

## mains

### SIGNATURE DISHES

#### Café Franschoek Burger 138

300g homemade beef patty (using only topside butchers cut ground mince), greens, fried onion, tomato, bacon, cheddar topped with a bearnaise sauce, on a brioche bun, homecut fries and tempura fried onions served on the side

#### West Coast Mussels 175

fresh mussels in a creamy herb white wine broth with crusty ciabatta slices

#### Trio of Venison (season only) SQ

3 (100g each) prime venison cuts, complementary sauce with pomme purée and gremolata. Ask your waitron

### CARNE/MEAT

All our steaks are A Grade, wet matured for 21 days served with homecut fries or Pomme purée and vegetables

#### Fillet (250g) 220

#### T-Bone (400g) 185

#### Rump (300g) 185

#### Sirloin (300g) 185

#### Sauces & Butters 35

Café de Paris, Bearnaise, Bacon & blue cheese, Madagascar green pepper, wild mushroom

#### Classic Spicy Chicken Burger 125

fragrant crumbed chicken fillet, pineapple chutney, emmental, avo, rocket, tomato, smoked tomato mayo on a brioche bun

### POLLO/CHICKEN

#### Peri-Peri Chicken Livers 110

in a Mozambican style peri-peri sauce with basmati rice

#### Chicken Schnitzel 125

fragrant crumbed chicken breast with homecut fries – add sauce 35

#### Chicken Cordon Bleu 138

chicken breast stuffed with gypsy ham, emmental, dijon mustard lightly crumb topped with a wild mushroom sauce with homecut fries

#### Mediterranean Chicken 138

Spanish style chicken dish – pan-fried chicken breast, chorizo, peppers with homecut fries

#### Grilled Chicken 138

pan-fried chicken breast topped with bacon, creamed spinach, mozzarella, avo with homecut fries

#### Chicken Scalopini 145

seared chicken breast, masala reduction with bacon & mushroom veloute and pomme purée

#### Soup of the Day SQ

all our soups have a rich thick texture served with crusty ciabatta

### PESCE/FISH

#### Hake & Chips 125

English style beer battered hake with homecut fries and tartar sauce

#### Linefish of the Day SQ

ask your waitron

#### Pan-fried Patagonian Calamari 148

basted with lemon butter with homecut fries and tartar sauce

#### Tempura Prawns 265

9 crispy tempura coated prawns with an Asian sauce

#### Franschoek Trout SQ

pan-fried Franschoek trout fillet topped with a parsley butter and salad

## primi piatti

### PASTAS (TAGLIATELLE)

#### Carbonara 125

crispy bacon, a real authentic carbonara sauce using free-range eggs and original grana padano parmigiano

#### Con Polo 125

pan seared chicken fillet in a creamy white wine, herb & parmigiano sauce

#### Napolitana Meatball 135

homemade meatballs in a authentic Napolitana sauce

#### Puttenesca 135

olives, capers, anchovy, chilli in a rich pomodoro base sauce

#### Sicilian (V) 145

grilled artichokes, sundried tomatoes, olives, feta in a creamy basil pesto sauce

#### Seafood Pasta 160

selection of seafood in a creamy dill & lemon sauce with parmigiano

#### Veal & Wild Mushroom (on availability) 175

in a creamy marsala sauce with a hint of truffle oil

### RISOTTO

Our risottos are al dente cooked with white wine and a vegetable stock. We employ the north Italian style of cooking using parmigiano and mascarpone for further enrichment of the dish.

#### Mediterranean Risotto (V) 125

grilled artichoke, sundried tomatoes, olives and mushrooms

#### Spanish 125

prawn, chorizo and peas

#### Wild Mushroom (V) 145

infused with a hint of truffle oil

## comfort food

#### Italian Style Beef Lasagne 138

slow braised tomato, pork & ground beef ragu in beef marrow stock, rich béchamel sauce, Italian passata, parmesan grana padanna with a basil pesto oil

#### Pork Belly with Pomme Purée 175

crispy pork belly slow roasted with honey, chilli & soya glaze, a creamy pomme purée and an Asian style salad

#### Karoo Lamb Neck 185

slow braised Karoo lamb in a Napolitana and Tuscan red (Terra del Capo Sangiovese) on pomme purée – add vegetables 40  
– add garden salad 40

#### Venison Stroganoff (season only) 185

venison fillet strips in a creamy mushroom veloute with basmati rice

#### Wiener Schnitzel (on availability) 185

authentic certified veal topped with a wild mushroom sauce and bratkartoffeln (German style fried potatoes)

### CURRIES

#### Traditional Bobotie 125

a South African favourite – lightly curried slow cooked ground beef topped with an golden egg custard and toasted almonds served with fragrant yellow rice, banana and chutney

#### Green Thai Chicken Curry 135

an Asian inspired spiced curry, chicken breast fried and coated in a Thai curry paste then slow cooked in coconut cream served with coconut infused basmati and salsa

#### Vegetable Curry (V) 135

seasonal vegetables in a rogan josh coconut curry sauce with cashews served with salsa, mint yoghurt and poppadom

#### Cape Malay Beef Curry 145

a mild beef curry slow cooked with hint of apricot with coconut infused basmati, banana, salsa and poppadom

## desserts

See drinks menu for gourmet milkshake selection

#### See our Selection of Homemade Cakes, Tortes & Tarts SQ

#### Pancakes

– cinnamon and sugar pancakes with cream and lemon 48  
– caramel and banana 65  
– apple pie filling and vanilla ice-cream on the side 65  
– crepe suzette 75

#### Belgium Waffles

with vanilla ice-cream and syrup  
– full 70  
– half 55

#### Crème Brûlée 75

vanilla and amarula infused

#### Homebaked Chocolate Fondant 75

with ice-cream

#### Traditional Malva Pudding 75

with creme anglaise and ice-cream

#### Affogato 78

vanilla ice-cream, Amaretto liqueur and Italian espresso

#### Dessert Wine & Biscotti 78

biscotti served with a local dessert wine

#### Homemade Apple Crumble 78

with vanilla ice-cream

#### Sorbet SQ

#### Spiced Red Wine Poached Pears 80

with vanilla ice-cream and nuts

#### Gourmet Banana Split 85

caramelized banana split topped with rich chocolate ganache cream and nuts

#### Milk Tart Springrolls 85

with rooibos caramel and cinnamon ice-cream

#### Tiramisu – an Italian Classic 85

Italian biscuits and marscapone

#### Trio of Homemade Gelato 85

#### Portofino Sundae 90

a taste of Italy  
vanilla ice-cream, berry compote, wafers, cream and nuts served in a parfait style

#### Dom Pedro 60

with amarula, frangelico, whiskey or kahlua

## appetizers

<b>Chicken Liver Paté</b>	<b>65</b>
sherry infused chicken liver paté glazed with butter, homemade red onion marmalade and crusty ciabatta	
<b>Bobotie Springrolls</b>	<b>75</b>
served with our homemade red onion marmalade	
<b>Franschoek Trout Fish Cakes</b>	<b>75</b>
trout with Asian herbs and a herb sauce	
<b>Cape Malay Pickled Fish</b>	<b>75</b>
with crusty ciabatta	
<b>Spanakopita Springrolls (V)</b>	<b>75</b>
spinach and feta with a hint of garden mint, served with tzatziki	
<b>Quiche of the Day</b>	<b>SQ</b>
served with a garden salad	
<b>Escargots (Snails)</b>	<b>88</b>
topped with blue cheese bacon gratin, served with crusty ciabatta	
<b>Tempura Prawns</b>	<b>88</b>
3 prawns in a crisp tempura batter with an Asian gremolata and dipping sauce	
<b>Stuffed Mussel Gratin</b>	<b>88</b>
fresh West Coast mussels topped with a garlic, herb and parmesan gratin	
<b>Avocado Ritz</b>	<b>98</b>
prawns with island sauce and avocado	
<b>Chargrilled Asparagus</b>	<b>115</b>
wrapped in Parma ham with remoulade sauce	

## tapas

<b>Sicilian Bruchetta (V)</b>	<b>95</b>
garlic rubbed bruchetta topped with marinated mushrooms, calamata olives, Danish feta, grilled artichoke hearts, capers and herbs	
<b>Goats Cheese &amp; Wild Mushroom Bruchetta (V)</b>	<b>95</b>
truffle oil drizzled bruchetta topped with rocket, goats cheese and wild mushrooms	
<b>Traditional South African Tapas</b>	<b>220</b>
<i>invented by Café Franschoek 2013</i> boerewors chippolatas, Malay pickled fish, pap croquette, mini beef sosaties, bobotie springrolls, red onion marmalade and tomato relish	
<b>Roast Beef Ploughman's Platter</b>	<b>220</b>
bacon wrapped terrine, roast beef, boiled egg, local cheese, homemade pickles and a bread basket	
<b>Meza Platter (V)</b>	<b>245</b>
dolmades, spanakopita springroll, grilled halloumi, calamata olives, herbed feta, sundried tomato in oil, grilled artichoke hearts, tzatziki, basil, olive pesto, sundried tomato pesto and a bread basket	
<b>Franschoek Royale Platter</b>	<b>285</b>
<i>our salmon trout is produced by Three Streams Smokehouse in the Franschoek Valley</i> poached salmon (100g), trout pate, salmon and herbed cream cheese on a pomme rosti topped with salmon roe pickled onions, gherkins, capers and a bread basket – add glass of Prosecco Brut or Rosé	

## anti pasti

<b>Cheese Platter (V)</b>	<b>148</b>
selection of local cheeses with preserves and a bread basket	
<b>Beef Carpaccio</b>	<b>155</b>
<i>a Venetian classic – invented in Harry's Bar Venice</i> we use sirloin sliced paper thin, Parmesan shavings, drizzled with a balsamic reduction and a twist of freshly squeezed lemon juice, black pepper and rocket	
<b>Parma Ham, Buffalo Mozzarella &amp; Melon Platter</b>	<b>185</b>
<i>an authentic Italian dish originating from Naples</i> – parma ham, buffalo mozzarella and melon drizzled with a balsamic reduction	
<b>Selection of Italian Cured Meats</b>	<b>185</b>
<i>all our cured meats are imported from Italy</i> Italian charcuterie and a bread basket – add calamata olives 24 – add sundried tomatoes in oil 28	

*Life is like a sandwich  
– the more you add to it,  
the better it becomes  
– Unknown*

## gourmet flatbreads

<i>all served on focaccia with lettuce and tomato</i>	
<b>Classic Chicken Mayo</b>	<b>120</b>
served with bacon and onion chutney	
<b>Bacon, Avo, Sundried Tomato &amp; Halloumi</b>	<b>125</b>
a classic combination of bacon, sundried tomatoes, avo and halloumi on a bed of greens	
<b>Ham, Brie &amp; Sweet Mustard</b>	<b>125</b>
gypsy ham, brie on a bed of greens topped with sweet mustard sauce	
<b>Roast Beef &amp; Blue Cheese</b>	<b>125</b>
with horseradish aioli	
<b>Salami, Buffalo Mozzarella &amp; Basil</b>	<b>125</b>
cured salami, authentic buffalo mozzarella, basil (no greens) drizzled with a basil dressing	
<b>Asian Style Pork Belly</b>	<b>145</b>
Asian style BBQ pork, on a bed of julienne greens drizzled with an Asian ponzu dressing	
<b>Salmon Trout, Avo &amp; Capers</b>	<b>155</b>
cured salmon trout, avo, capers on a bed of greens and rye bread	

*People who love to eat are always the best people – Julia Child*

## light meals

### INSALATA/SALADS

*Most of our vegetables and salad ingredients are grown locally in the valley, sourced from the Mostert family farm.*

*All our salads, with the exception of the Greek and Capri salads, consist of julienne bases infused with baby herb adding more substance to our salads.*

*Our dressings are made on site by Chef Herman and also accompany the side salads.*

<b>Greek Salad (V)</b>	<b>110</b>
baby tomatoes, feta, cucumber, calamata olives, Danish feta – extra virgin olive oil and balsamic vinegar on the side	
<b>Beetroot &amp; Goats Cheese (V)</b>	<b>128</b>
pickled beetroot, goats cheese, grilled onions and crisp apple	
<b>Grilled Butternut &amp; Avo (V)</b>	<b>128</b>
grilled butternut, avo, herbed feta rollades, cucumber and baby tomatoes	
<b>Roquefort Salad</b>	<b>128</b>
our version – sliced pears, bacon, caramelised nuts and blue cheese	
<b>Capri Salad (V)</b>	<b>138</b>
<i>an Italian classic originating from the island of Capri for this salad we use authentic buffalo mozzarella from Buffalo Ridge farm near Wellington, Western Cape</i> tomato, buffalo mozzarella and basil dressed with a basil pesto oil and balsamic reduction	
<b>Asian Salad</b>	<b>148</b>
<i>this Asian inspired salad is served with spicy Asian dressing</i> lightly coated Patagonian squid heads, pan-fried Norwegian salmon and avo	
<b>Salmon Niçoise Salad</b>	<b>175</b>
<i>we use freshly imported Norwegian salmon fillets for this salad</i> poached Norwegian salmon fillet, fine green beans, pan seared baby potatoes, calamata olives, hard boiled egg and baby tomatoes	
<b>Chefs Salad</b>	<b>SQ</b>
<i>when available</i> – description on our recommendations board	

*Its more fun to talk to someone who doesn't use long, difficult words but rather short, easy words like "What about lunch?"  
– AA Milne, Winnie-the-Pooh*