



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,
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

MOULES FRITES

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

TEMPURA PRAWNS

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

ROASTED MUSHROOM RISOTTO

Grana Padano, garlic & parsley pangrattato,
crispy onions R195

HERB-CRUSTED FRANSCHHOEK SMOKED TROUT FISHCAKES

homemade herb mayonnaise, rocket & Parmesan
salad, French fries (160g) R220

LINGUINE PUTTANESCA

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

BETROOT & RED ONION TART TATIN

paprika roasted chickpeas, crispy onion,
beetroot hummus dressing
(with a side of your choice) R170

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

MARINATED BEEF SHAWARMA

roasted tomatoes, tzatziki, rainbow slaw,
tahini, crispy onion, French fries
(chicken option available) R175

GREEN CURRY

courgettes, baby corn, red peppers, asparagus,
beans, edamame, red onion, bean sprouts,
jasmine rice, green mango atchar R175

GRILLED BABY CALAMARI SALAD

Spanish chorizo, rocket, warm Niçoise salad,
chipotle, lemon & chive beurre blanc R225

DAILY FRESH FISH

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

FRENCH CONNECTION BOUILLABAISSÉ

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 best seller,
three-mushroom cream sauce, French fries 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 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 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 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.