

www.facebook.com/deuxlionsfranschhoek
Excelsior Road, Franschhoek, 7690
@deuxlionsfranschhoek
0218763245
reservations@deuxlions.za.com
www.deuxlions.za.com

Sharing Plates

Freshly Baked Brioche 125
rosemary crackers, olive butter & marinated olives from the farm

Deux Lions Braai Platter 980
A selection of traditional South African Braai items

Charcuterie Selection 325
locally produced, ciabatta toast, preserves & marinated olives from the farm

Cheese Selection 340
locally produced, preserves & smoked olives from the farm & ciabatta

Ploughman's Platter 350
cured meats, dalewood cheese, bobotie samoozaz, fruit, crackers olives & preserves

Starters

Grilled Prawns 185
spicy mango & lime coulis, smoked paprika emulsion & corn shoots

Rolled Lamb Sout Ribbetjie (Salted Lamb Rib) 195
date & mint chutney, dukkah and a rosemary, mustard & garlic vinaigrette, potato noodles

Curried Seared Scallops & Octopus 295
avocado, cape malay mungbean, sweet lime raihita, crispy onions, coriander aioli

Asian Beef Bowl 195
udon noodles, pak choy, oriental vegetables, pickled ginger, orange, asian beef broth & sesame seeds

Poach Pear & Blue Cheese Mousse (V) 185
walnut tuile, burnt onion crema, balsamaic reduction, rocket, and blue cheese mousse

Smoked Springbok Carpacchio 195
basil, eggplant, roasted bell peppers, fior de latte, berry compote

Please note that we take pride in our specially curated menu and offer no substitutes, alternatives, or " swap–outs."
Our kitchen contains nuts, shellfish, and other allergens, and we cannot take responsibility for any reactions.

Main Courses

Catch Of The Day 355
warm roasted red pepper, feta & prawn orzo salad, olive & basil vinaigrette, confit tomato

Crab & Lobster Risotto 450
fresh peas, sweetcorn, salsa verde, parmigiana – reggiano shavings & fresh parsley
vegetarian option available: please consult with your service representative (v)

Coriander Ostrich Fan Fillet 350
bery compote, sherry jus, mint, radish, warm butternut salad, butternut emulsion

Winelands Pork Chop Of The Day 340
tangy greens, chili sauce, sautéed bell pepper & pine nut salad, tomato jus & polenta

Charlmar Beef, Served On a Lava Stone
hand-cut fries, garlic & herb buttered jus, maldon salt, pesto butter & dijon mustard, baby carrots & tenderstem brocolli
Rib-eye…… 440
Fillet…… 460

Spinach, Feta, Sweetcorn & Butternut Gnocchi (V) 295
sundried tomato pesto, grana pandano, baby spinach & broccolini

Desserts

Baked Olive & Wild Berry Cheesecake 140
nutty biscuit base, olive & berry ice cream, wild berry coulis

Chocolate Cremosa 155
olive oil, maldon salt

Baked Mango & Pelargonium Custard 120
guava compote, oat & dried fruit crumble

Pastéis de Nata, with fresh berries 95

Affogato 60
shot of espresso with a scoop of vanilla ice cream
shot of amarula 30

Coffee

Americano	**30**
Cappuccino	**34**
Caffe Latte (Iced Or Hot)	**38**
Espresso	**28**
Macchiato	**30**
Hot Chocolate	**38**
Chai Or Red Latte	**40**
Flavoured Latte (Iced Or Hot)	**48**

Loose Leaf Teas

TWG Ceylon Leopard	30
TWG Red of Africa	30
TWG French Earl Grey	30
TWG Lung Ching	35

Soft Drinks

Coke / Coke Zero	28
Appletizer / Grapetizer	35
BOS Iced Tea Peach I Lemon	28
Tonic Water I Ginger Ale Pink I Indian I Sugar-Free	28
Sparkling Water 250ml I 750ml	25 I 40
Still Water 250ml I 750ml	25 I 40

Cordials

Cola-Tonic	12
Lime	12
Passionfruit	12
Elderflower	12

DEUX LIONS

wine · dine · shop

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White Wines

Deux Lions 1694 Chardonnay Unwooded 2023*	180
Deux Lions 1694 Family Reserve 2022*	190
La Bri Chardonnay	370
Black Elephant Sauvignon Blanc Two dogs, a Peacock, and a Horse*	300
GlenWood Vigneron Selection Chardonnay	660
Stony Brook 'The J' White blend	290
Wildeberg Sauvignon Blanc	620
Cape of Good Hope Chenin Blanc	390
Bellingham Old Orchard Chenin Blanc	248

Rose / Blanc de Noir

Deux Lions 1694 Rose*	180
Black Elephant The Fox and Flamingo*	300
Wildeberg Coterie	485

Red Wines

La Bri Merlot*	370
La Bri Syrah*	440
La Bri Affinity* Bordeaux blend	440
Chamonix Feldspar Pinot Noir	510
Rupert & Rothchild Classique Bordeaux Blend	630
Eikehof Cabernet Sauvignon*	400
Stony Brook S.M.V Rhone blend	360
Bochendal Nicholas (Blend)	540
Backsberg 5th Generation, Blueberry row Pinotage	380

Dessert Wines

Keermont Fleurfontein (Glass)	65

Wine by the glass is available*, please ask your waiter

Bubbles

La Bri Crystal Spark*	410
Colmant Brut Reserve*	500
Colmant Brut Rose*	580
Colmant Blanc de Blanc	630

Spirits & Aperitif

Bloedlemoen Gin	40
Inverroche Verdant	45
Jameson Whiskey	45
Glenlivet Whiskey | 12 year	65
Absolut Vodka	45
KWV Brandy | 10 year	40
L'Ormarins Eau de Vie Litchie	70
Franchhoek Distillery Slivovic	50
Amarula	30
Abstinence Cape Citrus Non-Alcoholic Gin	35

Mocktails

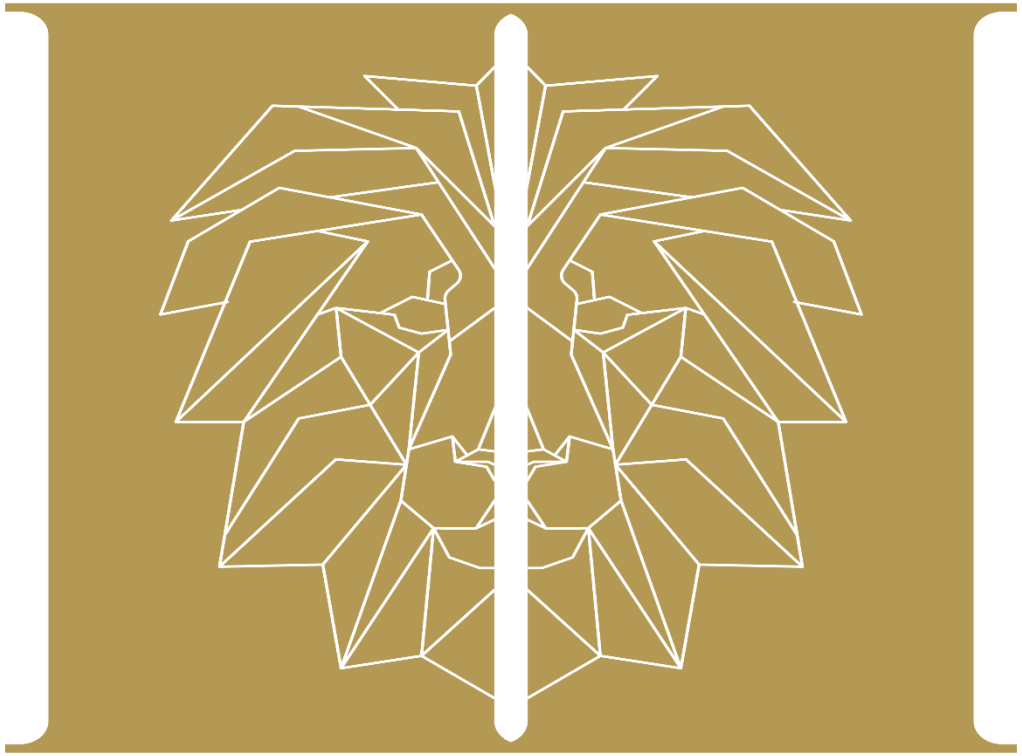
Rock Shandy	65
Abstinence Blood Orange Spritz	85

Cocktails

Aperol Spritz (Aperol, soda, MCC)	110
Mimosa (Mcc, Orange Juice)	110
Franschhoek Side Car (Slivovic, lime, ginger ale)	110
Expresso Martini (Kaluah, Vodka/Gin, Expresso, martini)	110

Beers

Tafel Lager	35
Windhoek	SQ
Castle Lite	35
Devils Peak Hero/ Castle Non-Alcoholic	40
Savannah Light	45
CBC Pilsner	45



Tasting and Collection Menu

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DEUX LIONS TASTINGS ON OFFER

1694 Wine Tasting **100**
Shiraz Rose, Family Reserve Blend, Unwooded Chardonnay

Olive and Oil Tasting **150**
A Selection of 4 different olive styles and 1 Olive Oil

Deux Lions grapes are produced on the farm and the wine tasted from the 1694 range is our own brand.

Our Olives are produced on the farm and pressed at our Olive Shed; our olive oil is cold-pressed, extra virgin

Deliveries Local (Cape Town/Johannesburg/Durban)

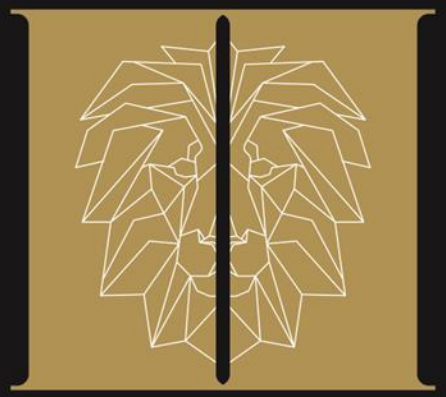
6 bottles / 12 bottles	200
18 bottles / 24 bottles	400
30 bottles or more	500

Wine is sent to the consignee's door
Delivery time is 1 – 7 working days depending on the destination

We can also deliver any Deux Lions Collection products

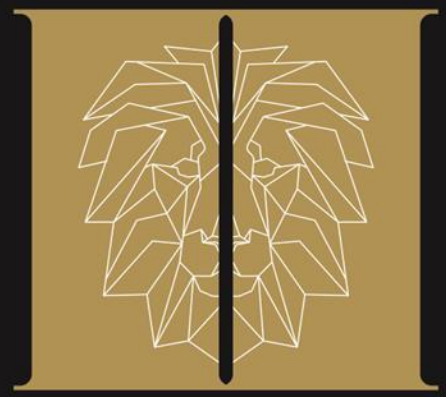
DEUX LIONS COLLECTION RANGE

750ml Shiraz Rose	180
750ml Unwooded Chardonnay	200
750ml Family Reserve Blend	190
750ml Malbec/Shiraz Blend SOLD OUT	160
750ml La Bri Merlot	302
600g Marinated Olives	170
600g Smoked Marinated Olives	190
250ml Olive Oil	85
500ml Olive Oil	160
1L Olive Oil	200
5L Olive Oil	750
Deux Lions Caps	380
Deux Lions Waiters Friend	240



DEUX LIONS

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Snacks

Dried Mango	35
Dried Apricot/ Peaches	35
Dröewors	35

Meals

Fish Fingers and Fries	75
Chicken Nuggets and Fries	75
Toasted Cheese and Fries	55
- add tomato	10

… for those who cleared their plates

scoop of vanilla ice-cream	15
- add chocolate sauce	5

Beverages

Cappy Fruit Juice (Apple/ Orange)	25

Only for children aged 12 and under

Snacks

Dried Mango	35
Dried Apricot/Peaches	35
Dröewors	35

Meals

Fish Fingers and Fries	75
Chicken Nuggets and Fries	75
Toasted Cheese and Fries	55
- add tomato	10

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scoop of vanilla ice-cream	15
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Breakfast Menu

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Breakfast Selection

Deux Lions Full House **150**
beef or pork sausage, bacon, mushrooms, sautéed tomato, two eggs, ciabatta toast

Avo on toast **110**
creamy avocado, peppered rocket leaves, two eggs, crispy bacon on baked farm loaf

Bacon Eggs Benedict **125**
two poached eggs, toasted English muffin, rich hollandaise, rocket & bacon

Salmon Eggs Benedict **185**
two poached eggs, toasted English muffin, rich hollandaise, rocket & Salmon

Frittata (V) **115**
mozzarella, spinach, tomato, feta

For the Healthy **145**
home-made muesli, fresh fruit, honey, freshly baked croissant, yoghurt

Croissant French toast **140**
egg-dipped baked & pan-fried croissant, two eggs, bacon, rocket, maple syrup

Omelette of the day **SQ**
please ask waitron

Gluten-free toast available*

Kiddies Selection

Eggs on toast **70**
two eggs scrambled, on baked farm loaf

- add bacon **45**
- add sausage (Beef/Pork) **45**
- add Fries **35**

Toasted Cheese **55**
on baked farm loaf with fries
- add tomato **10**

Only for children aged 12 and under

Drinks

Coffee

Americano	**30**
Cappuccino	**34**
Caffe Latte (Iced Or Hot)	**38**
Espresso	**28**
Macchiato	**30**
Hot Chocolate	**38**
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Loose Leaf Teas

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Cordials

Cola-Tonic	**12**
Lime	**12**
Passionfruit	**12**
Elderflower	**12**

Soft Drinks

Coke / Coke Zero	**28**
Appletizer / Grapetizer	**35**
BOS Iced Tea Peach I Lemon	**28**
Tonic Water I Ginger Ale Pink I Indian I Sugar-Free	**28**
Sparkling Water l 40 250ml I 750ml	**25**
Still Water l 40 250ml I 750ml	**25**

Bubbles

Colmant Brut Reserve*	**500**
Colmant Brut Rose*	**580**
La Bri Crystal Spark*	**410**

Mocktails

Rock Shandy	**65**
Bloedlemoen Spritz	**85**
Virgin Mary	**85**

No alcohol served before 11:00