

summer breakfast petit déjeuner

CROISSANTS

(French Import) Served with Butter & Jam.

Plain	35
Chocolate	38
Almond Marzipan	42

CLASSICS

Anchovy Toast	49
With Boiled Egg & Tomato.	

Pâté Toast	55
With Toasted White, Brown or Rye Bread.	

Greek Yogurt	55
Honey, Crushed Walnuts & Raisins.	

ADD Seasonal Fruit	25
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Pain Perdu	62
Tradition French Toast with Mixed Berries & Cream.	

Quiche Lorraine	75
Gruyère Cheese & Bacon Quiche with a small French Salad.	

EGGS

Omelette	45
3 Free Range Eggs.	

Served with White, Brown or Rye Bread.

Emmental	25
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Gruyère	45
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Tomato	10
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Onion	10
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Bell Peppers	10
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Mushrooms	20
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Bacon	25
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Gypsy Ham	25
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Eggs Benedict	85
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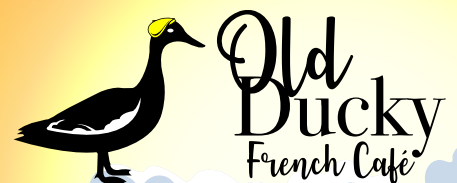
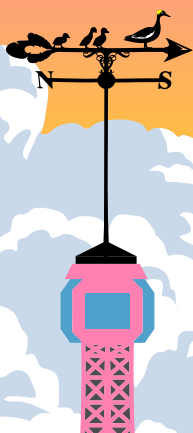
Smoked Ham on a Toasted Muffin with
2 Poached Eggs & Creamy Hollandaise Sauce.

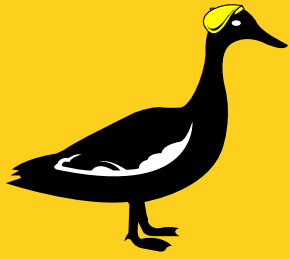
Eggs Royale	105
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Norwegian Smoked Salmon on
a Toasted Muffin with 2 Poached Eggs
& Creamy Hollandaise Sauce.

English Breakfast	89
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Served with White, Brown or Rye Bread.
2 Free Range Eggs(fried), with Bacon,
1 Beef or Pork Sausage, Grilled Mushrooms
& Grilled Tomato.





drinks les boissons



HOT BEVERAGES BOISSONS CHAUDES

TEAS THÉS

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

Twinings Earl Grey	24
Twinings Chamomile	24
Twinings Mint & Green	30
5 Roses	24
Rooibos	24
Vanilla Chai	33

COFFEES ILLY CAFÉS

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

Espresso Café Single	28
Espresso Café Double	32
Café Crème Cappuccino	32
Café Americano	28
Café Macchiato	26

Hot Chocolate	35
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FRESHLY SQUEEZED JUICES JUS FRAÎCHENMENT PRESSÉS

250ml	
Orange	45
Carrot, Pineapple, Ginger	50
Apple, Cucumber, Celery	50
Your Combo	50

COLD DRINKS BOISSONS FROIDES

Coke	26
Coke Zero	25
Sprite	26
Sprite Zero	25
Tab	25
Appletiser	34
Red Grapetiser	34

CORDIAL MIX CHOICES CORDIAL ET MELANGER

Add Passion Fruit	10
Add Kola Tonic	10
Add Lime	10
Add Fitch & Leedes Mixer	24

MINERAL WATERS EAU MINÉRALE

We provide filtered water on your table.

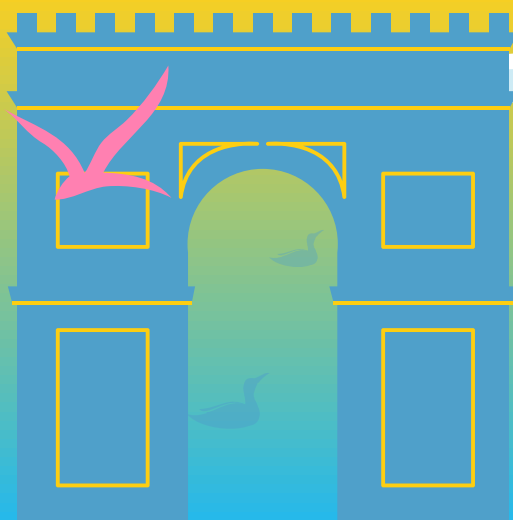
250ml	
La Vie de Luc Sparkling	25
La Vie de Luc Still	25
750ml	
La Vie de Luc Sparkling	46
La Vie de Luc Still	46

ICED DRINKS BOISSONS GLACEES

Coffee Freezo	45
Coffee Hazelnut Freezo	55
Lemon Iced Tea Crusher	30
Peach Iced Tea Crusher	30

MILKSHAKES MILK-SHAKES

Vanilla	40
Strawberry	40
Chocolate	40
Chocolate Hazelnut	45
Ferrero Rocher	45



Old
Ducky
French Café

summer menu

"Good food is the foundation of genuine happiness"
- Auguste Escoffier -

SIGNATURE DISHES

PLATS DE SIGNATURE

Le Canard Signature

Free range Duck Breast crisped with Honey & Pepper accompanied by Traditional Potato Gratin. Served with your choice of sauce: Fresh Orange & Grand Marnier or Apple, Ginger, Cinnamon & Calvados.

Duck & Cherry Pie

With Port Jus. Served with a French Salad.

STARTERS HORS D'OEUVRES

"Not Foie Gras" Pâté Canard

Smooth Duck Liver topped with a thin layer of Cranberry Gelle (With slices of imported French Baguette).

Crêpe Aux Fruits De Mer

Seafood Crêpe with Prawns, Line Fish, Calamari & topped with a light Tomato Beurre Blanc.

Pan-Fried Livers à la Portugaise

A mini pot of Livers, prepared with Onion, Tomato, Lemon, Garlic, Chilli (Not very spicy) & a touch of Tarragon & Parsley.

Prawn Shooters

4 Grilled Prawns in a seductive mélange of Lemongrass, Balsamic & light Tomato Crème.

Aria di Parma

Finest Parma Ham finely sliced with spiced Melon & Parmesan Cheese.

Calamari

Rings and Heads dusted with Asian Spice, lightly fried and drizzled with a Franco Asian Sauce on a bed of Rice.

Oysters

Six Fresh Oysters served with a French Vinaigrette Mignonette Sauce.

Extra Oyster

Mussels*

A bowl of fresh Mussels served with spring onions, parsley, garlic, coriander, and a touch of chilli, blue cheese & cream. Served with toast. *Subject to Seasonal Availability.

SOUPS SOUPES

Served with Croutons.

*Also available in 500ml & 1LT for Take Away.

Lobster Bisque*

A creamy soup of Lobster with a small dash of Cognac & Saffron.

*500ml Take Away

*1 LT Take Away

French Onion*

Classic French Onion Soup topped with a Toasted Baguette & melted Gruyère Cheese.

*500ml Take Away

*1 LT Take Away

Tomato*

A light Tomato Soup with basil & a touch of cream.

*500ml Take Away

*1 LT Take Away

GOURMET IMPORTED FRENCH BAGUETTE

Also available as a Salad.

Chicken Caesar

With Bacon, Chicken, Mixed Lettuce, Anchovy, Parmesan Cheese & Croutons.

French Fillet

Medium Rare Beef Fillet With Grilled Shallots, Iceberg Lettuce & Creamy Dijon Mustard Sauce.

Tuna

With Tomatoes, Onions, Iceberg Lettuce, Anchovies, Olives, Egg & Mayonnaise.

MAINS PLAT PRINCIPAL

Served with Shoe-string Fries, French Salad or Brown & Wild Rice.

French Fillet

(250g) Grilled Fillet of Beef basted with Dijon Mustard, flamed with Cognac & topped with Creamy Mushrooms or Pepper Sauce.

Grilled Sirloin Steak

(300g) With a choice of Creamy Pepper or Mushroom Sauce.

Steak Tartare

Raw chopped Fillet of Beef with traditional condiments mixed & served at your table.

Seared Salmon

Served with a choice of Goji Berry Sauce or Fresh Cucumber Sauce.

Six Pan Fried King Prawns

Served with a Lemon Butter Sauce or Spicy Tomato Relish.

Mauritian Prawn & Chicken Curry

Creamy Creole Masala with a touch of Ginger.

Franco-Russian Beef Stroganoff

Sliced Fillet of Beef in a sauce of Dijon Mustard, Cognac, Crème Fraiche & Mushroom.

VEGETARIAN VÉGÉTARIEN

Vegan Burger

Beyond Burger on a Vegan roll with Tomato Relish. (VG)

Mushroom Nut Roast

Slices of Nut Loaf served with Fresh Herbed Tomato Relish. (VG)

Black Eyed Beans

Served with a selection of condiments to mix at the table. (VG)

Add Maple Sriracha Tofu (VG)

SIDES CÔTÉS

Single Baguette French Import.

Shoestring Fries

Pâté Canard Tub *Take Away Only.

Gypsy Ham

Emmental Cheese

French Salad

Imported Gruyère

DESSERTS LE DESSERTS

Parisian Walnut Parfait

A French favourite made with Walnuts, Honey & swirls of Chocolate & Vanilla.

Crème Brûlée

Baked Custard topped with a crackly layer of caramelized sugar.

Crêpes Suzette

Timeless French feather-light Crêpes prepared with an Orange & Grand Marnier flambé sauce. Served with scoop of ice cream.

CAKES GÂTEAUX

Cheese Cake

A smooth but tantalizing Baked Cheese Cake.

Carrot Cake

A cake which explodes with flavour, bursting with an array of nuts & delicious crunch. Rich, moist & topped off with soft Cream Cheese icing.

Milktart

The best of South African's dessert tradition.

Chocolate Torte

A thin sliver of decadent Chocolate Torte.

CHEESE FROMAGE

French Brie MILD

Imported French Brie, served with Biscuits, Preserved Fig & Fruit.

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French Café

drinks les boissons

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Lemon Iced Tea Crusher	30
Peach Iced Tea Crusher	30

Rock Shandy	40
Lemonade, Soda Water, & Angostura Bitters.	
Steelworks	40
Soda Water, Ginger Ale, Kola Tonic & Angostura Bitters.	

MILKSHAKES MILK-SHAKES

Vanilla	40
Strawberry	40
Chocolate	40
Chocolate Hazelnut	45
Ferrero Rocher	45

COCKTAILS DES COCKTAILS

Strawberry Daiquiri	77
White Rum, Lime Juice & Strawberry Juice.	
Bloody Mary	55
Worcestershire Sauce, Salt, Pepper, Tabasco, Vodka, & a Celery Stick.	
Mojito Classic	66
White Rum, Mint Syrup, Muddled Lime Cubes & Soda Water.	
Gin & Tonic	77
Gin, Tonic Water, Lemon & Rosemary.	
Margarita Frozen	77
Tequila, Triple Sec, Lime Juice, Blended Ice, Lime Wedge & Salt to garnish.	
Margarita Shaken	77
Tequila, Triple Sec, Lime Juice, Ice, Lemon Wedge & Salt to garnish.	
Apple Martini	66
Vodka, Apple Schnapps, Tang Sour & Lemon Juice.	
Fancy 75	66
Gin, Rose Syrup, Lime Juice & Champagne.	
Mimosa Twist	66
Triple Sec, Orange Juice & Champagne.	
Aperol Aperitif	77
An Aperitif mixer with Sparkling Wine.	
Long Island	80
White Rum, Vodka, Gin, Tequila, Triple Sec, Sour Mix & Coke.	
Whisky Sours	87
Bourbon, Ginger, Liqueur, Grapefruit Juice & Sour Mix.	

SPIRITS ESPRITS

WHISKY	
Jameson	35
Johnnie Walker Black	40
Bells	31
Glenfiddich 15 YO	90
BOURBON	
Jack Daniels	30
Maker's Mark Bourbon	40
FRENCH COGNAC	
Courvoisier V.S.O.P.	70
Rémy Martin V.S.O.P.	75
BRANDY	
Richelieu	30
RUM	
Bacardi Superior	28
Spiced Gold Original	28
Spiced Gold Black	28
VODKA	
Absolut	35
Grey Goose	55
GIN	
Tanqueray	35
Inverroche Classic	45
Inverroche Amber	45

SHOOTERS, LIQUEUR & PORT

Amarula	26
Amaretto	30
Kahlua	42
Calvados	64
Jägermeister	30
Jose Cuervo Classico	30
Jose Cuervo Gold	30
Grappa Bottega	35
Ferreiras Ruby	35

BEERS BIERE

Heineken	35
Castle Lite	33
Castle Free	32
Black Label	34
Stella Artois	37
Savanna Dry	35
Savanna Lite	35
Corona	43

AFTER DINNER COFFEES

APERITIF CAFES	
Irish Coffee	50
Kahlua Coffee	50
Amarula Pedro	50
Cape Velvet Pedro	50
Kahlua Pedro	50
Dom Pedro	50
Frangelico Pedro	55
Amaretto Pedro	55

All Coffees are available as Decaf.



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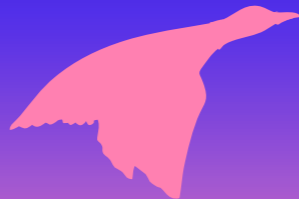
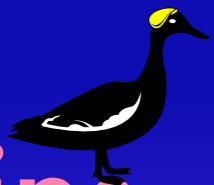
*
No alcohol
served to under 18's.
Corkage will be charged
at R40 a bottle.

A
G-DV
DESIGN

wine list

carte

des vins



CHAMPAGNES & MÉTHODE CAP CLASSIQUE

CHAMPAGNE ET VINS MOUSSEUX

◆ Moet et Chandon NV Brut 750ml	1200
An elegant full-bodied Champagne.	
Villiera Tradition 375ml	195
Villiera Tradition 750ml	310
A fresh clean lemony methode cap classique.	
◆ Pongracz Brut 750ml	340
A crisp methode cap Classique with green apple tones and a baked bread nuttiness.	

WHITE WINES BLANC VIN

CHENIN BLANC

◆ Spier 750ml	160
By the glass	55
Partially barrel fermented with bursts of citrus and creamy biscuitness.	
◆ DMZ 750ml	265
Light oaking, exuberant aromas of peach, baked apple and pear with a long finish.	

CHARDONNAY

◆ Arrogant Frog 750ml	240
By the glass	90
Chardonnay/Viognier. An elegant French wine with acquaintance of tropical fruits, peach and white floral aromas with a hint of vanilla and toasted bread.	
◆ Jordan Barrel Fermented 750ml	420
New world style and well oaked. Citrus, toasty, buttery and lots of fruit.	

SAUVIGNON BLANC

◆ First Sighting 750ml	180
By the glass	65
Rated by Decanter as one of the best Sauvignon Blanc's in the world. It shows typical Cape Agulhas characteristics of buchu and minerality intertwined with citrus and tropical fruits.	
◆ Spier 750ml	160
By the glass	55
This wine has intense aromas of goose berries, passionfruit, green and yellow peppers and hints of tropical fruit on the nose.	
◆ Springfield Life from Stone 750ml	270
A dramatic wine full of ripe red peppers and passionfruit. It has flavours of minerals and gun smoke.	

ROSE WINES VIN ROSE

◆ First Sighting 750ml	160
By the glass	55
A Grenache and Shiraz blend. A floral nose with a crisp fresh palate and notes of watermelon and pomegranate.	
◆ Vrede en Lust Jess 750ml	160
By the glass	55
Easy drinking, a blend of Shiraz and Pinotage with strawberry and watermelon flavours.	

RED WINES VIN ROUGE

MERLOT

Edgebaston The Berry Box 750ml

195
A medley of small berry and fruit flavours including blackberry, strawberry, mulberry and raspberry, with a hint of vanilla and anise.

Vinologist Franschoek 750ml

175
65
By the glass
Silky smooth, berry full and delicious.

GRENACHE

Strandveld 750ml

490
180
By the glass
A mouth-watering wine with masses of berry. Savoury notes of fynbos and a touch of white pepper.

CABERNET SAUVIGNON

Guardian Peak Frontier 750ml

180
Flavours of plum, cloves, pepper and tobacco.

Rustenburg 750ml

240
Well layered with dark fruit such as blackcurrant and blackberry, coffee, cigar and a little pepper.

PINOTAGE

Wildeckrans 750ml

250
Prunes, cherries and cinnamon on the nose. Flavours of an assortment of berries including strawberries and raspberries with wood smoke.

PINOT NOIR

Bosman Upper Hemel en Aarde 750ml

380
Rich and bright with fresh berries and slight earthiness.

Paul Cluver 750ml

560
Delicate, earthy almond aromas combined with cranberry, pomegranate and raspberries.

SYRAH / SHIRAZ

First Sighting Shiraz 750ml

210
85
By the glass
A great Shiraz, perfectly peppery with blackberries peeping through and hints of chocolate.

La Motte Syrah

390
A full-bodied Syrah. The nose is pepper, cinnamon and aniseed and the flavours redcurrant, blackberries and licorice.

RED BLENDS

Arrogant Frog 750ml

280
Cabernet Sauvignon/Merlot. An elegant French wine with aromas of ripe black fruits, black currant combined with spicy notes such as licorice and vanilla.

Strandveld Navigator 750ml

415
A southern Rhone blend of Shiraz, Grenache, Mouverde and Viognier. The spiciness carries through to the palate and is complemented by blackberry flavours and dried peach tannins. Received Gold/95 points from the Decanter in September 2020.

Kanonkop Paul Sauer 750ml

1160
A stunning wine. Cabernet Sauvignon, Cabernet Franc and Merlot blend. A classic bouquet of cassis and lead pencil. A great combination of black and red fruits with a balanced fruity finish.

*No alcohol served to under 18's. Corkage will be charged at R40 a bottle.



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French Cafe