

French Connection

BISTRO

DINNER MENU

STARTERS

APPLEWOOD-SMOKED CHICKEN SALAD

avocado, roasted beetroot, bacon, lime crème fraîche R110

GRILLED BABY CALAMARI

Spanish chorizo, warm Niçoise salad, chipotle, lemon & chive beurre blanc R115 | R190

FRESH MUSSELS

white wine, parsley, cream, garlic, toasted baguette (when available) R110

SUMMER CHICKPEA, PEARL COUS COUS & LENTIL TABBOULEH (VEGAN)

char-grilled asparagus, basil dressing R110

TEMPURA PRAWNS

honey, ginger & garlic soy, Japanese mayo (3) R135 | (6) R265

CHARRED VEGETABLE SPAGHETTI (VEGETARIAN)

pesto, garlic & lemon pangrattato R95 | R160

CHARCUTERIE & CHEESE BOARD

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

MAINS

ROASTED MUSHROOM GNOCCHI (VEGETARIAN)

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

KAROO LAMB

herb-crusted lamb rack, lamb shoulder croquette, lamb sausage, rosemary jus R235

MOULES FRITES

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

SPICY FRANSCHHOEK SMOKED TROUT POKE BOWL

lightly smoked trout (140g), edamame beans, avocado, shaved courgette, tender stem broccoli, carrot julienne, bean sprouts, pea shoots, brown & wild rice, warm Chinese master stock broth, Japanese mayo R195

CHILLI PRAWN (7) POKE BOWL

avocado, kimchi, radish, bean sprouts, beetroot, cucumber, edamame beans, brown & wild rice, sesame seeds, ponzu dressing R195

SUMMER VEGETABLE POKE BOWL (VEGAN)

beetroot, radish, asparagus, edamame beans, avocado, shaved courgette, tender stem broccoli, carrot julienne, bean sprouts, mushrooms, pea shoots, brown & wild rice, ponzu dressing R155

ROASTED FREE-RANGE CHICKEN BREAST

stuffed with spinach & mushroom, chicken jus, watercress & apple dressing R145

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

PTO

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BISTRO

MAINS CONT.

CRISPY CONFIT DUCK LEG

roasted vegetable lentils, smoked bacon lardons, crispy leeks, raspberry vinegar jus R170

FILLET MIGNON

on a crouton, three-mushroom sauce, French fries (180g) R195

FILLET MIGNON AU POIVRE

a bistro classic: Prime Chalmar fillet on a crouton, crusted in black peppercorns, flamed in brandy, finished with red wine jus and cream (180g) R195

STEAKS

All our steaks are from Chalmar beef, who have been supplying us with quality beef for 18 years. Our A-grade beef is 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 R205

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

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

pecan nut & coffee biscotti R80

APPLE TARTE TATIN

rum 'n raisin anglaise R80

WARM BELGIAN CHOCOLATE TART

homemade choc chip ice cream R85

FRESH SUMMER BERRIES

mini meringues, homemade strawberry yoghurt ice cream R85

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.
