

the
FRENCH
CONNECTION



B I S T R O

Our Restaurant, like our lovely village, has its origins in France. The Huguenots brought with them a wonderful culinary heritage of food and wine which we preserve and build on.

The emphasis of our food is on flavour and our menu caters for all tastes – from the freshest of fish and superbly aged steak to duck and French specials such as moules frites and crème brûlée.

Our wines are local with a few selected from France.
Relax, savour and enjoy.

Matthew Gordon
Chef Patron

STARTERS

Garden vegetable salad, truffle oil vinaigrette	38
Soup of the day	38
Grilled black mushrooms, herb crust, garlic butter	40
Avocado, pancetta, green bean, roasted beetroot salad, chermoula dressing	48
Parma ham, winter melon, Port jelly	48
Fresh mussels with white wine, cream, garlic <i>(when available)</i>	58
Home-made roasted butternut ravioli, chevin, brown sage butter, pinenuts	58
Pork and quail terrine, spiced pear chutney	58
Warm salad of calamari, chourizo, red peppers, wild rocket, paprika dressing	66

MAINS

Wild mushroom risotto, deep-fried onions	78
Chilli spiced calamari, tomato, olives, salsa verde	82
Salmon trout & dill fishcakes, green herb mayonnaise, French fries, side salad	90
Veal schnitzel, three-mushroom sauce	90
Daily fresh fish (200g portion) <i>(we'll give you details)</i>	94
Moules frites: fresh mussels, white wine, cream, garlic, French fries <i>(when available)</i>	98
Slow roasted crispy duck, raspberry vinegar jus	115

GRILLS

Rib eye (300g portion)	95
Rump (300g portion)	95
Sirloin (300g portion)	95
T-bone steak (500g portion)	98
Fillet (250g portion)	115

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 are basted with one of the following bastings of your choice: Red wine BBQ, fresh herbs and olive oil or lemon, 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

Corn-fed, free range grilled chicken, pepper sauce, French fries	78
Pork spare ribs, roasted apples, honey-apple basting	90
Fillet mignon (180g) on a crouton, three-mushroom sauce, French fries	98
Grilled lightly smoked Franschoek salmon trout, creamed spinach, grain mustard sabayon	98

EXTRAS

Sauces: Café de Paris · Three-mushroom cream	
Au poivre · Dijon mustard · Garlic herb butter	15
Onion rings	16
Sautéed mushrooms in garlic and herb butter	28
Extra vegetable bowl	15
Extra bowl of French fries	14 22

DESSERT

Trio of Belgian chocolates	22
Crème brûlée	38
Pineapple tarte tatin, ginger syrup, vanilla ice cream	40
Pear and almond tart, Amaretto crème anglaise	40
Warm Belgian chocolate tart, cream or ice cream	40
Winelands gorgonzola, fig preserve, biscuits	48

TEA & COFFEE

Ceylon, Rooibos or Earl Grey tea	10
Regular or decaf coffee	12
Espresso	10 12
Café Latte	14
Cappuccino	14
Irish Coffee	22
Kahlua Don Pedro	22
Hot chocolate	16

SOFT DRINKS

Mixers: Lemonade, Dry Lemon, Soda, Tonic, Ginger Ale	8
Coke, Diet Coke, Tab, Sprite, Fanta, Cream Soda	12
Appletiser Grapetiser, white or red	14
Lipton Ice Tea: peach, lemon, raspberry	14
L'Aubade Franschoek Mineral Water	
350ml still or sparkling	12
750ml still or sparkling	20

BEER | CIDER | COOLER

Castle, Black Label	14
Windhoek Light, Windhoek Lager	15
Windhoek Draught (450ml can)	18
Amstel, Hansa Pilsner, Hunters Dry	15
Miller Draught, Heineken, Pilsner Urquell, Peroni	16
Archers Aqua Peach	18
Guinness Draught (440ml can)	28

APÉRITIF per glass

Pernod Ricard, Campari (bitters)	15
Sherry – medium, cream or pale dry	15
Pierre Jourdan Ratafia	18

WINES PER GLASS

FRENCH CONNECTION HOUSE WINES

Franschhoek Hills Sauvignon Blanc Franschhoek Hills Viognier	20
Franschhoek Hills Shiraz	24
Môreson Chenin Blanc	20
Topiary Rosé	20
Eikehof Chardonnay	22
Porcupine Ridge Sauvignon Blanc	24
Porcupine Ridge Merlot	26
Eikehof Cabernet Sauvignon	26
Porcupine Ridge Syrah	26
Haute Cabrière Chardonnay Pinot Noir	28
Pierre Jourdan Cuvée Brut	28

CAP CLASSIQUE | CHAMPAGNE

Pierre Jourdan Cuvée Brut (per glass 28) <i>Chardonnay/Pinot Noir, with a distinctive dry finish</i>	145
Colmant Tradition Brut <i>Chardonnay/Pinot Noir, crisp, lingering fruity finesse</i>	250
Graham Beck Brut <i>Chardonnay/Pinot Noir, soft, ripe flavours</i>	190
Môreson Brut Rosé <i>Light yeasty aromas backed by red Pinotage fruits</i>	190
Mumm Brut Champagne <i>Well rounded honey and biscuit aromas with a fresh follow-through</i>	550

WHITE WINES

FRENCH CONNECTION HOUSE WINES

Franschhoek Hills Sauvignon Blanc (per glass 20)	80
Franschhoek Hills Viognier (per glass 20)	80

CHARDONNAY

Eikehof (per glass 22) <i>Finely oaked, fruity yet dry</i>	75
La Couronne Unwooded <i>Some lees contact provides a creamy palate showing tropical fruits</i>	120
Plaisir de Merle <i>Intense citrus integrates with oak and nuts, refreshing after-taste</i>	160
L'Ormarins <i>Subtle richness of citrus peel and toast, smooth finish</i>	180

Corkage: We allow one bottle for every four guests, charged at 25 Rand per bottle.

CHENIN BLANC

Môreson (per glass R20) 110
Fresh and firm with citrus flavours

Vrede en Lust Karien 85
Bright, tropical fruit character, splash of Semillon softens finish

SAUVIGNON BLANC

Porcupine Ridge (per glass R24) 80
Balanced, fresh and lingering

Haut Espoir 85
Delicate fruit throughout with a soft palate

La Motte 100
Medium-bodied, grassy aromas, firm follow through

Stony Brook 110
Fruity and firm with mineral tones and a delicate finish

La Petite Ferme Blanc Fumé 150
Ripe fruit aromas, touch of oak, soft palate

SEMILLON

Haut Espoir Reserve 150
Hints of spicy oak, and waxy edge with length

La Bourgogne Progeny 150
Delicately complex, spicy fruit flavours, lightly oaked

VIOGNIER | VIOGNIER BLENDS

Porcupine Ridge Viognier, Grenache Blanc 90
Aromatic white peach/floral, soft yet intense palate and a dry finish

Solms-Delta Amalie 110
Full bodied, ripe and complex blend of Viognier and Grenache Blanc

Graham Beck Viognier 160
Barrel fermented, fine rich fruit, medium-dry

WHITE BLENDS | ROSÉ BLENDS

Franschhoek Pass Winery Dry Rosé <i>Crisp, red berry character, dry throughout</i>	80
Topiary Rosé (per glass 20) <i>Floral aromas, firm palate, off-dry</i>	75
Haute Cabrière Chardonnay Pinot Noir (per glass 28) <i>Unwooded, fine fruit yet dry finish</i>	120
Mont Michele DK Reserve <i>Chenin Blanc, Chardonnay, Verdelho, layers of fruit, well rounded finish</i>	130

LOCAL RED WINES

FRENCH CONNECTION HOUSE WINES

Franschhoek Hills Shiraz (per glass 24)	90
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CABERNET SAUVIGNON

Eikehof 2006 (per glass R26) <i>Mellow flavours of spice, fruit and a little oak</i>	105
Chamonix 2006 <i>Refined cedar and fruit, integrated tannins</i>	110
Rickety Bridge 2005 <i>Medium-bodied, dense, ripe rounded berries</i>	155
Haut Espoir 2005 <i>Hints of red berries and cassis, silky texture</i>	220
Graham Beck 2007 <i>Seriously-styled, concentration of fruit with firm, yet soft structure</i>	210

MERLOT

Porcupine Ridge 2008 (per glass 26) <i>Ripe fruit lingers, medium-bodied</i>	95
Eikehof 2006 <i>Herbs and ripe cherry, elegant</i>	110

Von Ortloff 2005	130
<i>Softly textured dark fruits with lengthy tannins</i>	
Klein Genot 2006	165
<i>Rounded and plummy with a fine tannin structure</i>	
PINOTAGE	
Chamonix 2006	120
<i>Lightly oaked, lingering cherry and dried fruit flavours</i>	
Bellingham 2007	140
<i>Soft fruit flavours carry onto finish, dash of Petit Verdot adds interest</i>	
Môreson 2007	180
<i>Concentrated basket of ripe berry fruits integrate with tannins</i>	
PINOT NOIR	
Haute Cabrière 2006	230
<i>Light berry flavours, textured mouthfeel and delicate tannins</i>	
SHIRAZ SYRAH	
Porcupine Ridge 2008 (per glass 26)	95
<i>Forward plummy/smoky character, smooth mouth-feel</i>	
La Bri 2007	155
<i>Added Viognier provides diversity, lingering refined flavours</i>	
Stony Brook 2004	165
<i>Medium-bodied, spicy texture, soft berry finish</i>	
Lynx Wines 2007	180
<i>Earthy, smoky, lingering vanilla finish</i>	
GlenWood 2007	195
<i>Medium-bodied, spicy white pepper, ripe fruit, rounded tannins</i>	
La Motte 2007	250
<i>Well-fleshed, blackcurrant and spice, full finish</i>	

RED BLENDS

Pinehurst, Merlot Cabernet Sauvignon 2007 <i>Finely structured, mellow dark fruits</i>	85
Vrede en Lust Simond 2005 <i>Shiraz and Cabernet Sauvignon, lightly oaked, complex fruit flavours</i>	110
Jean Daneel Initial Red 2007 <i>Bordeaux varietals and a dash of Shiraz, ripe, earthy, firm structure, medium-bodied</i>	130
Stony Brook Camissa 2007 <i>Soft, ripe, dark berry fruits, equal portions Cabernet, Merlot, Shiraz</i>	130
Akkerdal Petit Noir 2006 <i>Malbec, Tannat and Merlot offer a full mouthfeel of rich, juicy flavours with smoke and spice aromas</i>	150
La Motte Millennium 2006 <i>Bordeaux-styled blend, complex cherry, cedar with lingering finish</i>	150
Rupert & Rothschild Classique 2007 <i>Medium-bodied, generous mouth-feel, subtle Cabernet/Merlot tannins</i>	210

FRENCH RED WINES

Perrin Ville Ferme Cote du Ventoux 2004 <i>Textured, ripe Grenache with a touch of Shiraz</i>	280
Guigal Côtes du Rhône 2003/2004 <i>Grenache, Mourvedre, Shiraz, dense palate of soft, dark berry fruits and spice</i>	310
Domaine Gayda L'Archet Cuvée Occitane 2005 <i>Grenache, Mourvedre and Shiraz offer red and black berries and a medium-bodied mouthfeel</i>	340
Domaine Alain Graillot Crozes Hermitage 2006 <i>100% Shiraz, layers of fruit and spice, long and lingering</i>	490

Corkage: We allow one bottle for every four guests, charged at 25 Rand per bottle.

DESSERT WINES

Pierre Jourdan Ratafia 18
Chardonnay cultivar fortified with potstill brandy

Graham Beck Rhona Muscadel 18
Concentrated yet fresh, sweet Muscat flavours, fortified

PORT per glass

Landskroon 2004 16
Firm, rich and complex, dry finish

Boplaas 1995 18
Late bottled vintage style, herbs and dried fruit flavours

L'Ormarins NV 18
Earthy, warm dark berries, full palate

LIQUEURS per glass

Amarula Cream 14

Cape Velvet Cream 14

Van Der Hum Naartjie (Tangerine) 16

Grand Marnier Triple Orange 24

Frangelico Hazelnut 16

Amaretto 14

Kahlua 14

SPIRITS per 25ml

KWV 10 Year Old Brandy	14
Fine de Jourdan Potstill Brandy	16
Courvoisier VSOP Cognac or Remy Martin VSOP Cognac	38
Glenfiddich Single Malt Whisky	25
Johnnie Walker Black Label Whisky	25
Chivas Regal Whisky	25
Bells or J&B Whisky	14
Jameson Irish Whiskey	16
Jack Daniel's Tennessee Whiskey	15
Southern Comfort	14
Chamonix Grappa	14
Red Heart Rum	14
Richelieu Brandy	14
Seagrams Gin	14
Smirnoff Vodka	14

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