

French Connection

BISTRO



LUNCH MENU

OLD FAVOURITES

CHARCUTERIE BOARD

Winelands charcuterie, homemade pâté de Campagne, red onion marmalade, local olives, bread basket R130

TEMPURA PRAWNS

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

CHEESY GNOCCHI & ROASTED BUTTERNUT GRATIN

crispy sage, burnt butter R155

MOULES FRITES

fresh mussels, white wine, cream, garlic, toasted baguette, French fries R155 (when available)

DAILY FRESH FISH

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

VEAL SCHNITZEL

our original best seller – three-mushroom sauce, French fries (180g) R180

SALADS, WRAPS OR BRUSCHETTA

add a snack portion of fries R15

CHARRED AUBERGINE

whipped feta, baby spinach, mint, lemon, roasted red pepper, hummus, romesco dressing R130

TURKISH MARINATED BEEF STRIPS (140g)

hummus, grilled corn slaw, roasted tomatoes, tahini and cucumber yoghurt R135

GRILLED BABY CALAMARI

Spanish chorizo, rocket, warm Niçoise salad, chipotle, lemon & chive beurre blanc R140

BOWLS

FRANSCHHOEK SMOKED TROUT

lightly smoked trout (75g), edamame beans, avocado, shaved courgette, tender stem broccoli, carrot julienne, bean sprouts, pea shoots, brown & wild rice, warm Chinese master stock broth, Japanese mayo R140

KOREAN FRIED CHICKEN

avocado, kimchi, radish, bean sprouts, beetroot, cucumber, edamame beans, egg noodles, sesame seeds, gochujang chilli sauce R155

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 R155

BURGERS

CHICKEN SCHNITZEL BURGER

crispy onion rings, BBQ mayo, tomato, red onion & avocado salsa, French fries R130

FLATTENED BEEF BURGER

(2 x 80g homemade patties) cheddar, bacon, tomato, gherkin, avocado, crispy onion rings, French fries R130

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 R25

extra bowl of vegetables R35

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 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. 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 croûton, three-mushroom sauce, French fries (180g) R195

FILLET MIGNON AU POIVRE

a bistro classic – Prime Chalmar aged fillet, 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

DESSERT

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.