

French Connection

BISTRO



LUNCH MENU

OLD FAVOURITES

TEMPURA PRAWNS

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

GOATS MILK & GRUYÈRE CHEESE BEIGNETS

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

ROASTED BUTTERNUT RISOTTO

sweet potato chips, Romesco sauce,
sunflower seeds R145

CHARCUTERIE BOARD

Neil Jewells' hand-crafted charcuterie,
home-cured pork loin, homemade pâté
de Campagne, red onion marmalade,
local olives, bread basket R145

MOULES FRITES

fresh mussels, white wine, cream, garlic,
toasted baguette, (when available)
R115 (starter, no fries) | R190 (French fries)

DAILY FRESH FISH

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

GRILLED BABY CALAMARI

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

VEAL SCHNITZEL

our original best seller,
three-mushroom cream sauce R185

BEEF FILLET STROGANOFF

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

BOWLS

WINTER VEGETABLE BOWL

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

add – warm, grilled smoked
chicken breast R170

SPICY FRANSCHHOEK SMOKED TROUT

lightly smoked trout (75g), edamame beans,
avocado, courgette, tenderstem broccoli, roasted
carrots, oven-dried tomato, sweetcorn, brown
& wild rice, warm Chinese master stock broth,
Japanese mayo R150

LIGHT MEALS

MARINATED PREGO STEAK ROLL

garlic & chilli marinated, red onion, tomato,
onion rings, homemade peri peri butter,
French fries (150g) R140

ROASTED, FREE-RANGE CHICKEN BREAST

stuffed with mushrooms & leek,
Dijon mustard cream R165

OPEN MELANZANE

pan-fried aubergine slices, homemade tomato
sauce, buffalo mozzarella, lemon, garlic & parsley
pangrattato and a baby leaf side salad R165

FREE-RANGE CHICKEN SCHNITZEL BURGER

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

BEEF BURGER

BBQ basting, aged cheddar, bacon, tomato,
gherkin, avocado, spicy mayo, crispy onion rings,
French fries (200g) R130

FALAFEL BURGER IN A PITA

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

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 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 (where applicable).

A baby leaf 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

FILLET MIGNON

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

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) SQ

BEEF RIBEYE

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

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

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

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.

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.