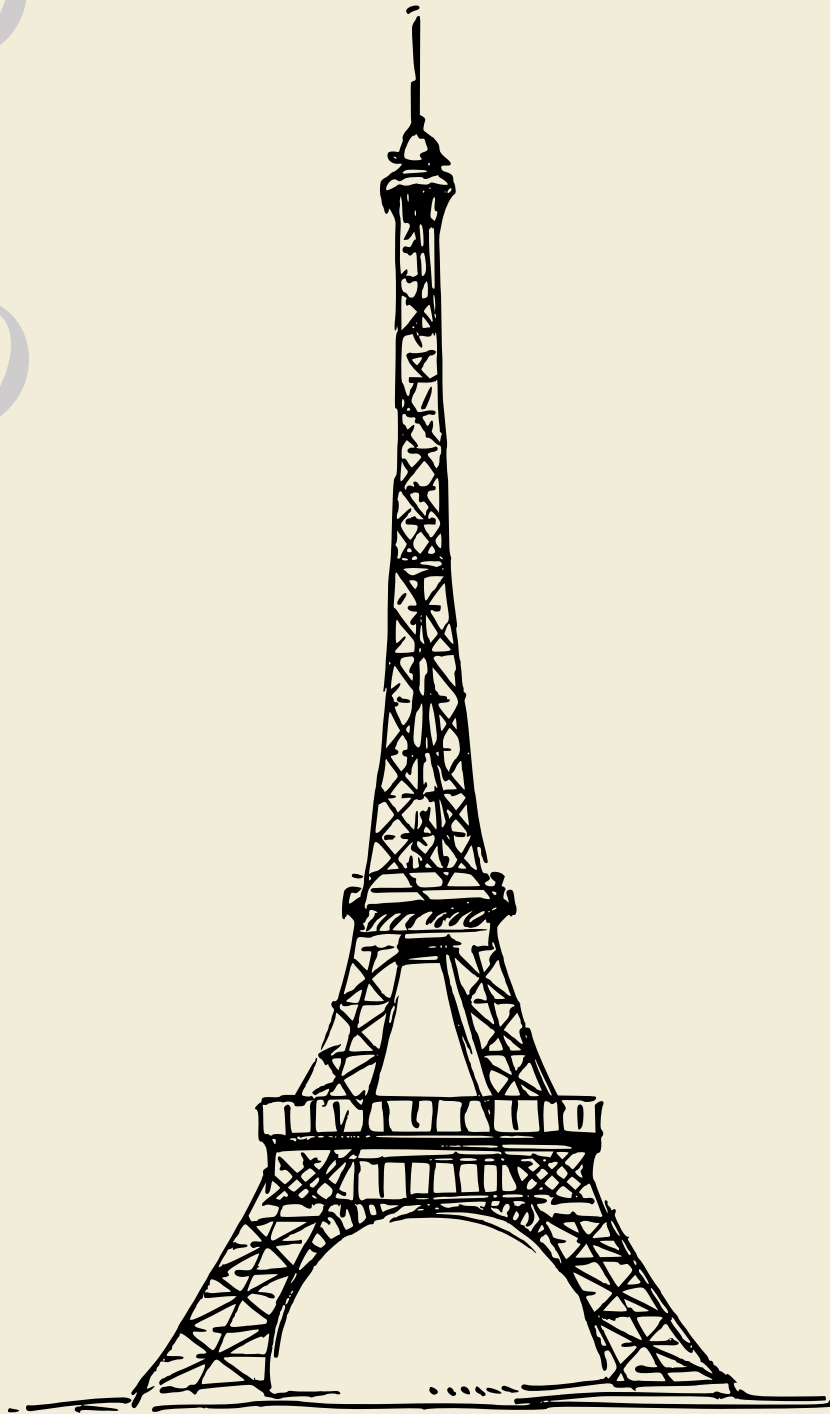


BOJ
WINNER
BEST OF JOBURG
READERS' CHOICE
AWARDS 2024

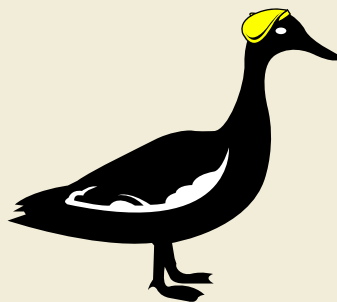
BOJ
WINNER
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READERS' CHOICE
AWARDS 2025



**LUXE
PEOPLE'S
CHOICE
AWARDS
2025**



Top
Restaurant
Awards
Finalist
2023
2024
2025



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 Café 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 the dining world 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 Café 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.

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.

FAQ

Where did the name Old Ducky French Café come from?

Le Canard (French for Duck) was the name of Freda's fine dining restaurant. The Old Ducky French Café is named after the restaurant. Freda is, the Old Ducky.

**Old
Ducky
French Café**

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

Breakfast

Menu petit déjeuner

Monday – Saturday : Served until 5pm

Sunday : Served 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

CLASSICS

classiques

Croissants from France

Croissants de France

Served with Butter & a selection of Jams.

Plain ^G	42
Chocolate ^G	52
Almond Marzipan ^G	52
Cheese ^G	48

Pocket Croissants ^G

Croissants de poche

Plain Croissant cut in half & filled with:

Smoked Norwegian Salmon, Capers, Cream Cheese & Red Onions	175
Bacon, Egg Mayo & Rocket	120
Chicken Breast with Dijon Mayo	130

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	34
------------------	----

Banana Bread

Pain à la banane

Two slices of toasted banana bread served with cream.

ADD: Bacon	34
Nutella	25

Avo Toast

Avocat sur toast

One slice of Ciabatta, Smashed Avocado,
crumbled Feta & Basil.

ADD: Egg	13
Bacon	34

Grilled Cheese

Toasted Ciabatta layered with dijon mustard, pickles,
pastrami and yellow gouda, finished with a crispy
parmesan cheese crust.

EGGS

oeufs

Omelette

3 Free Range Eggs.

ADD: Mozzarella	30
Gouda	30
Tomato	12
Onion	12
Bell Peppers	25
Mushrooms	34
Streaky Bacon	34
Gypsy Ham	39

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

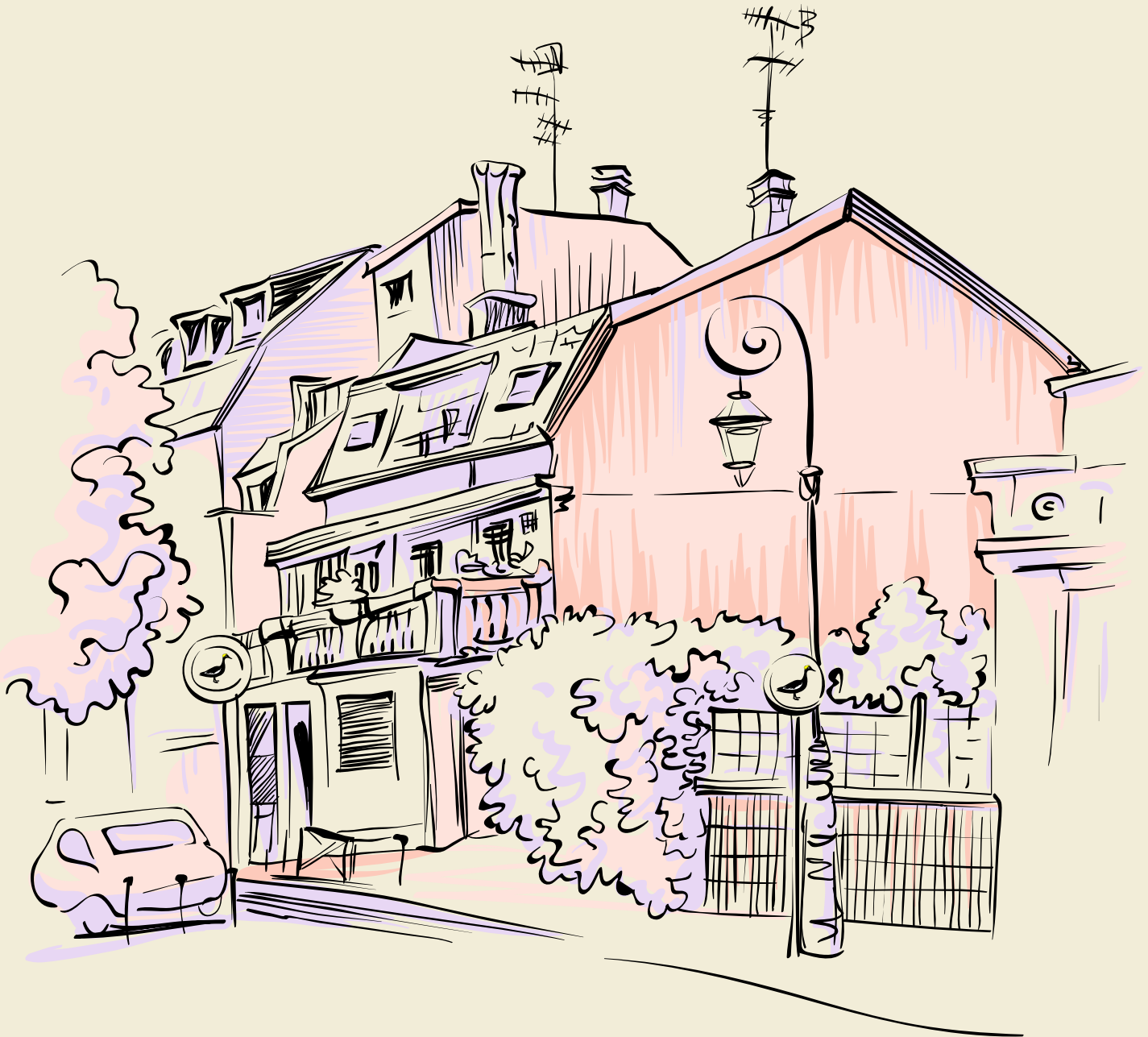
Oeufs Royaux

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. ^{VG}

Halloumi Egg Bowl 149
Pesto mushrooms, baby spinach, grilled halloumi,
2 poached eggs & avo served with hummus,
& a choice of bread. ^{VG}

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

Shakshuka 120
Shakchouka
2 Poached Eggs baked in a Ratatouille inspired stew.

Turkish Eggs 120
Spiced yoghurt, paprika butter, fresh herbs,
sesame seeds, fried eggs. Served with bread
of your choice. ^{VG}

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 115
Smooth Duck Liver topped with a thin layer
of Cranberry Gelle. Served with slices of Baguette^G.

Pan-Fried Livers
a la Portugaise 95

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 155
4 Grilled Prawns in a seductive mélange of
Lemongrass, Balsamic & light Tomato crème. ^{GF}

Snails & Prawns 155
3 Prawns & 3 Snails served on baked mushroom caps
with a traditional French Garlic Butter Sauce. ^{GF}

Calamari 120
Rings and Heads dusted with Asian Spice,
lightly fried, & drizzled with a
Franco Asian Sauce on a bed of Rice. ^G

Mussels* 125
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.

Crêpe Aux Fruits De Mer 165
Seafood Crepe (deconstructed) with Prawns, Kingklip,
Calamari, & topped with a light tomato Beurre Blanc.^G

Prosciutto di Parma 170
Finest Parma Ham thinly sliced with Melon
& Parmesan Cheese.

Salmon Tartare 220
100g hand chopped Fresh Norwegian Salmon mixed
with Onion, pickled Ginger, Dill, Soya Sauce, Sweet
Chilli, Lemon Juice & garnished with fresh Chilli &
Coriander.

SOUPS

soupes

Prawn Bisque 140
250ml creamy soup of Prawns & fresh mushrooms,
with a small dash of Cognac & Saffron. ^G

French Onion 98
250ml French Onion Soup topped with a Toasted
Baguette(G) & melted Gruyère Cheese. ^{VG}

SEASONAL SOUPS

soupes de saison

Cauliflower 110
With herb-infused cream. ^{VG}

Tomato Soup 85
250ml fresh Tomatoes & Basil soup with a dash
of Cream. ^{VG}

Split Peas Soup 90
250ml soup of green Split Peas with a Butter Beans,
Garlic, Onions, Celery, Leeks & blended with Cream. ^{VG}

SALADS

salades

Chicken Caesar Salad 169
With Chicken Breast, Bacon, Lettuce, Anchovy,
Boiled Egg & Parmesan Cheese. Served with
Homemade Caesar Mayonnaise on the side.

Island Slaw ^{VG} 75
Sliced raw cabbage, cucumbers, tomatoes, coriander and
sea salt tossed in extra virgin olive oil and fresh lemon juice.

Duck Salad 185
Sliced duck breast, Hoisin sauce, orange segments,
Cucumber, Lettuce, Herb Salad, Carrots, Spring Onion
& Sesame Seeds. Served with a Soya Dressing on the side.

Ducky Garden Salad 130
Lettuce, Bell Peppers, Cherry Tomatoes, Olives & Feta.
Served with homemade French Salad Dressing on
the side.

G - Gluten GF - Gluten Free VG - Vegetarian V - Vegan

MAINS

plat principal

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

Oxtail Stew 265
Oxtail braised in Tomato & slow cooked for 4 hours. ^{GF}

Grilled Sirloin Steak 255
250g Grilled sirloin, cooked with Basting or Butter.
ADD: Pâté 45
Creamy Mushroom Sauce 32
Creamy Pepper Sauce 32
Sauce of the day 40

French Fillet 150g ~ 185 250g ~ 285
Beef Fillet Steak cooked with Basting or Butter.
ADD: Pâté 45
Creamy Mushroom Sauce 32
Creamy Pepper Sauce 32
Sauce of the day 40

Seared Salmon 345
Seared Norwegian Salmon served with a choice of Goji Berry Sauce^G or Fresh Cucumber Sauce.

Steak Tartare 150g ~ 190 250g ~ 295
Raw chopped Beef Fillet mixed at your table with a choice of the following traditional condiments:
Anchovy Fillets, Capers, Raw Egg, Homemade Mayo, Dijon Mustard, Salt, Black Pepper, Chilli, Onions, Parsley, Worcestershire Sauce
ADD a sniffer glass of
Rémy Martin French Cognac 110

Mauritian Prawn & Chicken Curry 269
Creamy Creole Masala with a touch of Ginger.^G

Le Canard 279
Freda's famous Le Canard Duck Breast cooked well done.
Free range Duck Breast Crisped with Honey & Pepper accompanied by Traditional Potato Gratin.
Served with Fresh Orange & Grand Marnier Sauce.^{GF}

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

Lentils & Rice ^V 160
Served with Ratatouille & crispy Onions.

PIES

tartes

Made to order. Served with a French Side Salad or Potato Mash.
Please be patient as Pies are baked per order (Approx. 25mins).

Chicken a la King 169
A twist on a classic. Chicken Breast, Green Pepper, Spring Onion, fresh Mushrooms, White Wine, Mozzarella & a touch of Cream.^G

Duck & Cherry 185
Duck Breast & Thigh reduced with Port, Marjoram & Cherries. Served with a side Port Jus.^G

Lamb 195
Braised & succulent Lamb cooked for 4 hours & reduced with Red Wine, & fresh Peas. Served with a side Red Wine Jus.^G

Spinach & Feta 155
An Open Pie made with egg, fresh spinach, peppadew, feta cheese with a touch of cream and nutmeg.^{VG}

The Tale of SLAPS Sandos...




meet Dani




Meet our incredible SLAPS partner, Daniela Zoghby. Following her classical training at Silwood, she worked at a number of high end restaurants. Dani has brought her talent and flair to create a whole new line of gourmet dishes with Old Ducky French Café. From her delicious new artisan breads to gourmet burgers, every bite is something truly special. You'll definitely want to taste what's new!

GOURMET SLAPS SANDOS

sandos SLAPS gourmands

Cheeseburger 115 150g Beef Pattie, Sando Sauce, Cheese, Pickles, Red Onion, Aioli, Milk Bun.	Fillet Bahn Mi Sando 155 Fillet, Chili Crunch, Cucumber, Carrots, Herb Salad, Crispy Onions, Umami Mayo, Sesame Seeds, Milk Bun.
The Big SLAP 125 Double Beef Patty, Sando Sauce, Lettuce, Cheese, Pickles, Red Onion, Milk Bun.	Falafel Sando 110 Falafel, Tandoori Sauce, Rocket, Pickled Carrots, Cucumber, Coriander, Sesame Seeds, Umami Mayo, Milk Bun. ^{VG}
Lamb Sando 165 Pulled Lamb Leg, Hollandaise, Pickles, Mint, Milk Bun.	ADD
Chicken Sando 110 Crumbed Chicken Slaw Aioli, Pickles, Red Onion, Milk Bun.	Skinny Fries & Truffle Mayo 35 Cucumber Salad 45

Slaps Sandos Parkhurst
 011 568 7640
 slaps@parkhurst.co.za
 25 4th Avenue,
Parkhurst, JHB

Slaps Sandos Brooklyn
 Pending
 Pending
 262 Florence Ribeiro,
Groenkloof, Pretoria



DESSERTS CAKES

le desserts & gâteaux

- | | |
|---|--|
| Parisian Walnut Parfait 105 | Chocolate Torte 80 |
| A French favourite made with Walnuts, Honey & Swirls of Chocolate & Custard. ^{GF} | A thin sliver of decadent Chocolate Torte. ^G |
| Crêpes Suzette 99 | Carrot Cake 85 |
| 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) 650 |
| Vanilla Ice Cream drizzled with homemade Chocolate Sauce. | Cheesecake (slice) 85 |
| Fruit Flambé 85 | Cheesecake (full) 650 |
| Warm seasonal Fruits with custard and flambéed at your table. | |

Drinks

Carte des Boissons

FRESHLY SQUEEZED JUICE

jus fraîchement pressé

	<u>250ml</u>
Orange	65
Carrot, Pineapple, Ginger	70
Apple, Cucumber, Celery	70
Your Combo	70

COLD DRINKS

boissons froides

Coke	34
Coke Zero	34
Sprite	34
Sprite Zero	34
Creme Soda	34
Appletiser	47
Grapetiser	47
Redbull	44

CORDIAL MIXERS

cordial et melanger

Passion Fruit	12
Kola Tonic	12
Lime	12
ADD: Schweppes Mixers	30

MINERAL WATERS

eau minérale

Valpré 350ml Still	30
Valpré 750ml Still	46
Valpré 350ml Sparkling	30
Valpré 750ml Sparkling	46

ICED DRINKS

boissons glacées

Coffee Freezo	46
Coffee Hazelnut Freezo	60
Lemon Iced Tea Crusher	42
Peach Iced Tea Crusher	42
Rock Shandy	47
Lemonade, Soda Water & Angostura Bitters.	
Steelworks	47
Soda Water, Ginger Ale, Kola Tonic & Angostura Bitters.	

MILKSHAKES

lait frappé

Vanilla	58
Strawberry	60
Chocolate	60
Chocolate Hazelnut	68

COCKTAILS

des cocktails

Strawberry Daiquiri	110
White Rum, Lime juice & Strawberry Juice.	
Mojito Classic	95
White Rum, Mint Syrup, Muddled Lime Cubes & Soda Water.	
Gin & Tonic	98
Gin, Tonic Water, Lemon & Rosemary.	
Margarita Frozen	105
Tequila, Triple Sec, Lime Juice, Blended Ice, Lime Wedge & Salt to garnish.	
Margarita Shaken	105
Tequila, Triple Sec, Lime Juice, Lime Wedge & Salt to garnish.	
Fancy 75	95
Gin, Rose Syrup, Lime Juice & Champagne.	
Mimosa Twist	90
Triple Sec, Orange Juice & Champagne.	
Aperol Spritz	110
An Aperitif mixer with Sparkling Wine.	
Long Island	140
White Rum, Vodka, Gin, Tequila, Triple Sec, Sour Mix & Coke.	
Whisky Sours	115
Bourbon, Ginger, Liqueur, Grapefruit Juice & Sour Mix.	

BEERS

biere

Heineken	46
Castle Lite	42
Black Label	42
Stella Artois	44
Windhoek Draught	48
Savanna Dry	48
Savanna Light	48

ALCOHOL-FREE

Heineken 0.0	46
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SPIRITS

esprits

WHISKY

Jameson	44
Johnnie Walker Black	46
Bells	36
Glenfiddich 15 YO	110

BOURBON

Jack Daniels	38
Maker's Mark Bourbon	48

FRENCH COGNAC

Rémy Martin V.S.O.P	110
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BRANDY

Richelieu	32
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RUM

Bacardi Superior	34
Captain Morgan Spiced Gold	34
Captain Morgan Black	
Jamaica Rum	34

VODKA

Absolut	36
Grey Goose	65

GIN

Tanqueray	36
Inverroche Classic	49
Inverroche Amber	49

SHOOTERS

Amarula	25
Kahlua	45
Jägermeister	42
Jose Cuervo Classico	38
Jose Cuervo Gold	38

AFTER DINNER COFFEES

cafés après le dîner
All coffees available as Decaf.

Irish Coffee	62
Kahlua Coffee	59
Kahlua Pedro	65
Amarula Pedro	65
Dom Pedro	67
Frangelico Pedro	65

TEAS

thés

All Teas are served with either
Full Cream Milk or Honey & Lemon.
To swap for Almond Milk or Soya Milk Add: . . . 14

Twinings Earl Grey	32
Twinings Chamomile	38
Twinings Mint & Green	39
Vanilla Chai Black Tea	35
5 Roses	32
Rooibos	32

ILLY® COFFEES

illy® cafés

All coffees available as Decaf.
All coffees are served with Full Cream Milk.
To swap for Almond Milk or Soya Milk Add: . . . 14

Espresso	28
Double Espresso	39
Café Crème Cappuccino	38
Café Americano	32
Café Macchiato	34
Café Mocha	48
Café Latte	42
Chai Latte	38
Red Cappuccino	39
Hot Chocolate	45



Wine List

Carte des Vins

WHITE WINES

blanc vin

CHENIN BLANC

Spier 750ml 225
By the glass 75
Partially barrel fermented with bursts of citrus
& creamy biscuitness.

DMZ 750ml 290
Light oaking, exuberant aromas of peach,
baked apple and pear with a long finish.

CHARDONNAY

Arrogant Frog 750ml 390
The nose is elegant with notes of tropical fruit, peach
and white flowers, hints of vanilla and toasted bread.
A fresh and mellow wine with a persistent length.

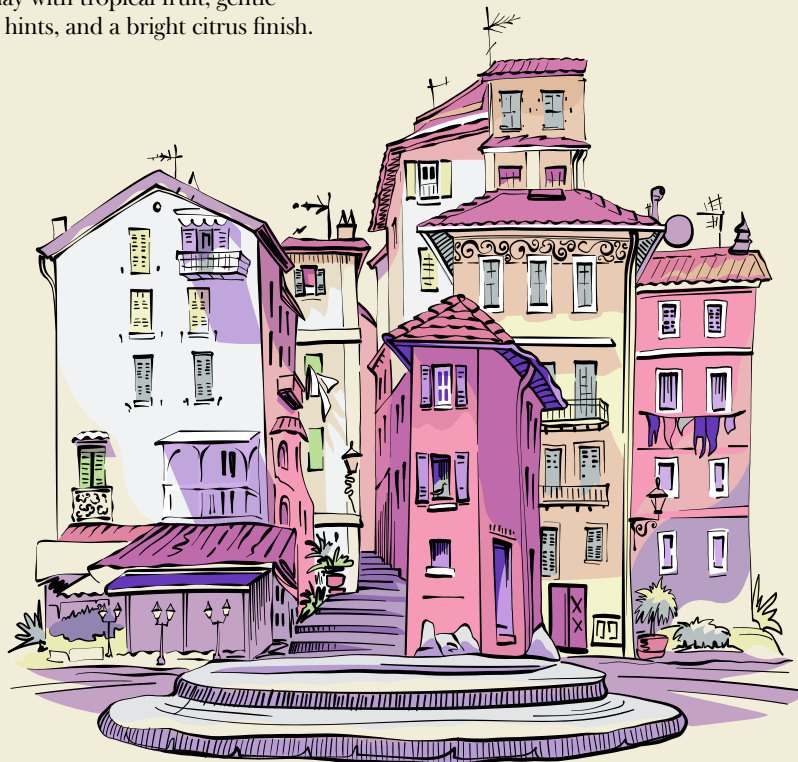
Fat Bastard 750ml 270
By the glass 90
Medium-bodied Chardonnay with tropical fruit, gentle
buttery-vanilla notes, floral hints, and a bright citrus finish.

SAUVIGNON BLANC

First Sighting 750ml 285
By the glass 95
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 & tropical fruits.

Spier 750ml 225
By the glass 75
This wine has intense aromas of goose berries,
passionfruit, green & yellow peppers and hints
of tropical fruit on the nose.

Strandveld Pofadderbos 750ml 420
Passion fruit, grapefruit & black currant on the nose.
Creamy & full on the palate with citrus, fynbos
& oyster shell minerality.



*Corkage will be charged at R80 per Bottle.
*No alcohol served to under 18's.

RED WINES

vin rouge

MERLOT

Kleine Zalze

Cellar Selection 750ml 255

By the glass 85

Ripe red-berry flavours with a smooth, supple palate, balanced acidity, and a vibrant, lingering finish.

Spier Merlot 750ml 240

By the glass 80

Aromas of ripe Red and Black Berries, Pomegranate and Cherry, complemented by a subtle Mint flavour.

GRENACHE

Strandveld 750ml 590

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 260

Flavours of plum, cloves, pepper & tobacco.

PINOTAGE

Kleine Zalze

Cellar Selection 750ml 255

By the glass 85

Juicy mulberry and plum flavours with a soft smoky chocoholic note, finishing with subtle floral and fynbos accents.

PINOT NOIR

Haute Cabrière

(Unwooded) 750ml 375

Dry, light & unwooded Burgundy-style Pinot Noir with hints of cigar box, cherries & berries on the nose.

SYRAH/SHIRAZ

Spier Shiraz 750ml 240

By the glass 80

Ripe red and black berry flavours with vibrant plum, gentle spice, and smooth, satisfying tannins.

Strandveld Syrah 750ml 590

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

RED BLENDS

Arrogant Frog 750ml 390

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

Strandveld Navigator 750ml 590

A southern Rhone blend of Shiraz, Grenache, Mourvedre & Viognier. A true cool climate spice with white pepper & cloves. The spiciness carries through to the palate & is complemented by blackberry flavours & dried peach tanning. Received Gold/95 points from the Decanter in September 2020.

ROSÉ WINES

vin rosé

Vrede en Lust Jess 750ml 285

By the glass 95

Easy drinking, a blend of Shiraz & Pinotage with strawberry & watermelon flavours.

FAT Bastard 750ml 255

By the glass 85

Smooth and quenching palate with fine red fruit flavours and a fresh acidity.

*Corkage will be charged at R80 per Bottle.

*No alcohol served to under 18's.



CHAMPAGNES & CAP CLASSIQUE

champagnes et cap classique

Villiera Tradition Brut NV 375ml 260

A classic Cap Classique with lively, delicate, bubbles. The refreshing citrus, apple flavours balance the traditional brioche notes synonymous with this style of wine.

Villiera Tradition Brut NV 750ml 420

A classic Cap Classique with lively, delicate, bubbles. The refreshing citrus, apple flavours balance the traditional brioche notes synonymous with this style of wine.

Villiera Pearls of Nectar NV 750ml . . . 470

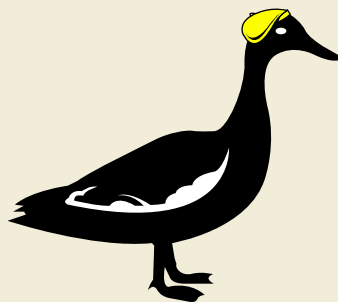
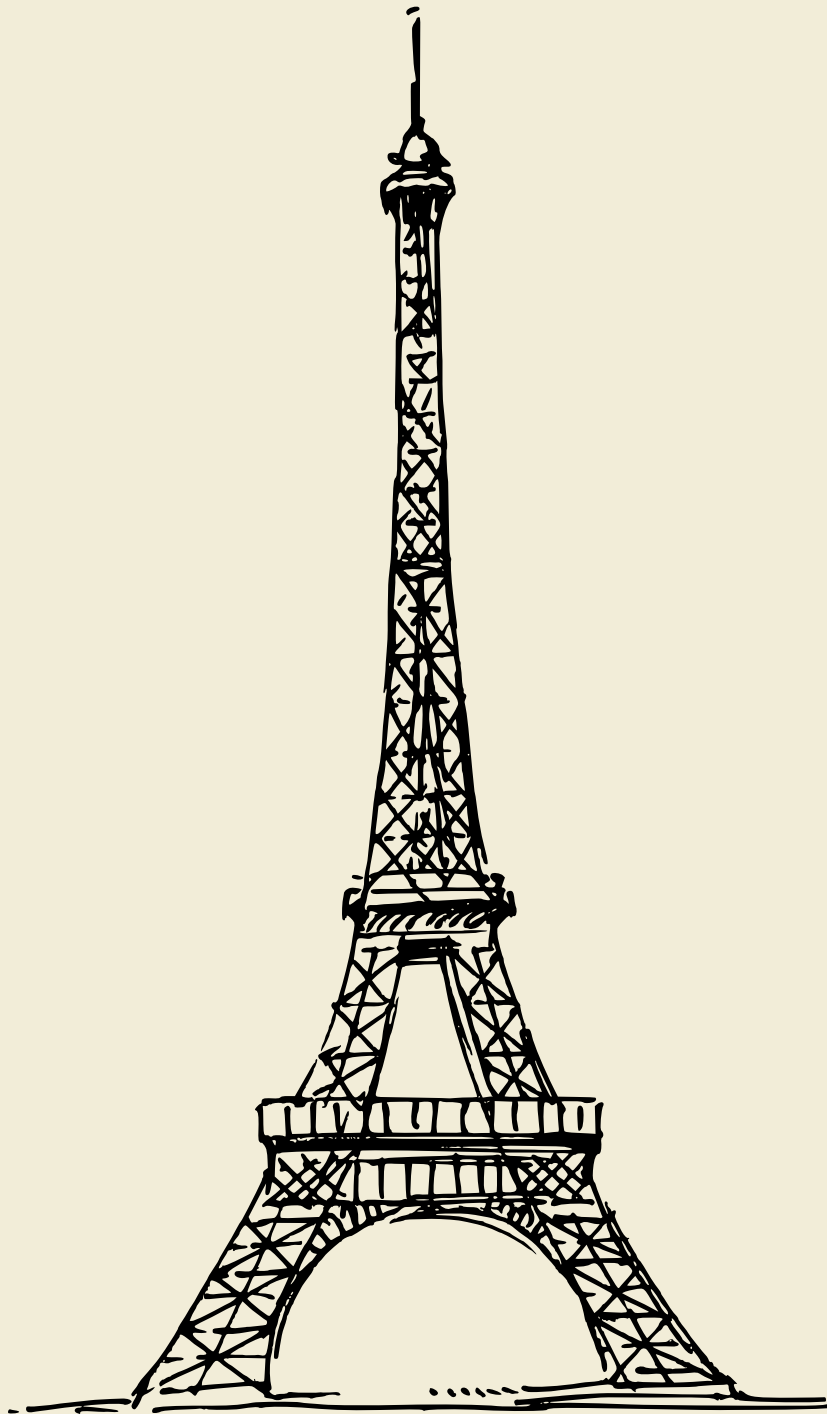
This Demi-Sec bubbly has perfectly balanced fruity, floral flavours and a refreshing acidity to perfectly balance the sweetness of this bubbly. A real palate pleasing Cap Classique.

Graham Beck Brut NV 750ml 550

Lightly yeasty aromas, limey fresh fruit on the nose & rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness & finesse.

*Corkage will be charged at R80 per Bottle.

*No alcohol served to under 18's.



OldDucky
French Café

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