

THE FRANSCHHOEK™ BEER Co.

Welcome to the home of The Franschhoek Beer Co.

The Franschhoek Valley is a region that punches well above its weight on a global scale that is uncompromising when it comes to great produce, creativity and setting the standard for living well. It is this philosophy that has inspired the birth of The Franschhoek Beer Co. and the desperate need to have the best beer in the world available right here in our own backyard.

Never cutting corners, never compromising, never saying good enough, we never only brew beer that we believe you will like – we brew beer that we believe will become your favourite!

This reflects in our menu, masterfully created by beer partner Reuben Riffel, executive chef Marius Krynauw and his team. Dedicated to the use of sustainable, organic and fresh produce, we grow a large amount of produce right here in our organic gardens.

Bon Appétit!

PLEASE SHARE YOUR EXPERIENCE ON:



BREWERY TOURS – VENUE HIRE - PRIVATE FUNCTIONS – BREW YOUR OWN

STARTERS

Fresh oysters - when available - dressed with yuzu condiment	R18 ea
Fresh mussels - when available - steamed in Weissbier N°5, onion, garlic, tomato, coriander	SQ
Chicken mushroom bitterballen spiced with curry, soft herb mayonnaise	85/170
Roasted beet salad, walnuts, apple, gorgonzola, butter lettuce, citrus-vanilla dressing (V)	95
Fried squid and aromatic herb salad, chilli-palm sugar and lime dressing	85/170
Spanspek, rocket and mozzarella salad, mixed sprouts, olives, basil dressing (V)	80
Lightly cured Franschoek trout tiradito, passion fruit, crispy butternut	80/160
Charcuterie and local cheese with breads and spreads	115
Peri-peri creamy chicken livers with ciabatta	75

SIDES/SNACKS

Portion of chips or patatas bravas (V)	40
Mac & Cheese (V)	40

FOOD & BEER PAIRING

* Three Oaks Craft Lager – beer battered fish	
* Weissbier N°5 - pretzel	
* La Saison – roasted beet & fennel	
* Liberty American Pale Ale – bitterballen	R205 for all 6
* The Stout – beer snap & roasted malt mousse	R105 for any 3

AN AUTOMATIC 10% GRATUITY WILL BE ADDED TO TABLES OF 8+

MAINS

Sticky pork spare ribs with sesame crunch, red slaw and fries	150
Basil lamb skewers, mac & cheese, butter lettuce	170
Hake and chips, tartar sauce, herb salad	130
Burger and chips on a charcoal bun, cheese, pickles, tomato relish	130
Spiced potato spring rolls, crispy fried cauliflower, coriander yoghurt, cucumber-tomato salsa, tamarind (V)	115
Beef pancetta roulade, parmesan, walnuts, mushroom cream, fries	170
Braised short rib toastie, mozzarella, aged cheddar, braised onions, tomato, fries	120

DESSERTS

Meringue with berries, vanilla cream, passion fruit sorbet	85
Sticky toffee pudding, ice cream	85
Chocolate mousse, salted caramel, crème fraiche	85

Please note an automatic R5 will be added to your bill for **STREETSMART** – helping our street children of Franschoek. Should you not wish to donate R5, please inform your waiter to remove it, however should you wish to donate more, we thank you.

THE WEE OAKS

“WEE... A SCOTTISH/IRISH INFORMAL WORD USED BY MAINLY SCOTTISH PEOPLE TO BRAND SOMEONE OR SOMETHING SMALL OR LITTLE.”

WE HAVE SOME TASTY ITEMS JUST FOR OUR WEE ONES. PLEASE NOTE ONLY TO WEE ONES UNDER THE AGE OF TWELVE (12).

Fish & chips or patatas bravas	45
Beef burger & chips or patatas bravas	48
Toasted cheese & tomato sandwich	40
Mac & cheese (V)	40
Vanilla Ice Cream	25
Milkshakes: Chocolate/Strawberry/Vanilla	35
Appletizer/Grapetizer 330ml	32
Home-made lemonade	20
Fruit juice boxes	20
Coke Coke Zero Coke Light Lemonade 200ml	24
Crème soda 330ml	27
Add a scoop of vanilla ice cream to make a float (only available as an add-on)	15

Please view our main menu for further options.

*Children must be supervised by a responsible adult at all times. The Management cannot be held liable for any injury incurred what so ever

LA SAISON G&T – our very own La Saison lovingly distilled into gin served with pink tonic, a sun kissed piece of pineapple and lots of ice!	65
LAGARITA - Three Oaks Craft Lager, tequila, Cointreau, lemon, salted rim	75
BELGIAN SUNSHINE - La Saison, gin, elderflower, lemon juice, fresh thyme	75
CITRUSMOSA - O.P.A, gin, orange, gooseberries, fennel flowers, mint, lemonade	75
KALAHARI WEISS - Weissbier N°5, brandy, vanilla, fresh chili & mint	80
HOPSBLOSSOM - Three Oaks Craft Lager, gin, lemon juice, lavender syrup	75
STOUTINI - The Stout, vodka, cacao liqueur, espresso, vanilla syrup	75
CAPTAIN STOUT - The Stout, Captain Morgan, Amaretto, cinnamon, nutmeg, vanilla, bitters & lime	75
Porcupine Ridge Sauvignon Blanc	30/120
Black Elephant Two Dogs Sauvignon Blanc	230
Eikehof Chardonnay 2016 (unwooded)	39/155
Protea Chardonnay (wooded)	34/135
Boschendal Pavillion Blanc (chenin based)	27/110
Protea Rosé	37/150
Eikehof Rosé	35/130
Porcupine Ridge Syrah	37/150
Franschhoek Cellars Merlot	170
Wolftrap Red	30/120
Haut Espoir Gentle Giant	250
Môreson Miss Molly Bubbly	60/255
Môreson Miss Molly Petit Rose Bubbly	290
L'Ormarins Late Bottled Vintage Port 50ml	30
Hunter's Dry Cider	40
La Vie de Luc mineral water: sparkling or still 750ml	29
Fresh, home-made lemonade	20
Appletizer/Grapetizer 275ml	32
Coke/Coke Light/Coke Zero/Lemonade 200ml	24
Sparletta Cream Soda 330ml	27
BOS Iced tea Peach & Berry 330m	32
Kiddies milkshake: vanilla, strawberry & chocolate	35
Fruit juice boxes	20
Terbodore Espresso	20/24
Terbodore Americano	22/24
Terbodore Cappuccino	26/30
Terbodore Café Latte	30
Terbodore Flat White	24/30
Extra Shot of Espresso	12
Tea pot (Earl Grey, Rooibos, Mint, Green, English Breakfast, Chamomile)	28

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BEER TASTING: Try something new or try them all!
SHANDY: La Saison with home-made lemonade

120ml: R15 each or R60 for 6
350ml: R34

THREE OAKS CRAFT LAGER

330ml: R34.00 530ml: R49.00



Silver award winner at last year's National Beer Trophy Awards. Clear, golden straw colour with lingering creamy head. Malt forward aroma with slightly grainy finish, mild earthy/herbal overtones from Nobel hop varieties. Moderate bitterness that doesn't linger with a crisp semi-dry finish. Slightly light body with medium high carbonation. Overall impression easy drinking and balanced, due to no one aspect of taste flavour and aroma being overpowering. ABV: 5% IBU: 19

WEISSBIER N°5

330ml: R34.00 530ml: R49.00

Classic example of a German Wheat Beer. Majority wheat in the grain bill results in a hazy, pale colour. Thick, creamy head. Predominant spicy (cloves) with hints of banana and bubble gum aroma. Very little hop aroma. Low levels of bitterness that, with the banana aroma, results in a perceived sweetness. Thick fluffy mouth feel that coats the palate. ABV: 5.3% IBU: 13

LA SAISON – BELGIAN STYLE

350ml: R39.00 480ml: R49.00



Pale, straw colour with thick white head. Big hoppy nose due to the late hop additions to the kettle, combined with the classic Belgium Saison yeast aromas results in a hugely complex nose. These include grapefruit, orange, spicy, earthy and passion fruit with maybe a hint of lemon. Very dry finish with some slight tanginess. ABV: 8.4% IBU: 30

LIBERTY AMERICAN PALE ALE

400ml: R39.00 500ml: R49.00



Lightly coloured, clear pale ale. Late kettle addition of American hop varieties results in an intensely hopped pale ale. Strong peach, apricot and lychee aromas, followed by citrus and passion fruit. Slight floral aroma. Light bodied with medium high carbonation and strong hops, resulting in a refreshing, light, easy drinking pale ale. ABV: 5% IBU: 40

O.P.A – ORANGE PALE ALE

400ml: R39.00 500ml: R49.00

Golden, amber colour with slight haze. Complex, hop aroma derived mostly from Citra, added at several time points throughout the brewing process. Two different types of orange peel are used to provide the orange/citrus aroma that, together with the hop aroma, results in a beautifully complex nose that is not overpowering either way. Notes of orange, grapefruit passion fruit and lychee. Crisp clean bitterness that does not linger. Slight orange aftertaste. ABV: 7.4% IBU: 75

THE STOUT

350ml: R39.00 480ml: R49.00

2017 silver award winner at National Beer Trophy Awards and Gold in 2016. Intensely flavoured, big beer. Dark black colour, with a slightly off white head that does not linger too long. Rich complex roasty aromas including coffee and dark chocolate. Slight hints of stone fruits and herbaceousness. Thick creamy texture that coats the palate with a slight alcohol warmth towards the end. Big, yet well balanced beer, no aspect is overpowering or dominating. ABV: 7.3% IBU: 64

TRY OUR BEER COCKTAILS – DEVELOPED RIGHT HERE!

