- SPICED, ROASTED CAULIFLOWER**
homemade hummus, beetroot purée, herb shoots, masala oil, pine nuts, grilled pita 100 | 155
-  **FRESH GREEN ASPARAGUS**
edamame bean, organic durum wheat spaghetti, charred tomato sauce, rocket, garlic, herb & lemon pangrattato 110 | 170
- APPLE WOOD-SMOKED CHICKEN SALAD**
avocado, roasted beetroot, bacon, lime crème fraîche 115
- FRESH MUSSELS**
white wine, cream, garlic, toasted baguette (when available) 115
- GRILLED BABY CALAMARI**
Spanish chorizo, warm Niçoise salad, white anchovy dressing 115 | 190
- TEMPURA PRAWNS**
honey, ginger & garlic soy and Japanese mayo (3)140 | (6)280
- CHARCUTERIE & CHEESE BOARD**
Winelands artisanal charcuterie and cheese selection with red onion marmalade, local olives, couscous salad and a bread basket 170
-  **MAINS**
- ROASTED MUSHROOM PAPPARDELLE**
parsley oil, roasted garlic, chevin 105 | 170
-  **POTATO & SPINACH GNOCCHI**
brown sage butter, wilted spinach, almonds, romesco sauce, Parmesan 170
- SUN-DRIED TOMATO & HERB WHIPPED FETA STUFFED CHICKEN BREAST**
charred corn, pancetta lardons, wholegrain mustard sauce 175
- MOULES FRITES**
fresh mussels, white wine, cream, garlic, French fries, toasted baguette (when available) 185
- VEAL SCHNITZEL**
three-mushroom sauce (180g) 180

- BEEF FILLET STROGANOFF**
mushrooms, dill cucumber, sour cream, smoked paprika on savoury rice (150g) 195
- BRAISED KAROO LAMB SHOULDER**
garlic & mustard crust, ratatouille, 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
- PAN-FRIED, LIGHTLY SMOKED FRANSCHHOEK TROUT**
crispy leeks, oven-dried tomato, salsa verde 210
- FRENCH CONNECTION BOUILLABAISSE**
seafood soup with linefish, prawns, mussels & calamari, parsley rouille, toasted baguette 225
- SLOW-ROASTED, CRISPY HALF DUCK**
caramelised fresh summer berries, raspberry vinegar jus 265

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 165
300g portion 195
- 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
- Wholegrain mustard sauce
- Bone marrow, red wine & chive butter
- Café de Paris butter
- Garlic & parsley butter
- Masala, chilli & coriander butter 35

SIDE SALADS

- baby leaf salad, mustard vinaigrette 30
- garden salad 35
- tomato & red onion salad 35

VEGETABLES

- extra bowl of French fries 25 | 35
- onion rings 30
- extra bowl of vegetables 35
- sautéed mushrooms in garlic & herb butter 50

DESSERT

- PASSION FRUIT CHEESECAKE**
raspberry coulis 75
- CRÈME BRÛLÉE**
orange & almond biscotti 80
- PEAR TARTE TATIN**
vanilla crème fraîche 80
- FRESH SUMMER BERRIES**
mini meringues, blueberry jelly, strawberry yoghurt ice cream 85
- WARM BELGIAN CHOCOLATE TART**
homemade praline ice cream 85
- 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 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.

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