

autumn breakfast petit déjeuner

CROISSANTS

Served with Butter & Jam.

Plain

35

Chocolate

38

Almond Marzipan

42

CLASSICS

Anchovy Toast

With Boiled Egg & Tomato.

49

Pâté Toast

Mini Pot Duck Pâté with Cranberry Gelle.

Toasted Baguette or Rye Bread.

60

Pain Perdu

Traditional French Toast with
Mixed Berries & Cream.

62

Quiche Lorraine

Gruyère Cheese & Bacon Quiche with a
small French Salad.

75

Banana Bread

Two Slices of homemade Banana Bread
served with Cream.

45

Greek Yoghurt

Honey, Crushed Walnuts & Raisins.

ADD Seasonal Fruit

ADD Toasted Muesli & Pecan Nuts

55

15

15

EGGS

Served with Toasted Ciabatta, Rye or Gluten Free.

Omelette

45

3 Free Range Eggs.

Mozzarella

20

Gouda

20

Emmenthal

25

Gruyère

45

Tomato

10

Onion

10

Bell Peppers

10

Mushrooms

20

Bacon

25

Gypsy Ham

25

Eggs Benedict

85

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

Eggs Royale

105

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

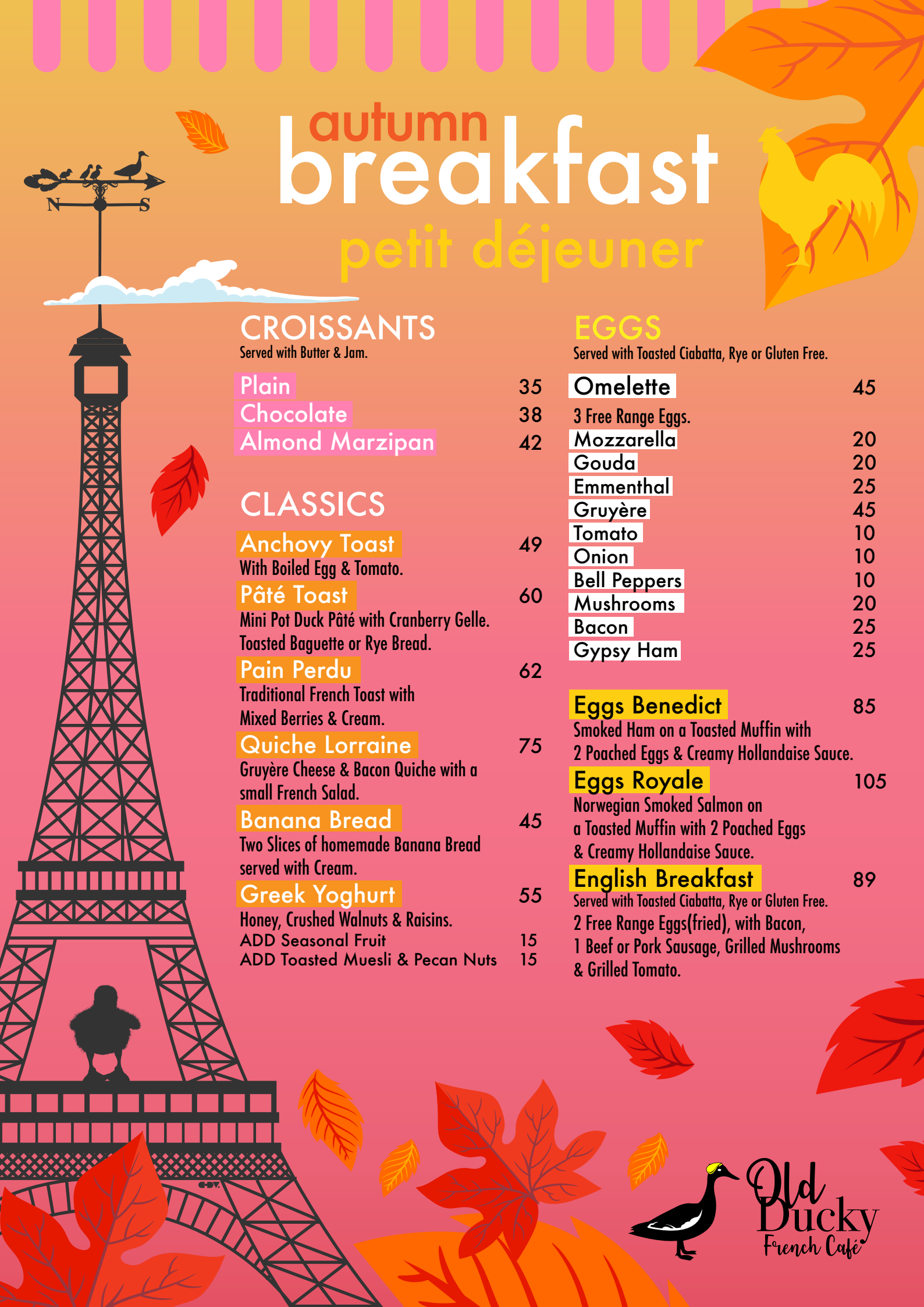
English Breakfast

89

Served with Toasted Ciabatta, Rye or Gluten Free.

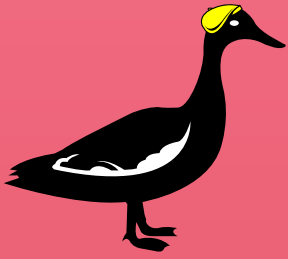
2 Free Range Eggs(fried), with Bacon,

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 14

Twinnings Earl Grey	24
Twinnings Chamomile	24
Twinnings 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 14

Espresso Café Single	28
Espresso Café Double	32
Café Crème Cappuccino	32
Café Americano	28
Café Macchiato	26
Red Cappuccino (Rooibos)	32

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
Red Bull	40

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



autumn menu

STARTERS HORS D'OEUVRES

"Not Foie Gras" Pâté Canard	95
Smooth Duck Liver topped with a thin layer of Cranberry Gelle. With slices of Baguette.	
Crêpe Aux Fruits De Mer	124
Seafood Crêpe with Prawns, Line Fish, Calamari & topped with a light Tomato Beurre Blanc.	
Pan-Fried Livers à la Portugaise	72
A mini pot of Livers, prepared with Onion, Tomato, Lemon, Garlic, Chilli (Not very spicy) & a touch of Tarragon & Parsley.	
Prawn Shooters	125
4 Grilled Prawns in a seductive mélange of Lemongrass, Balsamic & light Tomato Crème.	
Aria di Parma	99
Finest Parma Ham finely sliced with Melon & Parmesan Cheese.	
Calamari	75
Rings and Heads dusted with Asian Spice, lightly fried and drizzled with a Franco Asian Sauce on a bed of Rice.	
Mussels*	80
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.

Lobster Bisque*	105
A creamy soup of Lobster & fresh mushrooms, with a small dash of Cognac & Saffron. *500ml Take Away *1LT Take Away	
French Onion*	140 230 75
Classic French Onion Soup topped with a Toasted Baguette & melted Gruyère Cheese. *500ml Take Away *1LT Take Away	
Tomato*	95 150 55
A light Tomato Soup with basil & a touch of cream. *500ml Take Away *1LT Take Away	
Cauliflower*	80 140 55
With herb infused cream. 500ml *Take Away 1LT *Take Away	
Spinach Soup*	80 140 55
A rich Spinach Soup with a touch of Potato & Cream. 500ml *Take Away 1LT *Take Away	

GOURMET OPEN SANDWICHES

SANDWICHS OUVERTS GASTRONOMIQUES

Served on Toasted Ciabatta, Rye or Gluten-Free Bread.

Croquer	(1) (2)	95
3 Cheeses (Gruyère, Gouda & Mozzarella) melted over layers of Pastrami & Sauerkraut.		
Caprese	40	60
A Classic Mozzarella, sliced tomatoes & fresh Basil leaves. Served with Olive Oil & Balsamic on the side.		
Chicken Caesar (Also available as a Salad)	70	105
With Chicken Breast, Bacon, Lettuce, Anchovy & fresh Parmesan. Served with Homemade Caesar Mayonnaise.		
Eisbein Delight (Also available as a Salad)	65	100
Tahina, dressed Red Cabbage, sliced Eisbein(Pork Knuckle), sprinkled with Blue Cheese, Mint & Hazelnuts.		
French Fillet (Also available as a Salad)	65	100
Rare Fillet of Beef, sliced Tomatoes, Red Onions & fresh Rocket. Served with a side sauce of Chimichurri Sauce.		
Aria Di Parma (Also available as a Salad)	70	110
Smooth Cream Cheese, finest Parma Ham, thinly sliced Peaches & fresh Thyme. Served with Creamed Honey on the side.		

MAINS PLAT PRINCIPAL

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

French Fillet	240
250g Grilled fillet of Beef, cooked with basting or butter. Served with either Creamy Mushroom Sauce or Pepper Sauce.	
Grilled Sirloin Steak	220
300g Grilled sirloin, cooked with basting or in butter. Served with either Creamy Mushroom or Pepper sauce.	
Steak Tartare	220
Raw chopped Fillet of Beef with traditional condiments mixed & served at your table.	
Seared Salmon	230
Served with a choice of Goji Berry Sauce or Fresh Cucumber Sauce.	
Mauritian Prawn & Chicken Curry	160
Creamy Creole Masala with a touch of Ginger.	
Franco-Russian Beef Stroganoff	155
Sliced 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 or Apple, Ginger, Cinnamon & Calvados	
Vegan Burger	130
Beyond Burger served with Tomato, Onion, Lettuce, Gherkins & Vegan Mayonnaise on a Bun. With a side Tomato Relish. (VG)	
Mushroom Nut Roast	125
Slices of Nut Loaf served with Fresh Herbed Tomato Relish. (VG)	

PIES TARTES

Chicken a la King	110
A twist on a classic. Chicken breast, Green pepper, Spring Onion, White Wine, fresh Mushrooms, Mozzarella and a touch of Cream.	
Lamb	145
Braised & succulent Lamb cooked for 4 hours & reduced with Red Wine, and fresh Peas. Served with a side Red Wine Jus.	
Duck & Cherry Pie	135
Duck Breast & Thigh reduced with Port, Majoram & Cherries. Served with a Port Jus.	

SIDES CÔTÉS

Single Baguette	20
Shoestring Fries	30
Gypsy Ham	25
Emmental Cheese	25
French Salad	45
Imported Gruyère	45

CHEESE FROMAGE


French Brie <small>MILD</small>	120
Imported French Brie, served with Biscuits, Preserved Fig & Fruit.	

DESSERTS LE DESSERTS

Parisian Walnut Parfait	70
A French favourite made with Walnuts, Honey & swirls of Chocolate & Vanilla.	
Crème Brûlée	60
Baked Custard topped with a crackly layer of caramelized sugar.	
Crêpes Suzette	90
Timeless French feather-light Crêpes prepared with an Orange & Grand Marnier flambé sauce. Served with scoop of ice cream.	

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.	
Chocolate Torte	50
A thin sliver of decadent Chocolate Torte.	



Old Ducky French Café

drinks les boissons

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Appletiser	34
Red Grapetiser	34
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CORDIAL MIX CHOICES CORDIAL ET MELANGER

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Add Lime	10
Add Fitch & Leedes Mixer	24

MINERAL WATERS EAU MINÉRALE

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750ml	
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Coffee Freezo	45
Coffee Hazelnut Freezo	55
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
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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 BIÈRE

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

AFTER DINNER COFFEES

APERITIF CAFES	
All Coffees are available as Decaf.	
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

COFFEES ILLY CAFÉS

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For Almond Milk add	14
Espresso Café Single	28
Espresso Café Double	32
Café Crème Cappuccino	32
Café Americano	28
Café Macchiato	26
Red Cappuccino (Rooibos)	32
Hot Chocolate	35

TEAS THÉS

All Teas are served with either Full Cream Milk, Soya Milk or Honey & Lemon	
For Almond Milk add	14
Twinnings Earl Grey	24
Twinnings Chamomile	24
Twinnings Mint & Green	30
5 Roses	24
Rooibos	24
Vanilla Chai	33



011 568 5378
info@oldducky.com
oldducky.com

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

Are you a Social Ducky?
Tag us & we might repost! <3

F @oldduckyfrenchcafe
I @old_ducky_frenchcafe

wine list

carte

des vins



CHAMPAGNES & MÉTHODE CAP CLASSIQUE CHAMPAGNE ET VINS MOUSSEUX

Moët 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

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

Vinologist Franschoek 750ml

By the glass
Silky smooth, berry full and delicious.

GRENACHE

Strandveld 750ml

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

Flavours of plum, cloves, pepper and tobacco.

Rustenburg 750ml

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

PINOTAGE

Wildekrans 750ml

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

Rich and bright with fresh berries and slight earthiness.

Paul Cluver 750ml

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

SYRAH / SHIRAZ

First Sighting Shiraz 750ml

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

La Motte Syrah

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

RED BLENDS

Arrogant Frog 750ml

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

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

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.

