

French Connection

BISTRO



LUNCH MENU

LIGHT MEALS & SALADS

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

APPLE WOOD-SMOKED CHICKEN SALAD
avocado, roasted beetroot, bacon,
lime crème fraîche 115

WARM SALAD OF CALAMARI
chorizo, red peppers, wild rocket,
paprika dressing 120

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

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

GRILLED FLATBREADS

served with a snack portion of French fries

GRILLED VEGETABLES
peppadew, hummus, marinated oven-dried
tomato, baby leaves, pesto 98

SMOKED FRANSCHHOEK TROUT RIBBONS
marinated fennel, baby leaves,
roasted garlic, avocado, new potatoes,
wholegrain mustard mayo 120

PULLED BEEF SHORT RIB
harissa paste, sweet red onion relish,
hummus, rocket, confit cherry tomato,
smoked BBQ mayo 125

MAINS

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

OPEN LASAGNE
of farmed and wild mushrooms,
chervil butter, crispy leeks 88 | 165

MOULES FRITES
fresh mussels with white wine, cream
and garlic (when available) 90 | 170
(no French fries with starter portion)

CHICKEN SCHNITZEL BURGER
crisp onion rings, BBQ mayo,
tomato, red onion and avocado salsa,
French fries 120

MEGA BEEF BURGER
guacamole, tomato confit,
crisp pancetta, aged cheddar, kimchee,
French fries (200g) 130

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

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

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

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

DESSERT

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



vegetarian