

MENU



Le Bistrot De Janz

INTERCONTINENTAL TABLE BAY CAPE TOWN

@janhendrikvanderwesthuizen
@lebistrotdejanct
LBDJ@ictablebay.com



If our menu is flirting with your vision, just wink at your server for a magnifying glass.

ENTRÉES

WEST COAST OYSTERS

Mignonette dressing

R45 each

PICKLED OCTOPUS

Radicchio and hazelnut pesto

R175

CHICKEN LIVER PARFAIT

Sherry and elderflower jelly with brioche

R160

SALT HAKE BEIGNETS

Romesco Sauce

R140

NEW SEASON VELOUTÉ

Viccychoise and Pea

R120

SALAD NIÇOISE

Home cured tuna, boiled egg and anchovy

R180

MUSSELS

Pastis, bacon and parsley

R180

Chef's selection of 4 mixed starters

For 2 pax

R600

WHO'S YOUR DADDY BEEF TARTARE

R150

NAUGHTY NAUTICAL LUNCH SPECIAL

Salad Niçoise, frites, dry martini or pastis

R350

GRANDMOTHER'S FAVOURITES

Minimum for 2 people

*Alhoj
Maaitjie*

FISH OF THE DAY

Choose one side dish

R680

OUR FAMOUS TOURTE AU POULET

With truffle sauce

Choose one side dish

R650



1.2 kg STEAK FLORENTINE

Wedge salad & frites

R2100



MAINS

Champignons on toast
Confit leek and fromage frais

R220

Seabass
Preserved lemon and aioli with beurre blanc

R280

Beef Cheek
Braised in red wine served with creamy mielie pap and parmesan

R350

Sirloin
400g on the bone, roasted bone marrow, add side

R450

SIDE DISHES

Crunchy salad, bacon, croutons and pine nuts R100

Lentils, crème fraîche and salsa verde R100

Frites R90

Enjoy a
TOUR DE FROMAGE
through our dedicated VIP cheese
and preserve room

Selection of cheeses served with condiments,
crackers, bread and butter

R420.00



DESSERTS



Malva Pudding

My mother's malva pudding with homemade bay leaf ice cream

R140

Crème Caramel

R120

Fruit and Almond Tart

Olive oil crust and crème fraîche

R140

Rice Pudding

Salted caramel and pecan nut

R120

Chocolate Mousse

Boozy fruit and shortbread

R150

Madeleines à la Giles

Allow 15 minutes

6 / 12
R60 / R90

Crème Anglaise

R60

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@lebistrotdeJANct



RESTAURANT JAN

@restaurant_jan

A Michelin-recognised establishment for over a decade, JAN is an intimate 20-seat restaurant in Nice's Old Port district that invites guests on a culinary journey rooted in the flavours of the Côte d'Azur and South Africa.

LE BISTROT DE JAN NICE

@lebistrotdejan.nice

Inspired by the adventurous spirit of Chef Jan's early culinary journey, Le Bistrot de JAN in Nice is Restaurant JAN's warm and welcoming more youthful counterpart. It captures the spontaneity and curiosity of the chef's formative years, a place where classic French bistro favourites meet a playful twist.

JAN FRANSCHHOEK

@jan_franschhoek

Surrounded by rolling vineyards, lavender fields and mountain views, this seasonal experience is an intimate communal dining occasion that blends the elegance of French techniques with the flavours of South African heritage.

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JANONLINE.COM



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