



We proudly support the Kusasa Academy and the work they do improving the educational and human development of disadvantaged children. Please consider adding a donation to your bill.

# French Connection

## BISTRO

**MENU**  
CELEBRATING  
22 YEARS

### STARTERS

#### BREAD BASKET

assorted Cabrière artisanal bread,  
herb butter & hummus  
(serves 2) R45

#### PÂTE DE CAMPAGNE

red onion marmalade, baby cornichons,  
toasted baguette R115

#### MOULES FRITES

fresh mussels, white wine, cream, garlic,  
toasted baguette, French fries (when available)  
starter, no fries R125  
main, French fries R210

#### HERB-CRUSTED FRANSCHHOEK SMOKED TROUT FISHCAKES

homemade herb mayonnaise,  
rocket & Parmesan salad  
80g starter, no fries R120  
160g main, French fries R210

#### TEMPURA PRAWNS

honey, ginger & garlic soy, Japanese mayo  
(3) R145 | (6) R290

#### CHARCUTERIE BOARD

Neil Jewells' hand-crafted charcuterie,  
home-smoked pork loin, homemade  
pâté de Campagne, red onion marmalade,  
local olives, bread basket R210

#### LOCAL CHEESE BOARD

Winelands cheese selection, fig preserve,  
melon preserve, biscuits R210

#### CHEESE & CHARCUTERIE BOARD

the best of the two platters above,  
bread basket R240

#### GREEN COUSCOUS SALAD

roasted beetroot, charred corn, courgette,  
green asparagus, baby spinach, beetroot  
hummus dressing, toasted flatbread  
R110 | R165

#### CALAMARI & CHORIZO SALAD

rocket, roasted tomatoes, romesco sauce,  
herb emulsion, rustic garlic croutons,  
Banhoek chilli oil R125 | R210

### MAINS

#### LENTIL, MUSHROOM, ROASTED TOMATO LINGUINE BOLOGNAISE

rocket, Grana Padano, parsley & lemon pangrattato  
R120 | R175

#### ROASTED AUBERGINE & BLACK MUSHROOM SALAD

butterbean mash, chickpeas, sunflower seeds,  
baby spinach, Turkish-spiced red chilli sauce,  
toasted flatbread R120 | R175

#### HOMEMADE INDIAN-SPICED VEGETABLE & HALLOUMI BURGER

whipped herb feta, raw veg slaw, coriander & ginger  
mayonnaise, sweet potato fries R155

#### ROASTED, FREE-RANGE CHICKEN BREAST

leek & mushroom stuffing, Dijon mustard cream  
R210

#### VEAL SCHNITZEL

our original bestseller  
three-mushroom sauce R210

#### BEEF FILLET STROGANOFF

mushrooms, dill cucumber, sour cream,  
smoked paprika, brown & wild savoury rice  
(150g) R245

#### SLOW-ROASTED CRISPY HALF DUCK

caramelised berries, raspberry vinegar jus R315

#### DAILY FRESH FISH

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

### SAUCES & BUTTERS

Au poivre, Béarnaise

Dijon mustard cream, Three-mushroom cream

Red wine, bone marrow & chive butter

Café de Paris butter, Garlic & parsley butter

R45

### SIDES

baby leaves, mustard vinaigrette R35

tomato & red onion salad R40

rocket & Parmesan salad R50

extra bowl of French fries R40 | R50

sweet potato fries R50 | R65

onion rings R45

extra bowl of vegetables R45

### STEAKS

Our steaks are from Chalmar beef who have been supplying us with quality beef for over 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 R220

#### SIRLOIN

200g portion R215 | 300g portion R245

#### FILLET

250g portion SQ

#### FILLET MIGNON AUX CHAMPIGNONS

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

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

### DESSERTS

#### PEAR TART TATIN

homemade vanilla ice cream R90

#### CHOCOLATE CROISSANT BREAD & BUTTER PUDDING

raspberries, cream R90

#### CRÈME BRÛLÉE

pecan nut & coffee biscotti R95

#### FRESH SUMMER BERRIES

homemade strawberry yoghurt ice cream,  
mini meringues R95

#### WARM BELGIAN CHOCOLATE TART

white chocolate parfait R95

#### HOMEMADE ICE CREAM

changes regularly – we'll let you know  
what we've made today – R40 per scoop

#### TRIO OF HUGUENOT BELGIAN CHOCOLATES

handmade in Franschoek by  
Huguenot Chocolates R50



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.

Please do not give cash to street children in the village. There are support systems in place with Franco, an NGO and other organisations in Franschoek. These children are usually controlled by adult criminal elements and increase crime and intimidation on our streets.

021 876 4056 | ETABLI 2002 | Main Road Franschoek

Please note that a 12% discretionary service charge will be added to parties of eight or more.