





**STARTERS** 

### **BREAD BASKET**

assorted Cabrière artisanal bread, whipped, roasted garlic butter, olive tapenade (serves 2) R45

### **CHARCUTERIE BOARD**

Neil Jewells' hand-crafted charcuterie, home-smoked pork loin, homemade pressed terrine de campagne, red onion marmalade, local olives, bread basket R220



paprika roasted chickpeas, crispy onion, beetroot hummus dressing R115

### **HOMEMADE PRESSED** TERRINE DE CAMPAGNE

red onion marmalade, cornichons, toasted baguette R115

### LINGUINE PUTTANESCA

roasted tomatoes, anchovies, chilli, capers, olives, roasted garlic, rocket leaves, Parmesan (no anchovies, vegan pasta option) R115 | R160

#### HERB-CRUSTED FRANSCHHOEK SMOKED TROUT FISHCAKES

homemade herb mayonnaise, rocket & Parmesan salad 80g starter, no fries R120 160g main, French fries R220



Grana Padano, garlic & parsley pangrattato, crispy onions R120 | R195

## **MOULES FRITES**

fresh mussels, white wine, cream, garlic, toasted baguette, French fries (when available) starter, no fries R125 main, French fries R220

### **GRILLED BABY CALAMARI SALAD**

Spanish chorizo, rocket, warm Nicoise salad, chipotle, lemon & chive beurre blanc R130 | R225

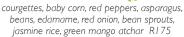
## **TEMPURA PRAWNS**

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

vegetarian

# **MAINS**

## GREEN CURRY 📢



#### DAILY FRESH FISH

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

### FRENCH CONNECTION **BOUILLABAISSE**

prawns, line fish, calamari, mussels, fennel, toasted baguette with rouille R325

#### ROASTED, FREE-RANGE CHICKEN BREAST

chicken dumplings, bacon lardons, red wine, pearl onions, mushrooms, coq au vin sauce R215

### THICK-CUT, SPICED WINELANDS **PORK CHOP**

buttery mash, caramelized onions, sage jus, apple purée R210

#### **VEAL SCHNITZEL**

our original bestseller three-mushroom sauce R215

## **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

## **SAUCES & BUTTERS**

Au poivre, Béarnaise Three-mushroom cream Café de Paris butter Garlic & parsley butter R45

## **SIDES**

bistro salad: baby leaves, pickled red onion, walnuts, mustard vinaigrette R45 tomato & red onion salad R40 rocket & Parmesan salad R50 extra bowl of French fries R40 | R50 sweet potato fries R50 | R70

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 22 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 R225

#### SIRLOIN

200g portion R215 | 300g portion R245

#### **FILLET**

250g portion SQ

## RIB-EYE

300g portion (when available) 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

# FILLET MIGNON AUX CHAMPIGNONS

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

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

## **DESSERTS**

## STICKY TOFFEE PUDDING

homemade salted caramel ice cream, toasted almonds R85

## **RED WINE-POACHED PEARS**

homemade choc chip ice cream, walnut croquant R85

## CRÈME BRÛLÉE

pecan nut & coffee biscotti R95

## WARM BELGIAN CHOCOLATE TART

white chocolate parfait R95

### **GORGONZOLA CHEESE**

fig preserve, biscuits, bread R125 with a shot of Pierre Jourdan Ratafia R199

#### TRIO OF HUGUENOT **BELGIAN CHOCOLATES**

handmade in Franschhoek by Huguenot Chocolates R50



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.

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