


French Connection

BISTRO

MENU



STARTERS

CHARRED AUBERGINE  
whipped feta, baby spinach, mint,
lemon, roasted red pepper, hummus,
romesco dressing R95 | R170

PÂTE DE CAMPAGNE
red onion marmalade, baby cornichons,
toasted baguette R95

TUNA CARPACCIO
summer salad, radish, capers, black bean
vinaigrette (when available) R105

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

GRILLED BABY CALAMARI
Spanish chorizo, rocket, warm Niçoise salad,
chipotle, lemon & chive beurre blanc
R110 | R190


CHARCUTERIE BOARD
Winelands charcuterie, homemade
pâte de Campagne, red onion marmalade,
local olives, bread basket R130

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

MAINS

**ROASTED, FREE-RANGE
CHICKEN BREAST**
stuffed with spinach & mushroom,
romesco dressing R145

CHEESY GNOCCHI & 
ROASTED BUTTERNUT GRATIN
crispy sage, burnt butter R165

SUMMER VEGETABLE BOWL 
beetroot, radish, asparagus, edamame beans,
avocado, shaved courgette, tender stem broccoli,
carrot julienne, bean sprouts, mushrooms,
pea shoots, brown & wild rice,
citrus soy dressing R170

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

VEAL SCHNITZEL

our original bestseller
three-mushroom sauce, French fries
(180g) R180

BEEF FILLET STROGANOFF
mushrooms, dill cucumber, sour cream,
smoked paprika, potato rösti (150g) R185

CRISP PORK BELLY
Asian greens, kimchi, radish, bean sprouts,
edamame beans, egg noodles, sesame seeds,
gochujang chilli sauce R185

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

**GRILLED, LIGHTLY SMOKED
FRANSCHHOEK TROUT**
lemon & herb beurre blanc, puff pastry
(150g) R185

STEAKS

All our steaks are from Chalmar beef who have
been supplying us with quality beef for 19 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 basting 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. A baby leaf 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 R195

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

SAUCES & BUTTERS

Au poivre
Béarnaise
Three-mushroom cream
Chimichurri
Café de Paris butter
Garlic & parsley butter
R35

SIDES

baby leaf salad, mustard vinaigrette R30
rocket & Parmesan salad R40
tomato & red onion salad R35
extra bowl of French fries R25 | R35
sweet potato fries R35 | R50
crispy onion rings R30
extra bowl of vegetables R35
additional bread basket R25

DESSERT

CRÈME BRÛLÉE
pecan nut & coffee biscotti R75

TARTE AU CITRON
traditional French lemon tart,
orange & vanilla crème fraîche R75

**WARM BELGIAN
CHOCOLATE TART**
white chocolate parfait R75

FRESH SUMMER BERRIES
mini meringues, homemade strawberry
yoghurt ice cream R80

HOMEMADE ICE CREAM
changes regularly, we'll let you know
what we've made today
R25 per scoop

**TRIO OF HUGUENOT
BELGIAN CHOCOLATES R35**

 vegetarian  vegan

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.

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