

French Connection

BISTRO



French food is all about flavour, decades of tradition, superb ingredients and skilled preparation. Here in Franschhoek, with its centuries of French heritage, we present the best ingredients created with French flair. We invite you to enjoy casual bistro dining at its best. Our chefs prepare local fish, superbly aged steaks and the exceptional produce of the valley. We've sourced a great selection of wines from the region for your enjoyment and added a few interesting international offerings. Our local and loyal staff are here to ensure you enjoy your time with us.

Welcome to French Connection.

Matthew Gordon – Chef Patron | Jason Ratner – General Manager | Shirene Patrick – Head Chef

STARTERS

GARDEN VEGETABLE SALAD
truffle oil vinaigrette 80

WHIPPED GOATS CHEESE BEIGNETS
crisp courgettes, edamame beans, roasted red pepper sauce 110 | 165

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

FRESH MUSSELS
white wine, cream, garlic (when available) 115

GRILLED BABY CALAMARI
Spanish chorizo, warm Niçoise salad, white anchovy dressing 115 | 190

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

CHARCUTERIE & CHEESE BOARD
Winelands artisanal charcuterie and cheese selection with red onion marmalade, local olives, couscous salad and a bread basket 170

MAINS

GREEN PEA & CHICKPEA FALAFEL
grilled tenderstem broccoli, smoked tomato sauce, toasted pine nuts 165

POTATO GNOCCHI
exotic mushrooms, charred corn & leeks, beetroot, Parmesan crisp 170

SPINACH & MUSHROOM STUFFED CHICKEN BREAST
celeriac purée, grilled corn, wholegrain mustard sauce 175

MOULES FRITES
fresh mussels, white wine, cream, garlic, French fries (when available) 185

VEAL SCHNITZEL
three-mushroom sauce (180g) 180

PARMA HAM TORTELLINI
slow-cooked pork ragout, baby spinach, chilli oil, crème fraîche, Parmesan 190

BEEF FILLET STROGANOFF
mushrooms, dill cucumber, sour cream, smoked paprika on savoury rice (150g) 195

SLOW COOKED, FREE-RANGE KAROO LAMB SHOULDER
pumpkin polenta fritter, pumpkin purée, crispy leeks, jus 195

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

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

FRENCH CONNECTION BOUILLABAISSE
seafood soup with linefish, prawns, mussels & calamari, parsley rouille, toasted baguette 225

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

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 160
300g portion 185

FILLET
250g portion SQ

Due to the massive seasonal fluctuations in the price of beef fillet and fresh fish the price will reflect on the daily specials board.



vegetarian

SAUCES & BUTTERS

Au poivre · Béarnaise
Three-mushroom cream
Café de Paris butter
Garlic & parsley butter
Bone marrow, red wine & chive butter 35

SIDE SALADS

baby leaf salad, mustard vinaigrette 26
garden salad 30
tomato & red onion salad 30

VEGETABLES

extra bowl of French fries 20 | 30
onion rings 30
extra bowl of vegetables 35
sautéed mushrooms in garlic & herb butter 50

DESSERT

CRÈME BRÛLÉE
orange & almond biscotti 80

GINGERBREAD PUDDING
homemade rum 'n raisin ice cream, praline crème anglaise 80

PEAR TARTE TATIN
vanilla crème fraîche 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

PLEASE NOTE that 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 note that a 10% discretionary service charge will be added to parties of eight or more.