



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

LUNCH MENU

CELEBRATING
22 YEARS

BREAD BASKET

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

MOULES FRITES

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

TEMPURA PRAWNS

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



ROASTED AUBERGINE & BLACK MUSHROOM SALAD

butterbean mash, chickpeas, sunflower seeds, baby spinach, Turkish-spiced red chilli sauce, toasted flatbread R155

add home-smoked chicken breast (80g) R45

HERB-CRUSTED FRANSSCHHOEK SMOKED TROUT FISHCAKES

(160g), homemade herb mayonnaise, rocket & Parmesan salad, French fries R210

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 combo of our two platters, bread basket R240



LENTIL, MUSHROOM, ROASTED TOMATO LINGUINE BOLOGNAISE

rocket, Grana Padano, parsley & lemon pangrattato R175

HOMEMADE INDIAN-SPICED VEGETABLE & HALLOUMI BURGER

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

BEEF BURGER

BBQ basting, aged cheddar, bacon, tomato, gherkin, avocado, spicy mayo, crispy onion rings, French fries (200g) R175

FREE-RANGE CHICKEN SCHNITZEL BURGER

crispy onion rings, BBQ mayo, tomato, red onion & avocado salsa, French fries R175

HOMEMADE HONEY-GLAZED GAMMON OPEN SANDWICH

toasted sourdough, raw veg slaw, green couscous, avocado, roasted garlic, wholegrain mustard crème fraîche R165

FRANSSCHHOEK TROUT (50G) OPEN SANDWICH

toasted sourdough, green couscous, cucumber, avocado, raw veg slaw, horseradish crème fraîche R175

DAILY FRESH FISH

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

ROASTED, FREE-RANGE CHICKEN BREAST

leek & mushroom stuffing, Dijon mustard cream, French fries R210

VEAL SCHNITZEL

our original best seller, three-mushroom cream sauce, French fries R210

SALADS

GREEN COUSCOUS SALAD

roasted beetroot, charred corn, courgette, green asparagus, baby spinach, beetroot hummus dressing, toasted flatbread R145

add home-smoked chicken breast (80g) R45

CALAMARI & CHORIZO SALAD

rocket, roasted tomatoes, romesco sauce, herb emulsion, rustic garlic croutons, Banhoek chilli oil R175

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 baby leaf 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 aged fillet, crusted in black peppercorns, flamed in brandy, finished with red wine jus and cream (180g) SQ

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

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

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 Franschhoek 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 Franschhoek. These children are usually controlled by adult criminal elements and increase crime and intimidation on our streets.

021 876 4056 | ETABLI 2002 | Main Road Franschhoek

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