



We proudly support the Kusasa Academy and the work they do improving the educational and human development of disadvantaged children. Please consider adding a donation to your bill.

# French Connection

## BISTRO

**MENU**  
CELEBRATING  
22 YEARS

### STARTERS

#### BREAD BASKET

assorted Cabrière artisanal bread, whipped, roasted garlic butter, olive tapenade, harissa relish (serves 2) R65

#### FRENCH CONNECTION CHARCUTERIE PLATTER

honey-glazed pork loin, home-smoked chicken breast, Spanish chorizo salami, Neil Jewell's artisanal Winelands coppa & bresaola, terrine de Campagne, red onion marmalade, bread basket R245

#### GRILLED, DUKKAH-CRUSTED GOASTMILK CHEESE

on a garlic crouton, wild rocket, roasted beetroot, fine beans, walnuts, pickled red onions, herb vinaigrette R125 | R195

#### FREE-RANGE DUCK LIVERS

flamed in brandy, pepper sauce, puff pastry R130

#### HERB-CRUSTED FRANSCHHOEK SMOKED TROUT FISHCAKES

homemade herb mayonnaise, rocket & Parmesan salad 80g starter, no fries R130 160g main, French fries R230

#### ROASTED MUSHROOM RISOTTO

Grana Padano, garlic & parsley pangrattato, crispy onions R130 | R215

#### MOULES FRITES

(when available)

fresh mussels, white wine, cream, garlic, toasted baguette, French fries starter, no fries R125 main, French fries R235

#### GRILLED BABY CALAMARI SALAD

Spanish chorizo, rocket, warm Nicoise salad, chipotle, lemon & chive beurre blanc R130 | R245

#### TEMPURA PRAWNS

honey, ginger & garlic soy, Japanese mayo (3) R150 | (6) R290

### MAINS

#### SEARED FRANSCHHOEK TROUT SALAD

cannellini bean purée, avocado, edamame, radish, baby gem lettuce, fresh green asparagus, oven-dried tomato, horseradish dressing R165 (80g) | R295 (160g)

#### CHAR-GRILLED FRESH GREEN SUMMER ASPARAGUS

(when available)

marinated tomato, lentils & aubergine, baby leaves, avocado hummus, herb oil R195

#### GREEN CURRY

courgettes, baby corn, red peppers, asparagus, beans, edamame, red onion, bean sprouts, jasmine rice, green mango atchar R190

#### DAILY FRESH FISH

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

#### GOURMET WAGYU BEEF BURGER

homemade ground short rib patty (200g), Gruyère cheese, tomato confit, pickles, crisp lettuce, roasted garlic aioli, crispy fried onions, French fries R210 (free-range chicken breast option available R195)

#### FREE-RANGE, MUSHROOM-STUFFED CHICKEN BREAST 'PROVENÇALE'

smoked bacon lardons, cherry tomatoes, olives, artichokes, fennel, baby spinach, light, white wine chicken jus R230

#### CHAR-GRILLED, THICK CUT, SPICED WINELANDS PORK CHOP

buttery mash, roasted pearl onions, fresh apple & rocket salad, Calvados jus, Dijon mustard cream R225

#### VEAL SCHNITZEL

our original bestseller

French fries, three-mushroom sauce R225

#### BEEF FILLET STROGANOFF

mushrooms, dill cucumber, sour cream, smoked paprika, onion & parsley pilaf rice (150g) SQ

#### SLOW-ROASTED CRISPY HALF DUCK

caramelised berries, raspberry vinegar jus, choice of any one side R335

#### KAROO LAMB

rack with herb crust, crispy, pressed slow-cooked shoulder, sausage, wilted spinach, dauphinoise potato gratin, rosemary jus, Dijon mustard cream R330

### STEAKS

Our steaks are from Chalmar beef who have been supplying us with quality beef for over 22 years. Our A-grade beef is hung for one week and wet-aged in vac pac for at least two weeks. You will taste the difference.

Choose between French fries, buttery mashed potato, onion & parsley pilaf rice or a bistro salad to accompany your steak!

#### RUMP

300g portion R225

#### SIRLOIN

200g portion R215 | 300g portion R245

#### FILLET

180g | 250g portion SQ

#### FILLET MIGNON AU POIVRE

a bistro classic – prime Chalmar fillet on a crouton, crusted in black peppercorns, flamed in brandy, finished with red wine jus & cream (180g) SQ

#### FILLET MIGNON AUX CHAMPIGNONS

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

(All beef fillet dishes are subject to market related price fluctuations. Current prices will be on the daily specials boards.)

### SAUCES & BUTTERS

Au poivre, Béarnaise | Dijon mustard cream  
Three-mushroom cream  
Café de Paris butter | Garlic & parsley butter R45

### SIDES

bistro salad: baby leaves, pickled red onion, walnuts, mustard vinaigrette R45  
tomato & red onion salad R40  
rocket & Parmesan salad R50  
extra bowl of French fries R45 | R60  
sweet potato fries R55 | R80  
onion rings R45  
onion & parsley pilaf rice R35  
buttery mashed potato R45  
wilted baby spinach with garlic & nutmeg R50  
ratatouille 'Niçoise' R55  
dauphinoise potato gratin R60

### DESSERTS

#### TARTE AU CITRON

caramelised, French-style lemon tart, citrus crème fraîche, candied lemon peel R95

#### WARM BELGIAN CHOCOLATE TART

white chocolate parfait R95

#### TRIO OF HUGUENOT BELGIAN CHOCOLATES

handmade in Franschhoek by Huguenot Chocolates R60

#### WINELANDS CHEESE BOARD

Dalewood Winelands Brie – smooth, creamy, full cream  
Dalewood Huguenot Cheese – award-winning, semi-hard, medium full, nutty overtones  
Fairview Chevin – soft, goat's milk cheese  
served with red onion marmalade, fig preserve, biscuits & bread R170

**PLEASE NOTE:** All our food is made to order and takes time. If you have time constraints, please let us know before ordering, so we can recommend dishes that can be prepared faster. Please refrain from taking calls on your mobile phone while at the table. We are a strictly non-smoking restaurant.



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 do not give cash to street children in the village. There are support systems in place with Franco, an NGO and other organisations in Franschhoek. These children are usually controlled by adult criminal elements and increase crime and intimidation on our streets.

021 876 4056 | ETABLI 2002 | Main Road Franschhoek

Please note that a 12% discretionary service charge will be added to parties of eight or more.