

French Connection

BISTRO



LUNCH MENU

LIGHT MEALS & SALADS

APPLE WOOD-SMOKED CHICKEN SALAD

avocado, roasted beetroot, bacon, lime crème fraîche 120

PORK RILLETTES

onion, orange and raisin marmalade, toasted baguette 135

ONION TART TATIN

chive chevin cream, herb salad, roasted beetroot dressing 135

TEMPURA PRAWNS

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

HOMEMADE TAGLIATELLE PESTO

grilled courgette, baby spinach, sundried tomato, lemon, toasted pine nuts, shaved Parmesan 155

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 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

CREAMY SOFT POLENTA

char-grilled asparagus and mushrooms, brown sage butter, roasted red pepper coulis 90 | 170

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)

ROASTED FREE-RANGE CHICKEN BREAST

wild mushroom stuffing, tomato, charred corn and avocado salsa 165

VEAL SCHNITZEL

three-mushroom sauce (180g) 175

BEEF FILLET STROGANOFF

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

SLOW-COOKED CRISPY PORK BELLY

BBQ teriyaki, apple, red cabbage, celeriac, red onion and mint slaw 178

GRILLED CALAMARI & SPANISH CHORIZO

roasted tomatoes, olives, wild rocket, salsa verde 185

DAILY FRESH FISH

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

NORWEGIAN SALMON 'NICOISE'

seared, lightly-smoked Norwegian salmon, quail eggs, new potatoes, fine beans, tomato, olives, anchovy, red wine vinegar dressing 220

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) 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 165

SIRLOIN

200g portion 140

300g portion 170

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 30

DESSERT

CRÈME BRÛLÉE

orange and almond biscotti 75

ESPRESSO PANNA COTTA

coffee syrup, dark chocolate sticks, chocolate coffee beans 75

MELKTERT PARFAIT

rooibos and cinnamon cream, almond croquant, beetroot gel 75

FRESH SUMMER BERRIES

blueberry jelly, black pepper mini meringues, limoncello (when available) 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

