

French Connection

BISTRO

DINNER MENU

STARTERS

APPLEWOOD-SMOKED CHICKEN SALAD

avocado, roasted beetroot, bacon, lime crème fraiche R110

GRILLED BABY CALAMARI

Spanish chorizo, warm Niçoise salad, chipotle, lemon & garlic butter R115 | R190

FRESH MUSSELS

white wine, cream, garlic, toasted baguette R115
(when available)

WARM CHICKPEA SALAD (VEGAN)

roasted red pepper, cherry tomato & red onion, coriander, rustic ciabatta croutons, baby spinach, chilli oil R105

TEMPURA PRAWNS

honey, ginger & garlic soy, Japanese mayo (3) R140 | (6) R280

LEEK, PEA AND COURGETTE SPAGHETTI (VEGETARIAN)

whipped chevin, parsley pangrattata R100| R160

CHARCUTERIE & CHEESE BOARD

Winelands artisanal charcuterie, cheese selection, red onion marmalade,
local olives, couscous salad, bread basket R175

MAINS

ROASTED MUSHROOM GNOCCHI

spinach, roasted garlic, Parmesan shavings, parsley oil R105 | R165

CHAR-GRILLED, FREE-RANGE HALF CHICKEN

homemade peri-peri R145

MOULES FRITES

fresh mussels, white wine, cream, garlic, toasted baguette, French fries R185
(when available)

SPICY FRANSCHHOEK SMOKED TROUT POKE BOWL

Smoked trout tartare (140g), edamame beans, avocado, shaved courgette, tenderstem broccoli,
carrot julienne, bean sprouts, pea shoots, brown & wild rice, warm master stock broth R195

VEAL SCHNITZEL

three-mushroom sauce (180g) R180

BEEF FILLET STROGANOFF

mushrooms, dill cucumber, sour cream, smoked paprika, savoury rice (150g) R195

DAILY FRESH FISH

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

FRENCH CONNECTION BOUILLABAISSE

seafood soup with linefish, prawns, mussels & calamari, parsley rouille, toasted baguette R225

PTO

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MAINS CONT.

FILLET MIGNON

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

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 R170

SIRLOIN – 200g portion R165
300g portion R195

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 AND BUTTERS

Au poivre · Béarnaise
Three-mushroom cream
Homemade peri-peri
Bone marrow, red wine & chive butter
Café de Paris butter
Garlic & parsley butter
R35

SIDES

baby leaf salad, mustard vinaigrette R30
garden salad R35
tomato & red onion salad R35
extra bowl of French fries R25 | R35
onion rings R30
extra bowl of vegetables R35

DESSERT

CRÈME BRÛLÉE

almond & orange zest biscotti R80

APPLE TARTE TATIN

homemade rum 'n raisin ice cream R80

WARM BELGIAN CHOCOLATE TART

homemade choc chip ice cream R85

CARAMELISED BANANA BREAD & BUTTER PUDDING

brandy praline anglaise R80

FRENCH CONNECTION CHEESE BOARD

selection of local cheeses, preserves, biscuits – we'll give you details R135

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.

A 10% discretionary service charge will be added to parties of eight or more.