

French Connection

BISTRO



Our Restaurant, like our lovely village, has its origins in France. The Huguenots brought with them a wonderful culinary heritage of food and wine which we preserve and build on.

The emphasis of our food is on flavour and our menu caters for all tastes – from the freshest of fish and superbly aged steak to duck and French specials such as moules frites and crème brûlée.

Please enjoy our carefully selected range of local and international wines.

Welcome to French Connection. We invite you to relax, savour and enjoy our warm hospitality.

Matthew Gordon – Chef Patron | **Jason Ratner** – General Manager

STARTERS

 **GARDEN VEGETABLE SALAD**
truffle oil vinaigrette 64

TARTE AU CHÈVRE 
caramelised onion and goats milk cheese tart,
herb salad, toasted pine nuts 85 | 125

APPLE WOOD-SMOKED CHICKEN SALAD
avocado, roasted beetroot, bacon,
lime crème fraîche 88

FRESH MUSSELS
white wine, cream, garlic
(when available) 90

FRANSCHHOEK SALMON TROUT FISHCAKES
homemade herb tartare sauce,
lemon 95 | 170

WARM SALAD OF CALAMARI
chorizo, red peppers, wild rocket,
paprika dressing 95

TEMPURA PRAWNS
honey, ginger and garlic soy
and Japanese mayo (3)135 | (6)270

CHARCUTERIE BOARD
assorted cold meats, Winelands cheese,
olives, fresh baguette 155

MAINS

 **ROASTED BEETROOT RISOTTO**
chive crème fraîche, toasted pine nuts,
beetroot chips 80 | 145

ROASTED FREE-RANGE CHICKEN BREAST
wild mushroom stuffing, wilted spinach,
Dijon mustard cream 160

VEAL SCHNITZEL
three-mushroom sauce (180g) 165

CRISP FIVE-SPICE PORK BELLY
wok-fried greens, noodles,
Chinese master stock 170

MOULES FRITES
fresh mussels, white wine, cream, garlic,
French fries (when available) 170

BEEF FILLET STROGANOFF
mushrooms, dill cucumber,
sour cream, smoked paprika
on savoury rice (150g) 175

LAMB SHANK CASSOULET
tomato, white wine, cannellini beans,
Toulouse sausage,
pancetta and parsley crust 175

SPICY, GRILLED CALAMARI
chilli, confit roasted black garlic,
oven-dried tomato, black olives,
romesco sauce 180

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

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

SLOW-ROASTED, FREE-RANGE CRISPY DUCK
caramelised berries,
raspberry vinegar jus 190

STEAKS

All our steaks are A-grade meat, 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 158

SIRLOIN
200g portion 135
300g portion 164

FILLET
250g portion SQ

Due to the massive seasonal fluctuations in the price of beef fillet the price will reflect on the daily specials board.

SAUCES & BUTTERS

*Au poivre · Béarnaise
Dijon mustard · Three-mushroom cream
Café de Paris butter
Garlic and parsley butter 30*

SIDE SALADS

*baby leaf salad, mustard vinaigrette 26
garden salad 30
tomato and red onion salad 30*

VEGETABLES

*extra bowl of French fries 20 | 30
onion rings 30
extra bowl of vegetables 30
sautéed mushrooms in garlic
and herb butter 45*

DESSERTS

CRÈME BRÛLÉE
choc chip biscotti 60

PASSION FRUIT CHEESECAKE
raspberry coulis 60

STICKY TOFFEE PUDDING
homemade salted caramel
ice cream 65

WARM, BELGIAN CHOCOLATE TART
chocolate spring roll,
cream or ice cream 70

PEAR TARTE TATIN
rum and raisin parfait,
hazelnut anglaise 70

FRENCH CONNECTION CHEESE BOARD
a selection of local cheeses,
preserves, biscuits
(we'll give you details) 95

TRIO OF BELGIAN CHOCOLATES
32

