

French Connection

BISTRO

SUMMER MENU • CELEBRATING 24 YEARS

STARTERS

BREAD BASKET R75

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

SLOW-COOKED DUCK RILLETTES R145

Pickled red onions, cornichons, toasted baguette

CHARCUTERIE PLATTER R285

Honey-glazed pork loin, mortadella, Neil Jewell's artisanal Winelands coppa & bresaola, duck rillettes, red onion marmalade, bread basket

TEMPURA PRAWNS (3) R150 | (6) R290

Honey, ginger & garlic soy, miso mayo

MOULES FRITES R135 | R255

Fresh mussels, white wine, cream, garlic, toasted baguette (when available). Starter without fries, main with French fries

GRILLED BABY CALAMARI SALAD R135 | R255

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

HALLOUMI & SWEET POTATO SALAD **V** R130 | R190

Roasted sweet potato, chickpeas, tomato, paprika, rocket, yoghurt & tahini sauce, hot honey drizzle, toasted sesame seeds

CAULIFLOWER & ALMOND SALAD **V** R145 | R195

Roasted cauliflower, fresh parsley & mint, toasted almonds, harissa & lime dressing

SUMMER VEGETABLE SALAD **V** R145

Fresh seasonal vegetables, roasted butternut hummus, marinated artichokes, roasted peppers, baby carrots, pickled red onions, baby leaves, rustic garlic croutons, house vinaigrette, parsley oil

HERB-CRUSTED GOAT'S CHEESE **V** R145 | R195

Roasted beetroot, carrots, toasted walnuts, rustic garlic croutons, walnut & herb vinaigrette

ROASTED MUSHROOM RISOTTO **V** R130 | R230

Grana Padano, garlic & parsley pangrattato, crispy onions

MAINS

FRANSCHHOEK TROUT FISHCAKES R130 | R240

Herb-crusted, fresh & lightly smoked Three Streams trout, roasted garlic, mustard & herb mayo, rocket & Parmesan salad. 80g starter without fries, 160g main with French fries

SEARED, LIGHTLY SMOKED TROUT R355

New potato lyonnaise, sautéed fine beans, wholegrain mustard beurre blanc

DAILY FRESH FISH SQ

200g portion, ask your waiter for today's catch

BUTTERNUT LINGUINE **VG** R125 | R195

Charred broccoli, artichokes, peas, courgette, leeks, pistou dressing, toasted pine nuts

STUFFED CHICKEN BREAST R265

Sundried tomato & basil stuffing, wild mushrooms, tarragon & wholegrain mustard sauce

VEAL SCHNITZEL R265

Our original bestseller, French fries, three-mushroom sauce

THICK-CUT GRILLED JOOSTENBERG PORK CHOP R255

Buttery mash, roasted pearl onions, apple & rocket salad, Calvados jus

HERB-CRUSTED RACK OF LAMB R445

Dauphinoise potato, grilled baby marrow, roasted tomatoes, lamb sausage, rosemary jus

WAGYU BEEF BURGER R275

220g homeground beef short rib patty, white cheddar, crisp pancetta, avocado, tomato, lettuce, red onion marmalade, roasted garlic aioli, brioche bun, onion rings, French fries. Grilled chicken or schnitzel option R210

BEEF FILLET STROGANOFF SQ

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

CRISPY HALF DUCK R385

Slow-roasted, caramelised berries, raspberry vinegar jus, choice of any one side

V vegetarian **VG** vegan **SQ** size & price on request

Some dishes may contain traces of nut, egg, soya, wheat and other allergens, so we cannot guarantee their absence.

STEAKS

Our steaks are from Chalmar Beef, who have supplied us with quality beef for over 24 years. Our A-grade beef is hung for one week and wet-aged for at least two weeks. Served with French fries, buttered mash, onion & parsley pilaf rice or a side salad.

RUMP	R240
300g portion	
SIRLOIN	R240 R295
200g 300g	
FILLET	SQ
180g 250g	
FILLET MIGNON AU POIVRE	SQ
A bistro classic: prime Chalmar fillet on a crouton, crusted in black peppercorns, flamed in brandy, finished with red wine jus & cream (180g)	
FILLET MIGNON AUX CHAMPIGNONS	SQ
On a crouton, three-mushroom sauce, French fries (180g)	
SAUCES & BUTTERS	R45
Au poivre, Béarnaise, mustard & tarragon cream, three-mushroom cream, Café de Paris butter, garlic & parsley butter	

Fillet dishes are subject to market-related price fluctuations.
Current prices are on the daily specials boards.

SIDES

TOMATO & RED ONION SALAD	R40
ROCKET & PARMESAN SALAD	R50
VEGETABLES OF THE DAY	R45
ONION & PARSLEY PILAF RICE	R35
WILTED BABY SPINACH, GARLIC & NUTMEG	R55
EXTRA BOWL OF FRENCH FRIES	R45 R60
BUTTERED MASH	R40
SWEET POTATO FRIES	R55 R80
DAUPHINOISE POTATO GRATIN	R60
ONION RINGS	R45

DESSERTS

APPLE & ALMOND TART TATIN	R115
Cinnamon crème fraîche	
CRÈME BRÛLÉE	R115
Pecan nut & coffee biscotti	
TARTE AU CITRON	R110
Crème fraîche, candied lemon peel	
FRESH SUMMER BERRIES	R125
Home-made strawberry yoghurt ice cream	
TRIO OF HOME-MADE ICE CREAM	R130
WARM BELGIAN CHOCOLATE TART	R140
White chocolate parfait	
HUGUENOT BELGIAN CHOCOLATES	R70
A trio, handmade in Franschhoek by Huguenot Chocolates	
FRENCH CONNECTION COFFEE	R195
Belgian chocolates, coffee, Pierre Jourdan Ratafia	

WINELANDS CHEESE BOARD

R195

Served with red onion marmalade,
fig preserve, biscuits & bread

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DALEWOOD WINELANDS BRIE

Smooth, creamy, full cream

DALEWOOD HUGUENOT

Award-winning, semi-hard, medium full, nutty overtones

FAIRVIEW CHEVIN

Soft goat's milk cheese

12% GRATUITY

Discretionary service charge
on tables of eight or more

NON-SMOKING

We are a strictly non-smoking restaurant

CORKAGE

Not encouraged.
One bottle per four guests, R150 per bottle

MADE TO ORDER

Everything is made to order and takes time. If you're short on time, let us know before ordering and we'll recommend dishes that can be prepared faster.

FOR THE COMFORT OF OUR GUESTS

Please refrain from phone or video calls while dining, and we kindly ask that children use headphones on devices with sound.

We proudly support the Kusasa Academy and its work with disadvantaged children. Please consider adding a donation to your bill.

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