



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, whipped, roasted garlic butter, olive tapenade, harissa relish (serves 2) R70

FRENCH CONNECTION CHARCUTERIE PLATTER

honey-glazed pork loin, home-smoked chicken breast, Spanish chorizo salami, Neil Jewell's artisanal Winelands coppa & bresaola, terrine de Campagne, red onion marmalade, bread basket R265



GRILLED, DUKKAH-CRUSTED GOATSMILK CHEESE

on a garlic crouton, wild rocket, roasted beetroot, fine beans, walnuts, pickled red onions, herb vinaigrette R125 | R195

ROASTED BEETROOT & BABY CARROT SALAD

creamy burrata, fresh basil leaves, pesto R130 | R215

HERB-CRUSTED FRANSCHHOEK SMOKED TROUT FISHCAKES

homemade herb mayonnaise, rocket & Parmesan salad 80g starter, no fries R130 160g main, French fries R230



ROASTED MUSHROOM RISOTTO

Grana Padano, garlic & parsley pangrattato, crispy onions R130 | R215

MOULES FRITES

(when available)

fresh mussels, white wine, cream, garlic, toasted baguette, French fries starter, no fries R125 main, French fries R235

GRILLED BABY CALAMARI SALAD

Spanish chorizo, rocket, warm Niçoise salad, chipotle, lemon & chive beurre blanc (contains pork) R130 | R245

TEMPURA PRAWNS

honey, ginger & garlic soy, Japanese mayo (3) R150 | (6) R290

MAINS

SEARED FRANSCHHOEK TROUT SALAD

butter bean purée, avocado, edamame, radish, baby gem lettuce, fresh green asparagus, oven-dried tomato, horseradish dressing R165 (80g) | R295 (160g)



GREEN CURRY

courgettes, baby corn, red peppers, asparagus, beans, edamame, red onion, bean sprouts, jasmine rice, green mango atchar R195

CHAR-GRILLED FRESH GREEN SUMMER ASPARAGUS

(when available)

marinated tomato, lentils & aubergine, baby leaves, avocado hummus, herb oil R210

DAILY FRESH FISH

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

FREE-RANGE, MUSHROOM-STUFFED CHICKEN BREAST 'PROVENÇALE'

smoked bacon lardons, cherry tomatoes, olives, artichokes, fennel, baby spinach, white wine chicken jus R230

CHAR-GRILLED, THICK CUT, SPICED WINELANDS PORK CHOP

roasted pearl onions, Parmentier potatoes, fresh apple & rocket salad, Calvados jus, Dijon mustard cream R225

VEAL SCHNITZEL

our original bestseller

French fries, three-mushroom sauce R235

BEEF FILLET STROGANOFF

mushrooms, dill cucumber, sour cream, smoked paprika, onion & parsley pilaf rice (150g) SQ

SLOW-ROASTED CRISPY HALF DUCK

caramelised berries, raspberry vinegar jus, choice of any one side R335

KAROO LAMB

rack with herb crust, crispy, pressed slow-cooked shoulder terrine, sausage, wilted spinach, dauphinoise potato gratin, rosemary jus, Dijon mustard cream R335

LINGUINE 'FRUITS DE MER'

linguine with prawns, linefish, mussels and calamari tossed in saffron fish velouté, topped with roasted garlic pangrattato, rocket & Parmesan salad R345

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. You will taste the difference.

Choose between French fries, Parmentier potatoes, onion & parsley pilaf rice or a bistro salad to accompany your steak!

RUMP

300g portion R230

SIRLOIN

200g portion R220 | 300g portion R255

FILLET

180g | 250g portion 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.)

SAUCES & BUTTERS

Au poivre, Béarnaise | Dijon mustard cream
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 R45 | R60
sweet potato fries R55 | R80
parmentier potatoes R55
onion rings R45
onion & parsley pilaf rice R35
summer vegetable julienne, parsley butter R45
wilted baby spinach with garlic & nutmeg R50
dauphinoise potato gratin R60

DESSERTS

TARTE AU CITRON

caramelised, French-style lemon tart, citrus crème fraîche, candied lemon peel R95

WARM BELGIAN CHOCOLATE TART

white chocolate parfait R100

TRIO OF HUGUENOT BELGIAN CHOCOLATES

handmade in Franschhoek by Huguenot Chocolates R60

WINELANDS CHEESE BOARD

Dalewood Winelands Brie – smooth, creamy, full cream
Dalewood Huguenot Cheese – award-winning, semi-hard, medium full, nutty overtones
Fairview Chevin – soft, goat's milk cheese
served with red onion marmalade, fig preserve, biscuits & bread R170

PLEASE NOTE: All our food is made to order and takes time. If you have time constraints, please let us know before ordering, so we can recommend dishes that can be prepared faster. Please refrain from taking calls on your mobile phone while at the table. We are a strictly non-smoking restaurant.



vegetarian



vegan

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.