

# French Connection

## BISTRO

## WINE LIST

CELEBRATING  
22 YEARS

### APÉRITIF

SHERRY: MEDIUM CREAM OR PALE DRY (25ml)	38
PERNOD RICARD, CAMPARI	35
PIMM'S NO 1 & GINGER ALE	68
PIMM'S NO 1 & LEMONADE	68
APEROL SPRITZ	120

### HOUSE WINES

WOLFTRAP WHITE	per glass   bottle	40   175
<i>Viognier, Chenin Blanc, Grenache</i>		
WOLFTRAP RED	45   175	
<i>Syrah, Mourvèdre, Viognier</i>		

### WINES PER CARAFE

HAUTE CABRIÈRE CHARDONNAY/PINOT NOIR	250ml	98
EIKEHOF CHARDONNAY	110	
BOSCHENDAL CHARDONNAY	120	
ANTHONIJ RUPERT PROTEA CHENIN BLANC	75	
AA BADENHORST SECATEURS	95	
PORCUPINE RIDGE SAUVIGNON BLANC	58	
LA MOTTE SAUVIGNON BLANC	100	
TERRA DEL CAPO PINOT GRIGIO	75	
PORCUPINE RIDGE ROSÉ	58	
PROTEA ROSÉ	75	
PORCUPINE RIDGE MERLOT	75	
ANTHONIJ RUPERT PROTEA CABERNET SAUVIGNON	75	
ANTHONIJ RUPERT PROTEA SHIRAZ	75	
LYNX VINO TINTO (CABERNET BLEND)	86	
BELLINGHAM PINOTAGE	95	
HAUTE CABRIÈRE UNWOODED PINOT NOIR	100	
LA MOTTE MILLENNIUM	105	

### CAP CLASSIQUE

FRANSCHHOEK PASS MORENA BRUT ROSÉ	per glass   bottle	420
<i>Firm yet elegant berry and mineral character</i>		
PIERRE JOURDAN CUVÉE BRUT	95   435	
<i>Ripe aromas and palate, medium-bodied</i>		
L'ORMARINS BRUT CLASSIQUE	465	
<i>Crisp fruity finesse, complex finish</i>		
L'ORMARINS BRUT ROSÉ	110   465	
<i>Ripe, rounded, red fruits, soft finish</i>		
GRAHAM BECK BRUT	550	
<i>Chardonnay/Pinot Noir, rounded mouthfeel, firm fruit</i>		
COLMANT BRUT RESERVE	685	
<i>Crisp, appley finesse, hints of lengthy and careful maturation</i>		

### CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL	1750
MOËT & CHANDON ROSÉ	1950

### WHITE WINES

#### CHARDONNAY

EIKEHOF (PER CARAFE 110)	315
<i>Lightly-styled, crisp, subtle fruit</i>	
BOSCHENDAL (PER CARAFE 120)	345
<i>Well-rounded, some spicy oak, refreshing aftertaste</i>	
GLENWOOD UNWOODED	350
<i>Forthcoming crisp fruit, yet soft leesy palate</i>	
LA BRI ESTATE	425
<i>Fresh citrus, integrated oak, medium-weight flavours</i>	
CHAMONIX	510
<i>Medium-bodied, refined oaking, firm fruit</i>	

#### CHENIN BLANC

ANTHONIJ RUPERT PROTEA (PER CARAFE 75)	210
<i>Bright nectarine and stone fruit, freshness on the nose</i>	
RICKETY BRIDGE	255
<i>Delicately rich, tropical fruit, dry</i>	
AA BADENHORST SECATEURS (MALMESBURY) (PER CARAFE 95)	270
<i>Mineral, citrus fruits, ripe, full finish</i>	
MARRAS PIEKENIERSKLOOF	320
<i>Fine floral aromas, elegantly flavourful</i>	

#### SAUVIGNON BLANC

PORCUPINE RIDGE (PER CARAFE 58)	170
<i>Balanced, fresh and flinty</i>	
BLACK ELEPHANT VINTNERS "TWO DOGS"	265
<i>Medium-intense aromas and flavours, firm finish</i>	
STONY BROOK	270
<i>Firm and fruity with mineral tones</i>	
LA MOTTE (PER CARAFE 100)	295
<i>Medium-bodied, grassy, ripe fruit, crisp</i>	
CAPE OF GOOD HOPE ALTIMA	395
<i>Full-bodied, hint of fynbos, ripe fruit, rounded finish</i>	
STEENBERG (CONSTANTIA)	450
<i>Intensely-styled, crisp minerals, mellow finish</i>	

#### SEMILLON

FRANSCHHOEK WINEMAKERS GD1 PROJECT	295
<i>Lightly textured, integrated fruit, mellow</i>	
HAUT ESPOIR	450
<i>Fine richness, delicate deciduous fruits</i>	
LANDAU DU VAL PRIVATE SELECTION	450
<i>From vineyards over 115 years old, textured, long &amp; lingering</i>	
BOEKENHOUTSKLOOF	975
<i>Complex aromas &amp; flavours, elegant yet full palate</i>	

#### WHITE BLENDS

WOLFTRAP WHITE	175
<i>Spice and almond flavours, well-textured palate, Viognier, Chenin Blanc and Grenache</i>	
HAUTE CABRIÈRE CHARDONNAY/PINOT NOIR (PER CARAFE 98)	290
<i>Deciduous fruit, firm, soft palate</i>	
RICKETY BRIDGE FOUNDATION STONE	320
<i>Blossom aromatics, refined structure, rich yet dry and flavourful, Chenin Blanc based</i>	

### AROMATIC CULTIVARS

TERRA DEL CAPO PINOT GRIGIO (PER CARAFE 75)	225
<i>Subtle deciduous fruits, low acid, lightly-styled</i>	
LYNX WINES VIOGNIER	295
<i>Fruit with finesse, fresh palate, dry finish</i>	
SIMONSIG GEWÜRZTRAMINER (STELLENBOSCH)	310
<i>Rose petal aromas, soft, semi-sweet palate</i>	
THELEMA RIESLING (STELLENBOSCH)	350
<i>Balanced, soft richness and limey freshness</i>	

### ROSÉ STYLE

PORCUPINE RIDGE (PER CARAFE 58)	170
<i>Complex nose with hints of berries and candyfloss</i>	
PIERRE JOURDAN TRANQUILLE	210
<i>Light-styled blush, Pinot Noir/Chardonnay blend, fruity, off-dry</i>	
PROTEA ROSÉ (PER CARAFE 75)	210
<i>Subtle floral, fruity Rosé, red berry character, dry throughout</i>	
VINOLOGIST (SWARTLAND)	210
<i>Cherry, berry flavours, elegant and dry</i>	
LYNX BLANC DE NOIR	225
<i>Lively red fruits, fresh and dry</i>	

### RED WINES

#### CABERNET SAUVIGNON

ANTHONIJ RUPERT PROTEA (PER CARAFE 75)	215
<i>Spice and fruitcake populate the bouquet, the palate is rich, supple and rounded with layers</i>	
FRANSCHHOEK CELLARS	240
<i>Intense blackcurrant on the nose, concentrated mulberry flavour</i>	
TOPIARY	295
<i>Softly-styled, red fruit, hint of tannins</i>	
EIKEHOF	425
<i>Mellow flavours of spice and cassis, lightly-oaked</i>	
BOEKENHOUTSKLOOF	1150
<i>Full yet elegant and complex, lingering finish</i>	

#### MERLOT

PORCUPINE RIDGE (PER CARAFE 75)	180
<i>Dark berry fruit, medium-bodied</i>	
VINOLOGIST	215
<i>Dark cherry, complex nose, integrated acidity</i>	
GLENWOOD	360
<i>Ripe, warm fruit, savoury, smooth finish</i>	
EIKEHOF	400
<i>Earthy, ripe cherry, delicately-styled</i>	

#### PINOTAGE

BELLINGHAM HOMESTEAD (PER CARAFE 95)	285
<i>Savoury liquorice, clove and cardamom finish, lashings of ripe berry fruit</i>	
RICKETY BRIDGE	350
<i>Black and blueberry flavours with layers of plums and dark chocolate. A velvety palate</i>	
ALLÉE BLEUE	400
<i>A full-bodied, well-structured wine, lots of character, deep colour, packed with wild berry flavours</i>	

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### PINOT NOIR

**HAUTE CABRIÈRE UNWOODED PINOT NOIR (PER CARAFE 100)** 290  
*Soft, light, cherry and strawberry fruit, dry*

**CHAMONIX FELDSPAR** 485  
*Dark berries, rounded, ripe finish*

**HAUTE CABRIÈRE RESERVE** 670  
*Light berry flavour, textured mouthfeel, delicate tannins*

### SHIRAZ | SYRAH

**VINOLOGIST (SWARTLAND)** 215  
*Upfront savoury, dark plums, cranberry, exotic spices, smooth character*

**ANTHONIJ RUPERT PROTEA (PER CARAFE 75)** 220  
*Forward plummy, smokey character, light structure*

**LEEUVENKUIL SHIRAZ (SWARTLAND)** 285  
*Lightly-wooded, juicy red fruit & wild herbs, firm finish*

**LYNX WINES** 420  
*Medium-bodied, depth of dark fruit, fresh tannins*

**LA BRI ESTATE** 510  
*Added Viognier provides diversity, concentrated berry finish*

**BLACK ELEPHANT VINTNERS SYRAH** 835  
*full-bodied, rich dark fruit extract*

### RED BLENDS BORDEAUX CULTIVARS

**LA MOTTE MILLENNIUM (PER CARAFE 105)** 300  
*Complex cherry, cedar, lingering earthy mouthfeel*

**WILDEBERG COTERIE** 500  
*Cabernet Franc & Malbec, cherry, dark chocolate, fine tannin structure*

**RUPERT & ROTHSCHILD CLASSIQUE** 535  
*Savoury, redcurrant, subtle tannins, rounded finish*

**ANTHONIJ RUPERT OPTIMA** 625  
*Intensely pleasurable black fruit wrapped up in chocolate and cream, sweet spiced notes*

### RED BLENDS VARIOUS CULTIVARS

**WOLFTRAP RED** 175  
*Shiraz-based, complex, rich forward fruit*

**LYNX VINO TINTO (PER CARAFE 86)** 235  
*Cabernet, Petit Verdot and Shiraz-based, earthy, berry fruit, lingering vanilla finish*

**RICKETY BRIDGE THE FOUNDATION STONE** 320  
*Medium-bodied, complex fruit and spice, fine structure*

**BOSCHENDAL NICOLAS** 530  
*Full bodied, dry blend, excellent concentration of fruit, mulberry, plum, black forest cake notes, cream and mocha*

**BOEKENHOUTSKLOOF CHOCOLATE BLOCK** 635  
*Mainly Syrah with Cabernet Sauvignon and more, plummy, spicy notes*

**HOLDEN MANZ BIG G** 875  
*Ripe dark fruit, rounded mouth feel, Cabernet Sauvignon based*

### RARE CULTIVARS

**CHANTECLAIR MALBEC** 265  
*Lightly intense, juicy berry fruit, soft, spicy tones*

**CHAMONIX CABERNET FRANC** 510  
*Red berry aromas, dark stone fruit on the palate, fine finish*

**LA COURONNE MALBEC** 570  
*Vibrant aromas of dark chocolate and spices. Rich, full and plummy with crushed berry flavours on the palate, balanced with a creamy oak finish*

### DESSERT WINES

**TREINTJIEWYN HANEPOOT JEREPIGO** 48 *per 75ml glass*  
*Well-balanced sweetness, lively acidity for a harmonious finish*

**NEDERBURG THE WINEMASTERS NOBLE LATE HARVEST** 80  
*Aromatically complex, rich Chenin fruit that lingers*

**PIERRE JOURDAN RATAFIA** 85  
*Tropical sweetness, fortified Chardonnay, fine length*

### PORT

**LANDSKROON** 48 *per 75ml glass*  
*Soft, dark fruits, hint of tannins*

**ALLESVERLOREN** 50  
*Late-bottled vintage, mature, herb and dried fruit flavours*

**BOPLAAS VINTAGE RESERVE** 70  
*Ripe, warm, dark fruit, full-bodied*

**DE KRANS CAPE TAWNY** 70  
*Fine richness, earthy and savoury, yet fresh mouthfeel*

### SPECIALITY DRINKS

Irish Coffee from 80  
Dom Pedro from 80

### LIQUEURS

*per 25ml glass*  
Amaretto 45  
Amarula Cream 42  
Kahlua, Frangelico Hazelnut 44  
Van Der Hum Naartjie (Tangerine) 44  
Grand Marnier Triple Orange 60

### GRAPPAS

*per 25ml glass*  
Wilderer Grappa – Fynbos 50  
Wilderer Grappa – Muscato 50  
Dalla Cia Grappa – Pinot Noir/Chardonnay 59

### SPIRITS

#### PREMIUM SOUTH AFRICAN BRANDY & COGNAC

*per 25ml*  
House Brandy 25  
KVV 10 Year Old Brandy 40  
Van Ryn's 12 Year Old 60  
Hennessy VS Cognac 65  
Remy Martin VSOP Cognac 100

#### WHISKEY | WHISKY

*per 25ml*  
Bells, J&B 30  
Jack Daniel's Tennessee 35  
Tullamore Dew Irish 35  
Jameson Irish 40  
Chivas Regal 12 Year 45  
Johnnie Walker Black Label 12 Year 45  
Glenfiddich 12 Year Single Malt 70  
Glenmorangie 10 Year Single Malt 70  
The Macallan 12 Year Single Malt (Triple Cask) 125

#### RUM

*per 25ml*  
Bacardi White Rum, Red Heart Rum 30  
Captain Morgan Spiced Gold, Captain Morgan Dark Rum 30  
Southern Comfort 30

#### VODKA

*per 25ml*  
Smirnoff 25  
Stolichnaya 34  
Belvedere 50  
Grey Goose 58

### GIN & TONIC SELECTION

#### GIN SELECTION *per 25ml*

Gordon's London Dry Gin 25  
Bombay Sapphire 36  
Musgrave Pink Gin 40  
Wilderer Fynbos 45  
Bloedlemoen 48  
Six Dogs Blue 48

#### TONIC SELECTION

Fitch & Leedes Tonic 30  
Fitch & Leedes Blue Tonic 30  
Fitch & Leedes Pink Tonic 30  
Fitch & Leedes Sugar Free 30

### CRAFT BEER

CBC Light Lager 40  
CBC Lager 40  
CBC Pilsner 45  
CBC Krystal Weiss 45

Hey Joe Brewing Co Wit 75  
Hey Joe Brewing Co Blonde 75

The Franschoek Beer Co  
American Pale Ale 75  
The Stout 75

### BEER & CIDER

Castle, Black Label 40  
Amstel, Castle Lite, Windhoek Lager 45  
Heineken, Stella Artois 45  
Windhoek Draught (440ml bottle) 48  
Corona 50  
Savanna Dry, Savanna Light, Hunter's Dry 52

### NON-ALCOHOLIC WINES & BEVERAGES

Heineken 0,0 (Non-alcoholic) 42  
Duchess Gin & Tonic Botanical Infused (275ml) 58  
Leopard's Leap Natura De-Alcoholised Classic White Wine 205  
Leopard's Leap Natura De-Alcoholised Classic Red Wine 205

### TEA & COFFEE

Ceylon, Rooibos or Earl Grey tea 26  
Regular or decaf coffee 32  
Espresso 24 | 34  
Cappuccino 36  
Café Latte 36  
Hot chocolate 28

### SOFT DRINKS

Mixers: Lemonade, Dry Lemon, Soda, Ginger Ale 30  
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fanta, Cream Soda 35  
Bos Ice Tea – lemon, peach, mixed berry 40  
Appletiser | Grapetiser 45  
Rock Shandy 400ml 65  
Steelworks 65  
Mineral Water  
Small still or sparkling (330ml) 28  
Large still or sparkling (1 litre) 40

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