

French Connection

BISTRO



French food is all about flavour, decades of tradition, superb ingredients and skilled preparation. Here in Franschoek, with its centuries of French heritage, we present the best ingredients created with French flair. We invite you to enjoy casual bistro dining at its best. Our chefs prepare local fish, superbly aged steaks and the exceptional produce of the valley. We've sourced a great selection of wines from the region for your enjoyment and added a few interesting international offerings. Our local and loyal staff are here to ensure you enjoy your time with us.

Welcome to French Connection.

Matthew Gordon – Chef Patron | Jason Ratner – General Manager | Shirene Patrick – Head Chef

STARTERS

-  **GARDEN VEGETABLE SALAD**
truffle oil vinaigrette 80
- SPINACH & MUSHROOM ARANCINI** 
roasted red pepper dressing, coriander, lemon & almond pangrattato 90 | 155 (V)
- PAN-FRIED CHICKEN LIVERS**
bacon lardons, baby spinach, Port jus, toasted brioche 95
-  **GRILLED HALLOUMI**
shaved fennel, cabbage, lentil & orange salad, roasted garlic cream 98 (V)
- APPLE WOOD-SMOKED CHICKEN SALAD**
avocado, roasted beetroot, bacon, lime crème fraîche 110
- FRESH MUSSELS**
white wine, cream, garlic (when available) 110
- FRANSCHHOEK TROUT FISHCAKES**
capers, olives, tomato, chive yoghurt dressing, trout caviar, chilli oil 115 | 195
- TEMPURA PRAWNS**
honey, ginger & garlic soy and Japanese mayo (3)140 | (6)280
- CHARCUTERIE & CHEESE BOARD**
Winelands artisanal charcuterie and cheese selection with red onion marmalade, local olives, couscous salad and a bread basket 170

MAINS

- FALAFEL 'BURGER'** 
black mushroom, harissa hummus, roasted rosa tomatoes, whipped herb feta, crispy onion shavings (no bun) 165 (V)
- SPINACH & MUSHROOM STUFFED CHICKEN BREAST**
celeriac purée, grilled corn, wholegrain mustard sauce 175
- MOULES FRITES**
fresh mussels, white wine, cream, garlic, French fries (when available) 185
- VEAL SCHNITZEL**
three-mushroom sauce (180g) 180
- GRILLED CALAMARI & SPANISH CHORIZO**
roasted tomatoes, olives, wild rocket, salsa verde 185

CRISPY 5-SPICE PORK BELLY

Vietnamese salad, chilli, ginger, lime & mint dressing 185

BEEF FILLET STROGANOFF

mushrooms, dill cucumber, sour cream, smoked paprika on savoury rice (150g) 190

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 (when available)
duck legs 225
half duck SQ

ROASTED SPRINGBOK LOIN

red cabbage, fresh asparagus, sour fig jus (180g) 220

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 170

SIRLOIN

200g portion 150
300g portion 180

FILLET

250g portion SQ

MARINATED KAROO LAMB

RUMP STEAK
200g portion 195

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



SAUCES & BUTTERS

Au poivre · Béarnaise
Three-mushroom cream
Café de Paris butter
Garlic & parsley butter
Bone marrow butter 35

SIDE SALADS

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

VEGETABLES

extra bowl of French fries 20 | 30
onion rings 30
extra bowl of vegetables 35
sautéed mushrooms in garlic & herb butter 50

DESSERT

- CRÈME BRÛLÉE**
orange & almond biscotti 80
- ESPRESSO PANNA COTTA**
coffee syrup, dark chocolate sticks, chocolate coffee beans 80
- WARM BELGIAN CHOCOLATE TART**
chocolate spring roll, cream or ice cream 80
- FRESH SUMMER BERRIES**
homemade strawberry yoghurt ice cream, crushed meringue, caramelized hazelnuts 85
- FRENCH CONNECTION CHEESE BOARD**
a selection of local cheeses, preserves, biscuits (we'll give you details) 135
- TRIO OF BELGIAN CHOCOLATES**
35

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 note that a 10% discretionary service charge will be added to parties of eight or more.