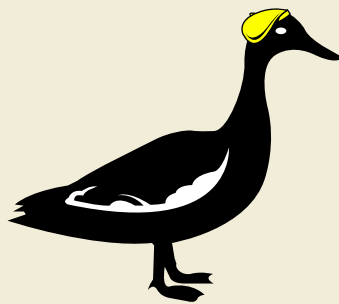
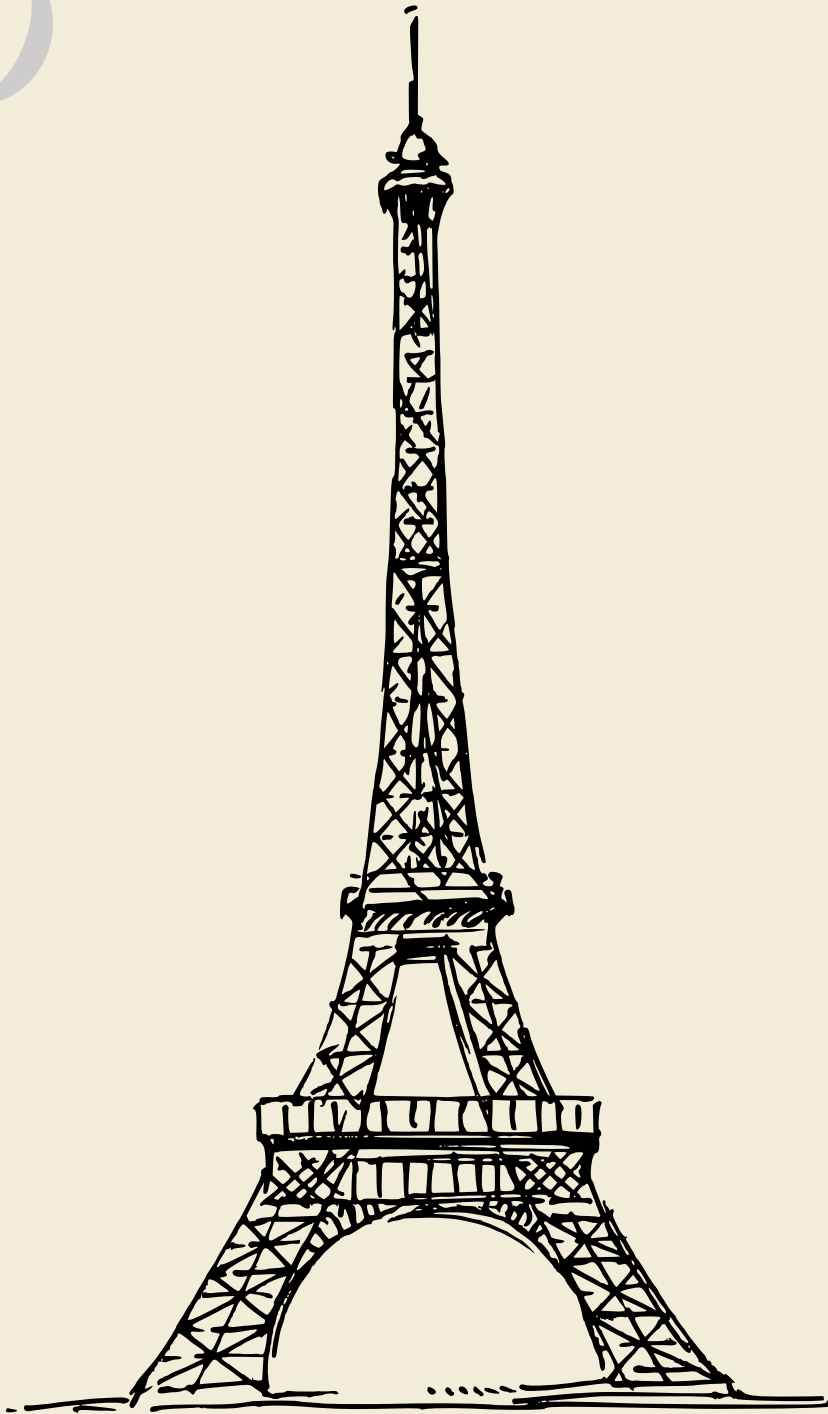




WINNER
BEST OF JOBURG
READERS' CHOICE
AWARDS 2024



OldDucky
French Café

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The Tale of Two Duckies...

Marina & Freda Appelbaum most certainly have their ducks in a row when it comes to all things culinary. Marina's fresh, gregarious and gracious approach to hospitality is backed by 46 years in the industry, which she experienced & navigated from every perspective.

She started working in her mother's popular & successful Three Sisters Cafe at the age of 11, then worked her way up to the sought-after Manager's Assistant position at the Ritz in London at the age of 24, cementing her place in fine dining forever. Here she rubbed shoulders with all walks of life, from royalty & aristocracy to Russian oligarchs & many other nationalities.

Marina came home & opened five restaurants of various cuisines, marking Old Ducky French Cafe as her 6th successful restaurant. For the latter, she coaxed award-winning chef Freda Appelbaum out of retirement to run & oversee the beautiful kitchen as her partner.

Freda spent over 25 years in the much loved award winning and renowned restaurant Le Canard (which ran from 1987 to 2013) & boasts unsurpassed expertise in classic & contemporary French and European food. She is well renowned and respected in restaurant circles. Freda is also one of very few women chefs in the world to be awarded the title 'Disciple of Escoffier', was showered with countless national & international awards, & invited to be a member of the Chaîne des Rôtisseurs.

While Le Canard was frequented by countless international celebrities, politicians & musicians, Freda remained grounded. For her, any food lover was a favoured guest - an attitude that is mirrored in her authenticity to this day.

Freda & Marina's combined passion, experience, dedication & old-school grit has established the award winning Old Ducky as a favourite for local & international guests. Sit back & enjoy a meal with us, knowing that you're in the very best, most passionate company.

**Old
Ducky
French Café**

Everything is made daily using the highest quality ingredients.
We can not warm up your food as we dont use microwaves.

Breakfast

Menu petit déjeuner

Monday – Thursday : Served until 4pm

Friday – Sunday : Served until 12pm

Served with Toasted Ciabatta^G or Rye^G
or White^G or Brown^G.

To swap for Gluten Free Bread^{GF} ADD: 19

CLASSICS

classiques

Croissants from France

Croissants de France

Served with Butter & a selection of Jams.

Plain ^G	39
Chocolate ^G	49
Almond Marzipan ^G	49

Pocket Croissants ^G

Croissants de poche

Plain Croissant cut in half & filled with:

Smoked Norwegian Salmon, Capers, Cream Cheese & Red Onions	149
Bacon, Egg Mayo & Rocket	91
Chicken Breast with Mayo & Mustard	125

Not foie gras toast

Pâté pain grille

Mini pot Duck Pâté with Cranberry Gelle

French Toast

Pain Perdu

2 Slices of White bread fried with beaten eggs &
served with mixed Berry Coulis & Cream. Topped
with caramelized Walnuts & dusted with icing sugar.

ADD: Bacon

Quiche Lorraine

An open dish made with Eggs, Cream, Bacon, &
Gruyère Cheese. Served with a Side Salad. ^G

Can be served room temperature or warm
(15 mins to heat).

Banana Bread

Pain à la banane

Two slices of toasted banana bread served with cream.

ADD: Bacon

Nutella

EGGS

oeufs

Omelette

3 Free Range Eggs.

ADD: Imported Emmental	47
Mozzarella	29
Gouda	29
Tomato	11
Onion	11
Bell Peppers	20
Mushrooms	29
Streaky Bacon	34
Gypsy Ham	37

English Breakfast

Petit déjeuner anglais

2 Free range Eggs (fried), with Streaky Bacon,
1 Beef or Pork Sausage, grilled Mushrooms
& grilled Tomato.

Creamy Scrambled Eggs

with Salmon

Oeufs brouillés au salmon fumé

Scrambled Eggs mixed with Cream
& thin strips of Norwegian Salmon.

Eggs Benedict

Oeufs Bénédicte

2 Poached eggs with 2 slices of gypsy ham
served on a toasted muffin^G & topped with
creamy Hollandaise Sauce.

Eggs Royale

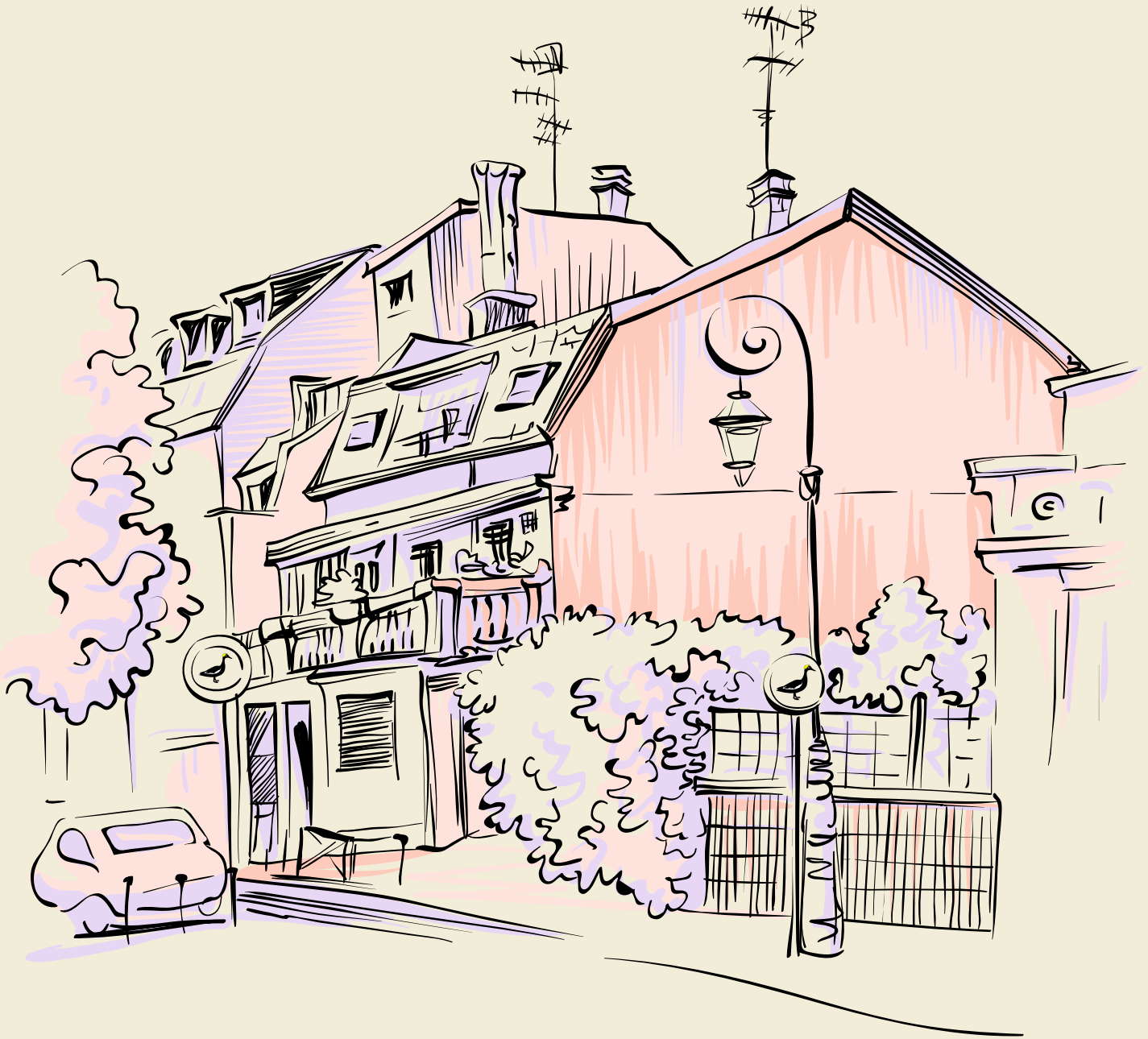
Oeufs Royaux

2 poached Eggs with slices of Norwegian Salmon
on a toasted Muffin^G & topped with creamy
Hollandaise Sauce.

Eggs Florentine

Oeufs Florentine

2 poached Eggs with wilted Spinach &
Norwegian Smoked Salmon on a Toasted Muffin^G &
topped with creamy Hollandaise Sauce.



DUCKY SPECIALS

spécialités de Ducky

Muesli Bowl 135
Greek yoghurt, muesli, seasonal fruit, honey,
chia seeds & mint.

Halloumi Egg Bowl 135
Pesto mushrooms, baby spinach, grilled halloumi,
2 poached eggs & avo served with hummus, tahina
& a choice of bread.

Served with Toasted Ciabatta^G or Rye^G
or White^G or Brown^G.
To swap for Gluten Free Bread^{GF} ADD: 19

Turkish Eggs/Crispy Egg Bowl 105
Spiced yoghurt, paprika butter, fresh herbs,
sesame seeds, fried eggs.

Vegan Bowl 120
Tahina (roasted sesame dip), hummus (chickpea dip),
marinated olives & avocado served with bread of
your choice.

Lunch & Dinner

Menu du déjeuner et du dîner

Monday – Saturday : Served 12pm until 8:30pm
Sunday : Served 12pm until 3pm

Served with Toasted Ciabatta^G or Rye^G
or White^G or Brown^G.

To swap for Gluten Free Bread^{GF} ADD: 19

STARTERS

entrées

“Not Foie Gras” Pâté Canard 110
Smooth Duck Liver topped with a thin layer
of Cranberry Gelle. Served with slices of Baguette^G.

Pan-Fried Livers
a la Portugaise 89

A mini pot of Livers, prepared with Mushrooms,
Onion, Tomato, Lemon, Garlic, Chilli(Med)
& a touch of Tarragon & Parsley.
Served with slices of Baguette^G

Prawn Shooters 142

4 Grilled Prawns in a seductive mélange of
Lemongrass, Balsamic & light Tomato crème. ^{GF}

Calamari 110

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

Mussels* 110

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^G. *Subject to Availability.

Snails & Prawns 149

3 Prawns & 3 Snails served on baked mushroom caps
with a traditional French Garlic Butter Sauce. ^{GF}

Escargot 109

6 Snails in a traditional French Garlic Butter Sauce.

Steak Tartare 159

100g Finest beef fillet chopped by hand & mixed with
red onion, anchovy, capers, parsley, mustard,
mayonnaise & raw egg.

Served with finely sliced julienne crisps.

SOUPS

soupes

Lobster Bisque 130
250ml creamy soup of Lobster & fresh mushrooms,
with a small dash of Cognac & Saffron. ^G

French Onion 89

250ml French Onion Soup topped with a Toasted
Baguette(G) & melted Gruyère Cheese. ^V

SIDES

côtés

Single Baguette ^G From France 38

Shoestring Fries ^{GF} 38

French Side Salad ^{GF} 55

Classic French Salad ^{VG} 95

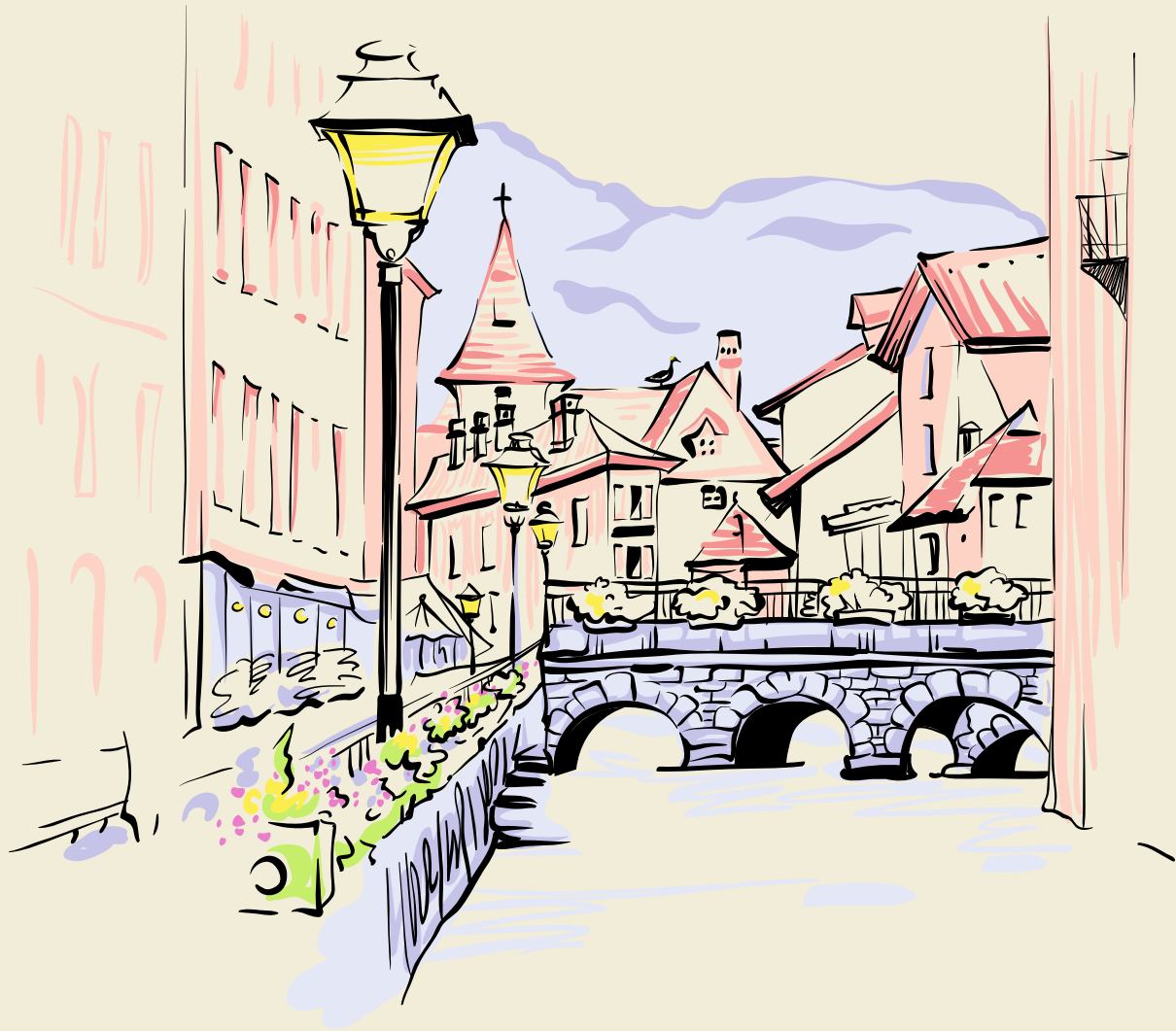
Mixed leaf salad, Mixed Peppers, Carrots, Olives,
Cucumbers & Feta. Served with Homemade
French Salad Dressing on the side.

ADD: Avo 30

Potato Mash ^{GF} 49

Ratatouille ^V 65

Fresh vegetables (Brinjals, baby marrow, tomatoes,
onions and bell peppers) stewed in fresh tomato.



GOURMET SLAPS SANDOS

sandos SLAPS gourmands

Chicken Sando 100
 Crumbed Chicken Slaw Aioli, Pickles, Red Onion,
 Milk Bun & Chips.

Cheeseburger 105
 150g Beef Pattie, T sauce, Cheese, Pickles, Red Onion,
 Aioli, Milk Bun & Chips.

Lamb Sando 150
 Pulled Lamb Leg, Hollandaise, Pickles, Mint, Milk Bun
 & Chips.

Falafel Sando 90
 Falafel, Tandoori Sauce, Rocket, Pickled Carrots,
 Cucumber, Coriander, Sesame Seeds, Umami Mayo,
 Milk Bun & Chips.

Fillet Bahn Mi Sando 130
 Fillet, Chili Crunch, Cucumber, Carrots, Herb Salad,
 Crispy Onions, Umami Mayo, Sesame Seeds, Milk Bun
 & Chips.

Grilled Cheese Sando 95
 Ciabatta, Mature Cheddar, Parmesan, Pastrami,
 Pickles, Mustard & Chips.

Ducky Duck Burger 180
 Duck Pattie, Bun, Ginger Orange Sauce, Lettuce,
 Carrots, Red Onion, Herb Salad, Umami Mayo & Chips.

Skinny Fries & Truffle Mayo 35
Smashed Cucumber Salad 45

PIES

tartes

Served with a French Side Salad or Potato Mash.

Chicken a la King 149
A twist on a classic. Chicken Breast, Green Pepper, Spring Onion, fresh Mushrooms, White Wine, Mozzarella & a touch of Cream.^G

Lamb 189
Braised & succulent Lamb cooked for 4 hours & reduced with Red Wine, & fresh Peas. Served with a side Red Wine Jus.^G

Duck & Cherry 175
Duck Breast & Thigh reduced with Port, Marjoram & Cherries. Served with a side Port Jus.^G

Beef Bourguignon 179
Diced Beef braised in Pinot Noir, Onions, Carrots & Mushrooms.^G

Spinach & Feta 139
An Open Pie made with egg, fresh spinach, peppadew, feta cheese with a touch of cream and nutmeg.^{VG}

MAINS

plat principal

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

Chicken Caesar Salad 139
With Chicken Breast, Bacon, Cos Lettuce, Anchovy, Boiled Egg & Parmesan Cheese. Served with Homemade Caesar Mayonnaise on the side.
ADD: Avo 30

Lamb Shank 295
Marinated overnight with fresh Tomatoes, Herbs & Olive Oil. Served with mashed Potatoes & Vegetables.^{GF}

Grilled Sirloin Steak 239
300g Grilled sirloin, cooked with basting or in butter. Served with either Creamy Mushroom or Pepper sauce.^{GF}

Oxtail Stew 239
Oxtail braised in Tomato & slow cooked for 4 hours.^{GF}

French Fillet 260
250g Grilled Fillet of Beef, cooked with Basting or Butter. Served with either Creamy Mushroom Sauce or Pepper Sauce.^{GF}

Seared Salmon 299
Seared Norwegian Salmon served with a choice of Goji Berry Sauce^G or Fresh Cucumber Sauce.

Steak Tartare 260
250g Raw chopped Fillet of Beef with traditional condiments mixed & served at your table.
ADD a sniffer glass of
Rémy Martin French Cognac 99

Mauritian Prawn & Chicken Curry 255
Creamy Creole Masala with a touch of Ginger.^G

Fresh Seabass 280
Pan fried & served with lime zest & lemon butter

Crêpe Aux Fruits De Mer 156
Seafood Crepe (deconstructed) with Prawns, Kingklip, Calamari, & topped with a light tomato Beurre Blanc.^G

Le Canard 249
Freda's famous Le Canard Duck Breast cooked well done, can be served pink on request.

Free range Duck Breast Crisped with Honey & Pepper accompanied by Traditional Potato Gratin. Served with Fresh Orange & Grand Marnier Sauce.^{GF}

Ratatouille ^V 125
Brinjals, baby marrows, fresh tomatoes, onions & bell peppers. Stewed in tomato.



DESSERTS CAKES

le desserts & gâteaux

Parisian Walnut Parfait	94	Chocolate Torte	59
A French favourite made with Walnuts, Honey & Swirls of Chocolate & Vanilla. ^{GF}		A thin sliver of decadent Chocolate Torte. ^G	
Crêpes Suzette	99	Carrot Cake	59
Timeless French feather light Crêpes prepared with an Orange & Grand Marnier flambé sauce. Served with a scoop of Ice Cream. ^G		A cake which explodes with flavour, bursting with an array of Nuts & delicious crunch. Rich, moist & topped off with soft Cream Cheese icing. ^G	
Crème Glacée	75	Carrotcake (full)	580
Vanilla Ice Cream drizzled with homemade Chocolate Sauce.		Cheesecake (slice)	59
Crème Brûlée	95	A smooth tantalizing Baked Cheesecake. ^G	
A Classic.		Cheesecake (full)	580

*Kindly note that we prepare everything fresh
to order and do not use a microwave.*

*Your patience is appreciated,
take a moment to enjoy the ducks!*

