

breakfast

petit déjeuner



CROISSANTS

(French Import) Served with Butter & Jam.

Plain	35
Chocolate	35
Almond Marzipan	35

Anchovy Toast 45

With Boiled Egg & Tomato.

Greek Yogurt 40

Honey, Crushed Walnuts & Raisins.

ADD Seasonal Fruit 25

English Breakfast 78

Served with White, Brown or Rye Bread.

2 Free Range Eggs(fried), with Bacon,
1 Beef or Pork Sausage, Grilled Mushrooms
& Grilled Tomato.

OMELETTE

40

3 Free Range Eggs.

Served with White, Brown or Rye Bread.

Emmental	25
Gruyere	45
Tomato	10
Onion	10
Bell Peppers	10
Mushrooms	20
Bacon	25
Gypsy Ham	25

Eggs Benedict 75

Smoked Ham on a Toasted Muffin with
2 Poached Eggs & Creamy Hollandaise Sauce.

Eggs Royale 95

Norwegian Smoked Salmon on
a Toasted Muffin with 2 Poached Eggs
& Creamy Hollandaise Sauce.

Quiche Lorraine 68

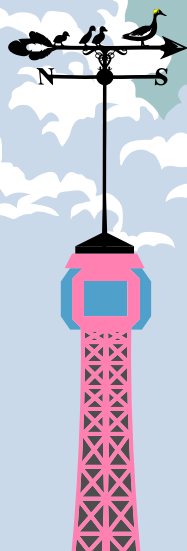
Gruyère Cheese & Bacon Quiche with a
small French Salad.

Pain Perdu 55

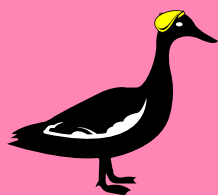
Tradition French Toast with Blueberries.

Steel Cut Oatmeal 65

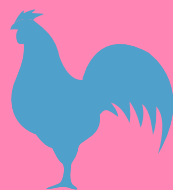
Served with Mixed Berries & Milk
(Full Cream or Soy).



Old
Ducky
French Café



les drinks boissons



TEAS THÉS

All Teas are served with either
Full Cream Milk, Soya Milk or Honey & Lemon
For Almond Milk add

Twinings Early Grey	22
Twinings Chamomile	22
Twinings Mint & Green	27
5 Roses	22
Rooibos	22
Vanilla Chai	30

COFFEES ILLY CAFÉS

All Coffees are served with either
Full Cream Milk or Soya Milk
For Almond Milk add

Espresso Café Single	26
Espresso Café Double	29
Café Crème	29
Cappuccino	
Café Americano	26
Café Macchiato	24

HOT BEVERAGES BOISSONS CHAUDES

Hot Chocolate	32	Belgian Hot Chocolate	50
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FRESHLY SQUEEZED JUICES JUS FRAÎCHENMENT PRESSÉS

250ml

Orange	40
Carrot, Pineapple, Ginger	49
Apple, Cucumber, Celery	49
Your Combo	49



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winter menu

STARTERS ENTRÉES

- "Not Foie Gras" Pâté Canard** 95
Smooth Duck Liver topped with a thin layer of Cranberry Gelle (With slices of imported French Baguette).
- Crêpe Aux Fruits De Mer** 110
Seafood Crêpe with Prawns, Line Fish, Calamari & topped with a light Tomato Beurre Blanc.
- Pan-Fried Livers à la Portugaise** 65
A mini pot of Livers, prepared with Onion, Tomato, Lemon, Garlic, Chilli (Not very spicy) & a touch of Tarragon & Parsley.
- Prawn Shooters** 115
4 Grilled Prawns in a seductive mélange of Lemongrass, Balsamic & light Tomato Crème.
- Aria di Parma** 80
Finest Parma Ham finely sliced with spiced Melon & Parmesan Cheese.

SOUPS SOUPES

- Served with Croutons.
Also available in 500ml & 1LT for Take Away.
- Lobster Bisque** 95
A creamy soup of Lobster with a small dash of Cognac & Saffron.
500ml *Take Away 120
1LT *Take Away 200
 - French Onion** 65
Classic French Onion Soup topped with a Toasted Baguette & melted Gruyère Cheese.
500ml *Take Away 95
1LT *Take Away 150
 - Tomato Soup** 50
500ml *Take Away 75
1LT *Take Away 130
 - Cauliflower** 50
With herb infused cream.
500ml *Take Away 75
1LT *Take Away 130
 - Spinach Soup** 50
500ml *Take Away 75
1LT *Take Away 130

GOURMET IMPORTED FRENCH BAGUETTE

- Also available as a Salad.
- Chicken Mayonnaise** 75
Free Range Chicken, Iceberg Lettuce, Gherkin & Dijonnaise.
 - Chicken Caesar Salad** 95
With Bacon, Chicken, Mixed Lettuce, Anchovy & Croutons.
 - French Fillet** 95
With Grilled Shallots, Iceberg Lettuce & Creamy Dijon Mustard Sauce.
 - Tuna** 75
With Tomatoes, Onions, Iceberg Lettuce, Anchovy, Olives, Egg & Mayonnaise.
 - Seafood** 115
Delicious selection of seafood in a subtle Mayonnaise sauce.

MAINS SECTEUR

- Served with Shoe-string Fries or French Salad.
- Fillet** 220
(250g) Grilled Fillet of Beef basted with Dijon Mustard, flamed with Cognac & topped with Creamy Mushrooms or Pepper Sauce.
 - Grilled Sirloin Steak** 190
(300g) With a choice of Creamy Pepper or Mushroom Sauce.
 - Steak Tartare** 170
Raw chopped Fillet of Beef with traditional condiments mixed & served at your table.
 - Vegan Burger (VG)** 120
Beyond Burger on a Vegan roll with Tomato Relish.
 - Mushroom Nut Roast (VG)** 110
Slices of Nut Loaf served with Fresh Herbed Tomato Relish. Served with Brown & Wild Rice.
 - Seared Salmon** 210
Sweet Chilli, White Wine, Blackcurrant, Goji Berry & Soya Sauce.
 - Six Pan Fried King Prawns** 240
Served with a Lemon Butter Sauce or Spicy Tomato Relish.
 - Mauritian Prawn & Chicken Curry** 140
Creamy Creole Masala with a touch of Ginger.
 - Franco-Russian Beef Stroganoff** 120
Fillet of Beef in a sauce of Dijon Mustard, Cognac, Crème Fraiche & Mushroom.
 - Le Canard Signature** 180
Free range Duck Breast crisped with Honey & Pepper accompanied by Traditional Potato Gratin & Served with your choice of sauce; Fresh Orange & Grand Marnier, Apple, Ginger, Cinnamon & Calvados.
 - Duck & Cherry Pie** 125
With Port Jus. Served with a French Salad.

SIDES CÔTÉS

- Single Baguette** 14
French Import.
- Shoestring Fries** 28
- French Salad** 40
- Pate Canard Tub** 95
*Take Away Only.
- Gypsy Ham** 25
- Emmental Cheese** 25

DESSERTS

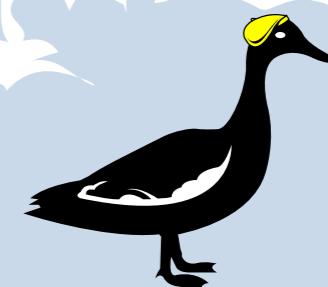
- Perfect Parisian Walnut Parfait** 70
A French favourite made with Walnuts, Honey & swirls of Chocolate & Vanilla.
- The World's Favourite** 75
Yummy Vanilla Ice Cream with Sticky Chocolate Sauce.
- Crêpes Suzette** 80
Timeless French feather-light Crêpes prepared with an Orange & Grand Marnier flambé sauce.

CAKES GÂTEAUX

- Cheese Cake** 50
A smooth but tantalizing Baked Cheese Cake.
- Carrot Cake** 50
A cake which explodes with flavour, bursting with an array of nuts & delicious crunch. Rich, moist & topped off with soft Cream Cheese icing.
- Milktart** 50
The best of South African's dessert tradition.

CHEESE FROMAGE

- French Brie** 65
Served with Biscuits, Preserved Fig & Fruit.



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les drinks boissons



HOT BEVERAGES BOISSONS CHAUDES

TEAS THÉS

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For Almond Milk add

- Twinnings Early Grey 22
- Twinnings Chamomile 22
- Twinnings Mint & Green 27
- 5 Roses 22
- Rooibos 22
- Vanilla Chai 30
- Hot Chocolate 32
- Belgian Hot Chocolate 50

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- Espresso Café Single 26
- Espresso Café Double 29
- Café Crème 29
- Cappuccino
- Café Americano 26
- Café Macchiato 24

FRESHLY SQUEEZED JUICES JUS FRAÎCHENMENT PRESSÉS

- 250ml
- Orange 40
- Carrot, Pineapple, Ginger 49
- Apple, Cucumber, Celery 49
- Your Combo 49

COLD DRINKS BOISSONS FROIDES

- Coke 24
- Coke Zero 23
- Sprite 24
- Sprite Zero 23
- Tab 23
- Appletiser 30
- Red Grapetiser 30
- White Grapetiser 30

CORDIAL MIX CHOICES CORDIAL ET MELANGER

- Passion Fruit 10
- Kola Tonic 10
- Fitch & Leedes Mixers 22

MINERAL WATERS EAU MINÉRALE

We provide filtered water on your table.

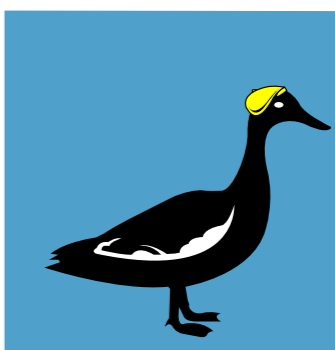
- 250ml
- La Vie de Luc Sparkling 25
- La Vie de Luc Still 25
- 750ml
- La Vie de Luc Sparkling 46
- La Vie de Luc Still 46

ICED DRINKS BOISSONS GLACEES

- Coffee Freezo 40
- Coffee Hazelnut Freezo 50
- Lemon Iced Tea Crusher 28
- Peach Iced Tea Crusher 28

MILKSHAKES MILK-SHAKES

- Vanilla 39
- Strawberry 39
- Chocolate 39
- Chocolate Hazelnut 45



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