

# breakfast

## menu

### petit déjeuner

#### CLASSICS

#### CLASSIQUES

<b>Pâté Toast</b>	77
Mini Pot Duck Pâté with Cranberry Gelle. Served with Toasted Ciabatta 🍞 or Rye 🍞 or Gluten-Free Bread. 🌾	
<b>Pain Perdu</b> 🍞	87
Traditional French Toast with Mixed Berries & Cream. ADD Bacon	32
<b>Quiche</b> 🍞 🌿	105
Feta & Spinach Quiche with a small French Salad.	
<b>Quiche Lorraine</b> 🍞	105
Gruyère Cheese & Bacon Quiche with a small French Salad.	
<b>Banana Bread</b> 🍞	55
Two Slices of homemade Banana Bread served with Cream. ADD Bacon	32
<b>Greek Yoghurt</b> 🍞 🌿	76
Honey, Crushed Walnuts & Raisins. ADD Seasonal Fruit	22
ADD Toasted Muesli & Pecan Nuts	22
<b>English Breakfast</b>	115
Served with Toasted Ciabatta 🍞 Rye 🍞 or Gluten Free Bread. 🌾 2 Free Range Eggs(fried), with Streaky Bacon, 1 Beef or Pork Sausage, Grilled Mushrooms & Grilled Tomato.	
<b>Classic Egg Mayo Sandwich</b> 🌿	66
Egg Mayo mixed with Garlic Aioli & Cumin Butter. Served with Fresh White Bread 🍞	
<b>Hummus &amp; Avo</b> 🌿	85
Chick Pea Dip & slices of Avo. Served with Toasted Ciabatta 🍞 Rye 🍞 or Gluten Free Bread. 🌾	
<b>Tahina &amp; Avo</b> 🌿	85
Toasted Sesame Seeds, Olive Oil, Parsley & Slices of Avo. Served with Toasted Ciabatta 🍞 Rye 🍞 or Gluten Free Bread. 🌾	
<b>Pesto Mushrooms</b> 🌿	85
Pan fried Mushrooms with Egg of your choice & Basil Pesto. Served with Toasted Ciabatta 🍞 Rye 🍞 or Gluten Free Bread. 🌾	

#### CROISSANTS

Served with Butter & Jam.

<b>Plain</b> 🍞	35
<b>Chocolate</b> 🍞	38
<b>Almond Marzipan</b> 🍞	42

#### POCKET CROISSANTS

Plain Croissant cut in half and filled with:

<b>Norwegian Salmon, Capers</b>	
<b>Cream Cheese &amp; Red Onions</b>	139
<b>Parma Ham &amp; Emmenthal Cheese</b>	109
<b>Bacon, Egg Mayo &amp; Rocket</b>	85

#### EGGS DES OEUFS

Served with Toasted Ciabatta 🍞 Rye 🍞 or Gluten Free Bread. 🌾

<b>Omelette</b>	49
3 Free Range Eggs.	
<b>Mozzarella</b>	27
<b>Gouda</b>	27
<b>Imported Emmental</b>	45
<b>Tomato</b>	10
<b>Onion</b>	10
<b>Bell Peppers</b>	18
<b>Mushrooms</b>	27
<b>Streaky Bacon</b>	32
<b>Gypsy Ham</b>	32
<b>Eggs Benedict</b>	109
Smoked Gypsy Ham on a Toasted Muffin 🍞 with 2 Poached Eggs & Creamy Hollandaise Sauce.	
<b>Eggs Royale</b>	139
Norwegian Smoked Salmon on a Toasted Muffin 🍞 with 2 Poached Eggs & Creamy Hollandaise Sauce.	
<b>Eggs Florentine</b>	145
Wilted Spinach & Norwegian Smoked Salmon on a Toasted Muffin 🍞 with 2 Poached Eggs & Creamy Hollandaise Sauce.	
<b>Salmon Scramble</b>	135
Scrambled Eggs with Smoked Salmon. Served with Toasted Ciabatta 🍞 Rye 🍞 or Gluten Free Bread. 🌾	

🍞 GLUTEN

🌾 GLUTEN-FREE

🌿 VEGAN

🍞 VEGETARIAN





# drinks

## les boissons

### HOT BEVERAGES

#### BOISSONS CHAUDES

##### TEAS THÉS

All Teas are served with either

Full Cream Milk, Soya Milk or Honey & Lemon

ADD Almond Milk 12

Twinnings Earl Grey 26

Twinnings Chamomile 28

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

ADD Almond Milk 12

Espresso Café Single 28

Espresso Café Double 34

Café Crème Cappuccino 32

Café Americano 28

Café Macchiato 28

Red Cappuccino (Rooibos) 32

Café Latte 35

Hot Chocolate 35

### FRESHLY SQUEEZED JUICES

#### JUS FRAÎCHENMENT PRESSÉS

250ml

Orange 49

Carrot, Pineapple, Ginger 55

Apple, Cucumber, Celery 55

Your Combo 55

### COLD DRINKS

#### BOISSONS FROIDES

Coke 28

Coke Zero 28

Sprite 28

Sprite Zero 28

Appletiser 35

Red Grapetiser 35

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 28

La Vie de Luc Still 28

750ml

La Vie de Luc Sparkling 46

La Vie de Luc Still 46

### ICED DRINKS

#### BOISSONS GLACEES

Coffee Freezo 46

Coffee Hazelnut Freezo 57

Lemon Iced Tea Crusher 33

Peach Iced Tea Crusher 33

### MILKSHAKES

#### MILK-SHAKES

Vanilla 47

Strawberry 47

Chocolate 47

Chocolate Hazelnut 55

Ferrero Rocher 55

### ALCOHOLIC DRINKS

#### BOISSONS

#### ALCOOLISÉES

Rock Shandy 45

Lemonade, Soda Water, & Angostura Bitters.

Steelworks 45

Soda Water, Ginger Ale, Kola Tonic & Angostura Bitters.

Mimosa Twist 75

Triple Sec, Orange Juice & Champagne.

Bloody Mary 65

Worcestershire Sauce, Salt, Pepper, Tabasco, Vodka & a Celery Stick.

### The Tale of Two Duckies...

Embark on a culinary adventure designed by two highly creative women: Marina and Freda Appelbaum (daughter-in-law and mother-in-law no-less). The Old Ducky French Café is designed to be warm, engaging, inviting, authentic and with an intimate atmosphere to meet, enjoy modern French and international cuisine.

Freda Appelbaum spent over 25 years in the much loved award winning and renowned restaurant Le Canard (The Duck). Despite her cranky knees (Freda's - not the Duck's) and unsurpassed expertise in classic and contemporary French and European food, Freda is drawn to creating fabulous modern 21st Century dishes. The Old Ducky French Cafe's kitchen, while fully overseen by Freda, will be run by senior members of the same award-winning team that worked with her at Le Canard.

While oddly hyperactive and extremely demanding about standards, Marina Appelbaum is extraordinarily gracious with every guest. Clearly the old ducky will dominate from the kitchen wings and the "young" duck will manage the restaurant - thereby ensuring that guests are made to feel welcome and are able to nestle happily in the environs of The Old Ducky French Café!

F @oldduckyfrenchcafe

I @old\_ducky\_frenchcafe



# signature menu

## STARTERS HORS D'OEUVRES

<b>"Not Foie Gras" Pâté Canard</b>	105
Smooth Duck Liver topped with a thin layer of Cranberry Gelle. Served with slices of Baguette.	
<b>Pan-Fried Livers à la Portugaise</b>	83
A mini pot of Livers, prepared with Onion, Tomato, Lemon, Garlic, Chilli (Medium) & a touch of Tarragon & Parsley. Served with slices of Baguette.	
<b>Crêpe Aux Fruits De Mer</b>	149
Seafood Crêpe (deconstructed) with Prawns, Kingklip, Calamari, & topped with a light tomato Beurre Blanc.	
<b>Prawn Shooters</b>	135
4 Grilled Prawns in a seductive mélange of Lemongrass, Balsamic & light Tomato Crème.	
<b>Aria di Parma*</b>	153
Finest Parma Ham finely sliced with Melon & Parmesan Cheese. *Subject to Availability.	
<b>Calamari</b>	105
Rings and Heads dusted with Asian Spice, lightly fried and drizzled with a Franco Asian Sauce on a bed of Rice.	
<b>Mussels*</b>	105
A bowl of fresh Mussels served with spring onions, parsley, garlic, coriander, a touch of chilli, blue cheese & fresh cream. Served with slices of Baguette. *Subject to Availability.	
<b>Snails &amp; Prawns</b>	139
3 Prawns & 3 Snails served on baked mushroom caps with a dipping Lemon Butter Sauce.	

## SIDES CÔTÉS

<b>Single Baguette</b>	33
<b>Shoestring Fries</b>	33
<b>French Salad</b>	38
<b>Seasonal Vegetables</b>	38

## SOUPS SOUPES

Served with Croutons.	
<b>Lobster Bisque</b>	105
A creamy soup of Lobster & fresh mushrooms, with a small dash of Cognac & Saffron.	
<b>French Onion</b>	79
French Onion Soup topped with a Toasted Baguette & melted Gruyère Cheese.	
<b>Gazpacho</b>	65
Cold zesty Tomato Soup served with a choice of Vegetables.	

## GOURMET OPEN SANDWICHES SANDWICHS OUVERTS GASTRONOMIQUES

Served on Toasted Ciabatta Rye or Gluten-Free Bread. (1) (2)	
<b>Croquer</b>	125
3 Cheeses (Gruyère, Gouda & Mozzarella) melted over layers of Pastrami & Sauerkraut.	
<b>Caprese</b>	55 85
A Classic Mozzarella, sliced tomatoes & fresh Basil leaves. Served with Olive Oil & Balsamic on the side.	
<b>Chicken Caesar</b> (Also available as a Salad)	89 139
With Chicken Breast, Bacon, Lettuce, Anchovy, Boiled Egg & Parmesan Cheese. Served with Homemade Caesar Mayonnaise.	
<b>French Fillet</b> (Also available as a Salad)	99 159
Rare Fillet of Beef, Mozzarella, sliced Tomatoes, Red Onions & fresh Rocket. Served with a side sauce of Chimichurri Sauce.	
<b>Aria Di Parma*</b> (Also available as a Salad)	105 165
Smooth Cream Cheese, finest Parma Ham, thinly sliced Peaches & fresh Thyme. Served with Creamed Honey on the side. * Subject to availability	

## MAINS PLAT PRINCIPAL

Served with Shoe-string Fries, French Salad, Brown & Wild Rice or Side Vegetables.	
<b>Lamb Shank</b>	269
Marinated overnight with fresh Tomatoes, Herbs & Olive Oil.	
<b>French Fillet</b>	260
250g Grilled fillet of Beef, cooked with basting or butter. Served with either Creamy Mushroom Sauce or Pepper Sauce.	
<b>Grilled Sirloin Steak</b>	239
300g Grilled sirloin, cooked with basting or in butter. Served with either Creamy Mushroom or Pepper sauce.	
<b>Steak Tartare</b>	260
250g Raw chopped Fillet of Beef with traditional condiments mixed & served at your table.	
<b>ADD A sniffer glass of Rémy Martin French Cognac.</b>	75
<b>Seared Salmon</b>	269
250g Seared Norwegian Salmon served with a choice of Goji Berry Sauce or Fresh Cucumber Sauce.	
<b>Mauritian Prawn &amp; Chicken Curry</b>	229
Creamy Creole Masala with a touch of Ginger.	
<b>Franco-Russian Beef Stroganoff</b>	229
Sliced Fillet of Beef in a sauce of Dijon Mustard, Cognac, Crème Fraîche & Mushroom.	
<b>Le Canard</b>	215
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	
<b>Vegan Burger</b>	159
Beyond Burger served with Tomato, Onion, Lettuce, Gherkins, Tomato Relish & Vegan Mayonnaise on a Bun.	
<b>Mushroom Nut Roast</b>	149
Slices of Nut Loaf served with Fresh Herbed Tomato Relish.	

## PIES TARTES

Served with Side French Salad (Homemade Dressing)	
<b>Chicken a la King</b>	135
A twist on a classic. Chicken breast, Green pepper, Spring Onion, White Wine, fresh Mushrooms, Mozzarella and a touch of Cream.	
<b>Lamb</b>	175
Braised & succulent Lamb cooked for 4 hours & reduced with Red Wine, and fresh Peas. Served with a side Red Wine Jus.	
<b>Duck &amp; Cherry Pie</b>	159
Duck Breast & Thigh reduced with Port, Marjoram & Cherries. Served with a Port Jus.	

## DESSERTS

<b>LE DESSERTS</b>	
<b>Parisian Walnut Parfait</b>	85
A French favourite made with Walnuts, Honey & swirls of Chocolate & Vanilla.	
<b>Crêpes Suzette</b>	99
Timeless French feather-light Crêpes prepared with an Orange & Grand Marnier flambé sauce. Served with scoop of ice cream.	
<b>Crème Glacée</b>	75
Vanilla Ice Cream drizzled with Homemade Chocolate Sauce.	
<b>CAKES GÂTEAUX</b>	
<b>Cheese Cake</b>	55
A smooth but tantalizing Baked Cheese Cake.	
<b>Carrot Cake</b>	55
A cake which explodes with flavour, bursting with an array of nuts & delicious crunch. Rich, moist & topped off with soft Cream Cheese icing.	
<b>Chocolate Torte</b>	55
A thin sliver of decadent Chocolate Torte.	

-  GLUTEN
-  GLUTEN-FREE
-  VEGAN
-  VEGETARIAN

\*Subject to Seasonal Availability.

Old Ducky French Café



# drinks les boissons

## FRESHLY SQUEEZED JUICES JUS FRAÎCHENMENT PRESSÉS

250ml	
Orange	49
Carrot, Pineapple, Ginger	55
Apple, Cucumber, Celery	55
Your Combo	55

## COLD DRINKS BOISSONS FROIDES

Coke	28
Coke Lite	28
Coke Zero	28
Sprite	28
Sprite Zero	28
Appletiser	35
Red Grapetiser	35
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	28
La Vie de Luc Still	28
750ml	
La Vie de Luc Sparkling	46
La Vie de Luc Still	46

## ICED DRINKS BOISSONS GLACEES

Coffee Freezo	46
Coffee Hazelnut Freezo	57
Lemon Iced Tea Crusher	33
Peach Iced Tea Crusher	33

Rock Shandy	45
Lemonade, Soda Water, & Angostura Bitters.	
Steelworks	45
Soda Water, Ginger Ale, Kola Tonic & Angostura Bitters.	

## MILKSHAKES MILK-SHAKES

Vanilla	47
Strawberry	47
Chocolate	47
Chocolate Hazelnut	55
Ferrero Rocher	55

## COCKTAILS DES COCKTAILS

Strawberry Daiquiri	85
White Rum, Grenadine, Lime Juice, Strawberry Liqueur & Strawberry Juice.	
Bloody Mary	75
Vodka, Tomato Cocktail, Worcestershire Sauce, Salt, Pepper, Tabasco & a Celery Stick.	
Mojito Classic	75
White Rum, Mint Syrup, Muddled Lime Cubes & Soda Water.	
Gin & Tonic	85
Gin, Tonic Water, Lemon & Rosemary.	
Margarita   Frozen	85
Tequila, Triple Sec, Lime Juice, Blended Ice, Lime Wedge & Salt to garnish.	
Margarita   Shaken	85
Tequila, Triple Sec, Lime Juice, Ice, Lemon Wedge & Salt to garnish.	
Apple Martini	75
Vodka, Apple Schnapps, Tang Sour & Lemon Juice.	
Fancy 75	75
Gin, Rose Syrup, Lime Juice & Champagne.	
Mimosa Twist	75
Triple Sec, Orange Juice & Champagne.	
Aperol Aperitif	85
An Aperitif mixer with Sparkling Wine.	
Long Island	97
White Rum, Vodka, Gin, Tequila, Triple Sec, Sour Mix & Coke.	
Whisky Sours	95
Bourbon, Ginger, Ginger Liqueur, Grapefruit Juice & Sour Mix.	

## SPIRITS ESPRITS

WHISKY	
Jameson	36
Johnnie Walker Black	43
Bells	34
Glenfiddich 15 YO	94

BOURBON	
Jack Daniels	32
Maker's Mark Bourbon	43

FRENCH COGNAC	
Rémy Martin V.S.O.P.	79

BRANDY	
Richelieu	30

RUM	
Bacardi Superior	30
Spiced Gold Original	29
Spiced Gold Black	29

VODKA	
Absolut	36
Grey Goose	56

GIN	
Tanqueray	36
Inverroche Classic	45
Inverroche Amber	45

SHOOTERS, LIQUEUR & PORT	
Amarula	30
Amaretto	33
Kahlua	44
Calvados	67
Jägermeister	36
Jose Cuervo Classico	32
Jose Cuervo Gold	32
Grappa Bottega	40
Ferreiras Ruby	38

BEERS BIÈRE	
Heineken	37
Castle Lite	36
Black Label	36
Stella Artois	40
Windhoek Draft	38
Savanna Dry	38
Savanna Lite	38

ALCOHOL-FREE	
Heineken 0.0	37
Castle Free	35

## AFTER DINNER COFFEES

### APERITIF CAFES

All Coffees are available as Decaf.

Irish Coffee	52
Kahlua Coffee	52
Kahlua Pedro	52
Amarula Pedro	52
Dom Pedro	52
Frangelico Pedro	58
Amaretto Pedro	58

### COFFEES ILLY CAFÉS

All Coffees are served with either

Full Cream Milk or Soya Milk

ADD Almond Milk 12

Espresso Café Single	28
Espresso Café Double	34
Café Crème Cappuccino	32
Café Americano	28
Café Macchiato	28
Café Latte	35
Red Cappuccino (Rooibos)	32

Hot Chocolate	35
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### TEAS THÉS

All Teas are served with either

Full Cream Milk, Soya Milk or Honey & Lemon

ADD Almond Milk 12

Twinnings Earl Grey	26
Twinnings Chamomile	28
Twinnings Mint & Green	30
Vanilla Chai	33
5 Roses	24
Rooibos	24

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\*  
No alcohol served to under 18's.  
Corkage will be charged at R60 a bottle.





# wine list

## carte des vins



### CHAMPAGNES & MÉTHODE CAP CLASSIQUE

#### CHAMPAGNE ET VINS MOUSSEUX

<b>Moët et Chandon NV Brut</b> 750ml	1200
An elegant full-bodied Champagne.	
<b>Villiera Tradition</b> 375ml	210
<b>Villiera Tradition</b> 750ml	345
A fresh clean lemony methode cap classique.	
<b>Pongracz Brut</b> 750ml	380
A crisp methode cap Classique with green apple tones and a baked bread nuttiness.	
<b>Valdo Floral Sparkling Wine</b> 750ml	560
A sparkling Rosé made from Southern Italian grapes Nerello Mascalese.	

### WHITE WINES BLANC VIN

#### CHENIN BLANC

<b>Spier</b> 750ml	180
By the glass 65	
Partially barrel fermented with bursts of citrus and creamy biscuitness.	
<b>DMZ</b> 750ml	290
Light oaking, exuberant aromas of peach, baked apple and pear with a long finish.	

#### CHARDONNAY

<b>Arrogant Frog</b> 750ml	330
By the glass 120	
Chardonnay/Viognier. An elegant French wine with a quintessence of tropical fruits, peach and white floral aromas with a hint of vanilla and toasted bread.	
<b>Fairview</b> 750ml	330
By the glass 120	
A layered and complex wine with subtle whiffs of orange, citrus blossom and blushed apricots. Integrated with lightly toasted almonds and delicate oak nuances.	

### SAUVIGNON BLANC

<b>First Sighting</b> 750ml	200
By the glass 75	
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.	
<b>Spier</b> 750ml	180
By the glass 65	
This wine has intense aromas of goose berries, passionfruit, green and yellow peppers and hints of tropical fruit on the nose.	
<b>Strandveld Pofadderbos</b> 750ml	400
Passion fruit, grapefruit and blackcurrant on the nose. Creamy and full on the palate with citrus, fynbos and oyster shell minerality.	

### ROSE WINES VIN ROSE

<b>First Sighting</b> 750ml	180
By the glass 65	
A Grenache and Shiraz blend. A floral nose with a crisp fresh palate and notes of watermelon and pomegranate.	
<b>Vrede en Lust Jess</b> 750ml	190
By the glass 70	
Easy drinking, a blend of Shiraz and Pinotage with strawberry and watermelon flavours.	

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## RED WINES **VIN ROUGE**

### MERLOT

**Edgebaston The Berry Box** 750ml 230

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

**Vinologist Franschoek** 750ml 220

By the glass 85  
Silky smooth, berry full and delicious.

### GRENACHE

**Strandveld** 750ml 560

By the glass 210  
A mouth-watering wine with masses of berry. Savoury notes of fynbos and a touch of white pepper.

### CABERNET SAUVIGNON

**Guardian Peak Frontier** 750ml 210

Flavours of plum, cloves, pepper and tobacco.

**Fairview** 750ml 350

By the glass 130  
Ruby Red with aromas of crushed berries, liquorice and dark plums, balanced with well-integrated vanilla oak.

### PINOTAGE

**Wildekrans** 750ml 285

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 415

Rich and bright with fresh berries and slight earthiness.

### SYRAH / SHIRAZ

**First Sighting Shiraz** 750ml 220

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

**Strandveld Syrah** 750ml 515

A full-bodied wine with aromas of white pepper, fynbos and spice and a rich palate with firm tannins backed by well-integrated oak. This serious Rhône style Syrah is big in structure and layered with intense black berry fruit flavours and savoury notes.

### RED BLENDS

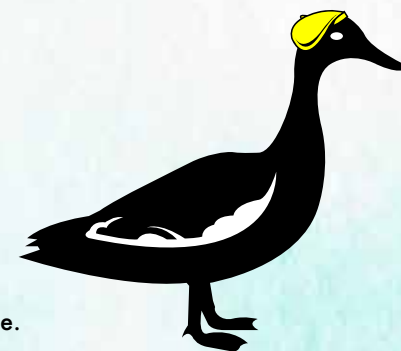
**Arrogant Frog** 750ml 330

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 470

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.

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Old  
Ducky  
French Café