

French Connection

BISTRO



MENU

STARTERS

PÂTE DE CAMPAGNE

red onion marmalade, baby cornichons,
toasted baguette R95

GOATS MILK & GRUYÈRE CHEESE BEIGNETS

red pepper coulis, olive crème fraîche,
parsley oil R105 | R175

TEMPURA PRAWNS

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

GRILLED BABY CALAMARI

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

ROASTED BUTTERNUT RISOTTO

shaved sweet potato crisps, Romesco sauce,
sunflower seeds R100 | R160

FRESH MUSSELS

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

CHARCUTERIE BOARD

winelands charcuterie, homemade
pâte de Campagne, red onion marmalade,
local olives, bread basket R145

OPEN MELANZANE

pan-fried aubergine slices with homemade
tomato sauce, buffalo mozzarella, lemon,
parsley & garlic pangrottato R95 | R165

MAINS

WINTER VEGETABLE BOWL

roasted beetroot, edamame beans,
roasted peppers, courgette, charred tender
stem broccoli, roasted carrots, mushrooms,
brown & wild rice, miso dressing R150

MOULES FRITES

fresh mussels, white wine, cream, garlic,
toasted baguette, French fries R190
(when available)

SEARED FRANSCHHOEK LIGHTLY-SMOKED TROUT

creamed spinach, white wine fish
velouté, trout caviar (175g) R210

FALAFEL BURGER IN A PITA

homemade hummus, roasted tomatoes,
green veg slaw, tahini, sesame seeds,
sweet potato fries R135

ROASTED, FREE-RANGE CHICKEN BREAST

stuffed with mushrooms & leek,
Dijon mustard cream R165

VEAL SCHNITZEL

our original bestseller
three-mushroom sauce R185

SLOW-ROASTED CRISPY HALF DUCK

caramelised berries, raspberry vinegar jus R275

BEEF FILLET STROGANOFF

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

DAILY FRESH FISH

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

FILLET MIGNON

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

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 & cream (180g) SQ

BEEF RIBEYE

char-grilled and sliced, served with red wine,
bone marrow & chive butter (when available)
(200g) SQ

SIDES

baby leaf salad, mustard vinaigrette R30

rocket & Parmesan salad R40

tomato & red onion salad R35

baby spinach salad, mustard & yoghurt

dressing, crispy pancetta R45

extra bowl of French fries R25 | R35

sweet potato fries R25 | R35

onion rings R30

extra bowl of vegetables R35

bread basket R30

vegetarian vegan

STEAKS

All our steaks are from Chalmar beef who have
been supplying us with quality beef for 20 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 R175

SIRLOIN

200g portion R165 | 300g portion R195

FILLET

250g portion SQ

(All beef fillet and ribeye dishes are subject
to market related price fluctuations. Current
prices will be on the daily specials boards.)

SAUCES & BUTTERS

Au poivre | Dijon wholegrain mustard cream
Béarnaise | Three-mushroom cream
Red wine, bone marrow & chive butter
Café de Paris butter | Garlic & parsley butter R35

DESSERT

CRÈME BRÛLÉE

pecan nut & coffee biscotti R75

STICKY TOFFEE PUDDING

caramel sauce, vanilla pod ice cream,
pecan nut brittle R75

PEAR TARTE TATIN

homemade cinnamon ice cream,
brandy-soaked raisins R80

WARM BELGIAN CHOCOLATE TART

white chocolate parfait R85

HOMEMADE ICE CREAM

changes regularly – we'll let you know what
we've made today – R30 per scoop

TRIO OF HUGUENOT BELGIAN CHOCOLATES

handmade in Franschhoek by
Huguenot Chocolates R35

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.

021 876 4056 | ETABLI 2002 | Main Road Franschhoek

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