



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
24 YEARS

STARTERS

BREAD BASKET

assorted artisanal bread,
whipped, roasted garlic butter, olive tapenade,
harissa relish (serves 2) R75

CHICKEN LIVER PARFAIT

red onion marmalade, cornichons,
toasted baguette R125

SUMMER VEGETABLE SALAD

fresh seasonal vegetables, roasted beetroot hummus,
marinated artichokes, roasted red peppers,
pickled red onion, baby leaves, rustic garlic croutons,
house vinaigrette, parsley oil R125



HALLOUMI & ROASTED SWEET POTATO SALAD

chickpeas, tomato, paprika, rocket, yoghurt & tahini
sauce, hot honey drizzle, toasted sesame seeds
R130 | R190

FRENCH CONNECTION CHARCUTERIE PLATTER

honey-glazed pork loin, mortadella, Spanish chorizo
salami, Neil Jewell's artisanal Winelands coppa
& bresaola, terrine de Campagne,
red onion marmalade, bread basket R275

GRILLED, DUKKAH-CRUSTED GOATSMILK CHEESE

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



ROASTED MUSHROOM RISOTTO

Grana Padano, garlic & parsley pangrattato,
crispy onions R130 | R230

MOULES FRITES

(when available)

fresh mussels, white wine, cream, garlic,
toasted baguette, French fries
starter, no fries R135
main, French fries R255

GRILLED BABY CALAMARI SALAD

Spanish chorizo, rocket, warm Niçoise salad,
chipotle, lemon & chive beurre blanc
(contains pork) R135 | R255

TEMPURA PRAWNS

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



vegetarian



vegan

TARTE AU CITRON

caramelised, French-style lemon tart, citrus crème
fraîche, candied lemon peel R100

CRÈME BRÛLÉE

pecan nut & coffee biscotti R110

WARM BELGIAN CHOCOLATE TART

white chocolate parfait R110

MAINS

FRANSCHHOEK TROUT FISHCAKES

herb-crusted, fresh & lightly-smoked Three Streams
trout, roasted garlic, mustard & herb mayo,
rocket & Parmesan salad
80g starter, no French Fries R130
160g main, French Fries R240

BUTTERNUT LINGUINE

charred broccoli, artichokes, peas, courgette, leeks,
pistou dressing, toasted pinenuts R195

DAILY FRESH FISH

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

GRILLED WEST COAST SOLE 'GRENOBLOISE'

(when available)

brown butter, lemon segments, capers, parsley,
choice of any one side R285

ROASTED FREE-RANGE CHICKEN BREAST

mushroom stuffing, white bean & pancetta ragout,
Romesco sauce (contains pork) R235

THICK CUT, GRILLED JOOSTENBERG PORK CHOP

roasted pearl onions, herb potato rösti,
rocket & apple salad, Calvados jus R240

VEAL SCHNITZEL

our original bestseller
French fries, three-mushroom sauce R265

WAGYU GOURMET BEEF BURGER

220g homeground beef short rib patty, white cheddar,
crisp pancetta, avocado, tomato, lettuce, red onion,
roasted garlic aioli, brioche bun, onion rings,
French fries R275

BEEF FILLET STROGANOFF

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

KAROO LAMB

roasted rump, herb crust, wilted spinach,
dauphinoise potato gratin, rosemary jus,
Dijon mustard cream R355

SLOW-ROASTED CRISPY HALF DUCK

caramelised berries, raspberry vinegar jus,
choice of any one side R375

STEAKS

Our steaks are from Chalmar beef who have
been supplying us with quality beef for over 24 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, herb potato rösti,
onion & parsley pilaf rice or a bistro salad
to accompany your steak!

RUMP

300g portion R240

SIRLOIN

200g portion R230 | 300g portion R260

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

tomato & red onion salad R40

rocket & Parmesan salad R50

summer vegetable side salad R55

summer vegetable julienne, parsley butter R45

onion & parsley pilaf rice R35

wilted baby spinach, garlic & nutmeg R55

extra bowl of French fries R45 | R60

sweet potato fries R55 | R80

herb potato rösti R55

dauphinoise potato gratin R60

onion rings R45

DESSERTS

TRIO OF HOMEMADE ICE CREAMS

summer berry, hazelnut praline, vanilla R120

FRESH SUMMER BERRIES

homemade summer berry ice cream, meringue R120

TRIO OF HUGUENOT BELGIAN CHOCOLATES

handmade in Franschhoek
by Huguenot Chocolates R70

FRENCH CONNECTION COFFEE

Belgian chocolates, coffee, Pierre Jourdan Ratafia R195

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 R185

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. Certain menu items may contain traces of nut, egg, soya, wheat and other allergens. We are therefore unable to guarantee the absence of these ingredients in the menu items.

For the comfort of all guests – please refrain from making or taking phone or video calls while dining. We kindly ask that children use headphones when using devices with sound. Thank you for your understanding. We are a strictly non-smoking restaurant.

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.

Corkage is not encouraged: We allow one bottle for every four guests, charged at R150 per bottle.