

# French Connection

## BISTRO



## LUNCH MENU

### LIGHT MEALS & SALADS

**DOUBLE-BAKED CHEVIN SOUFFLÉ**  
smoked aubergine caviar, harissa tomato dressing 110

**WARM DUCK SALAD**  
pancetta lardons, new potato, avocado, confit duck springroll, raspberry dressing 130

**HOMEMADE TAGLIATELLE**  
lightly smoked Franschoek trout, charred baby leeks, baby spinach, horseradish cream, trout caviar 110 | 175

**APPLE WOOD-SMOKED CHICKEN SALAD**  
avocado, roasted beetroot, bacon, lime crème fraîche 120

**SPRINGBOK LOIN TATAKI**  
crisp winter vegetable salad, beetroot purée, balsamico syrup, parsley oil 135

**TEMPURA PRAWNS**  
honey, ginger and garlic soy and Japanese mayo (3)140 | (6)280

**CHARCUTERIE BOARD**  
assorted cold meats, Winelands cheese, olives, fresh baguette 160

### OPEN SANDWICHES & WRAPS

served with a snack portion of French fries

**GRILLED VEGETABLES**  
peppadew, hummus, marinated oven-dried tomato, baby leaves, pesto 105

**APPLE WOOD-SMOKED CHICKEN**  
avocado, roasted beetroot, bacon, lime crème fraîche 130

**PULLED BEEF SHORT RIB**  
harissa paste, sweet red onion relish, hummus, rocket, confit cherry tomato, smoked BBQ mayo 130

### MAINS

**HERB RISOTTO**  
roasted wild and farmed mushrooms, toasted pine nuts, smoked olive oil, crispy kale 90 | 170

**SPINACH & MUSHROOM STUFFED CHICKEN BREAST**  
celeriac purée, grilled corn, wholegrain mustard sauce 165

**CHICKEN SCHNITZEL BURGER**  
crispy onion rings, BBQ mayo, tomato, red onion and avocado salsa, French fries 125

**MOULES FRITES**  
fresh mussels with white wine, cream and garlic (when available) 95 | 175 (no French fries with starter portion)

**VEAL SCHNITZEL**  
three-mushroom sauce (180g) 175

**BEEF FILLET STROGANOFF**  
mushrooms, dill cucumber, sour cream, smoked paprika on savoury rice (150g) 180

**CRISP PORK BELLY**  
roasted carrot lentils, caramelised apple, apple jus 185

**GRILLED CALAMARI & SPANISH CHORIZO**  
roasted tomatoes, olives, wild rocket, salsa verde 185

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

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

**SLOW-COOKED KAROO LAMB SHANK**  
creamy, soft, roasted pumpkin polenta, lamb sausage, mustard crust, braising jus 225

**SLOW-ROASTED, FREE-RANGE CRISPY DUCK**  
caramelised berries, raspberry vinegar jus (when available) 225

### 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 170

**SIRLOIN**  
200g portion 150  
300g portion 180

**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

Three-mushroom cream

Café de Paris butter

Garlic and parsley butter

Smoked harissa butter 30

### DESSERT

**CRÈME BRÛLÉE**  
orange and almond biscotti 75

**ESPRESSO PANNA COTTA**  
coffee syrup, dark chocolate sticks, chocolate coffee beans 75

**WARM, SPICED ROASTED PINEAPPLE**  
praline parfait, macadamia nut brittle 75

**STEAMED LEMON PUDDING**  
lemon & lime curd, candied peel, citrus dust 80

**WARM BELGIAN CHOCOLATE TART**  
chocolate spring roll, cream or ice cream 80

**FRENCH CONNECTION CHEESE BOARD**  
a selection of local cheeses, preserves, biscuits (we'll give you details) 135

**TRIO OF BELGIAN CHOCOLATES**  
35

