

COCKTAIL MENU



Le Bistrot De Jazz

INTERCONTINENTAL TABLE BAY CAPE TOWN



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

CHAMPAGNE COCKTAILS



French 75

Malfy Limone gin, grapefruit & lime oleo, brut bubbles

R175

Death in the afternoon

Field of Dreams absinthe, brut bubbles, citrus

R160

Kir royale

L'heritier- guyot dijon crème de cassis, brut bubbles

R160

MARTINI STYLE



Sidecar

Martell VSOP, lemon, sugar, Ricard pastis

R145

Slightly dirty martini

Tanqueray No. 10, Aframisia cap dry vermouth, olive oil, forage & feast prosecco vinegar

R135

Corpse reviver No. 1

Tanqueray gin, Lillete Blanc, orange liqueur, citrus

R150

Naartjie margarita

Sango blanco Tequila, KWV van der hum, lime, sea salt

R150

Ivory espresso rumtini

Bumbu rum, espresso, Amarula, Kahlúa

R145

TALL DRINKS



Honey bush highball

Caperitif, honey bush cordial, soda

R140

Cape cup

Inveroché amber gin, raspberry, citrus, cucumber, soda

R110

Cape of storms

Cazadores reposado tequila, peach, citrus, Aperol, soda

R150

Aperol spritz

Aperol, Cap Classique, orange, soda

R165

SHORT DRINKS



Rooibos spice punch

Ricard pastis, Joseph Barry VS brandy, Old Brown sherry, pineapple, spice

R140

JAN's citrus sour

Forage And Feast Mandarin Marmalade, orange liqueur, whey, Boplaas single grain whiskey

R120

Old – Fashioned

Blanton's bourbon, sugar, rooibos aromatic bitters, orange

R110

Negroni

Wilderer fynbos gin, cocchi amaro, Campari, orange

R150



MOCKTAILS



Citrusdal Abstinence Cape fynbos, citrus, passion fruit, whey	R105
Elgin cooler Abstinence Cape floral, pear, lime, apple, cinnamon	R105
Cape cup Raspberry, cucumber, citrus, soda	R85
JAN's citrus sour - non Forage And Feast Mandarin Marmalade, orange liqueur, whey, orange juice	R85



BAR



Le Bistrot De Janz

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SOFT DRINKS

San Pellegrino still 750ml	R75
San Pellegrino sparkling 750ml	R75
Coke	R35
Coke zero	R35
Soda water Fitch & Leedes	R35
Tonic water Fitch & Leedes	R35
Tonic water Fitch & Leedes sugar free	R35
Lemonade Fitch & Leedes	R35
Dry lemon Fitch & Leedes	R35
Ginger ale Fitch & Leedes	R35
Ceres tomato cocktail	R85
Appletiser / Grapetiser	R65
BOS Berry Iced Tea	R55
BOS Peach Iced Tea	R55
BOS Lemon Iced Tea	R55

COFFEE

Espresso single	R38
Espresso double	R40
Americano	R42
Cortado	R40
Café latte	R42
Cappuccino	R42
Flat white	R42

TEA

Ceylon tea	R38
Rooibos tea	R38
Forage And Feast specialty teas <i>ceylon blend black tea, rooibos, green tea, earl grey tea blend, rooibos and ginger, honey flavoured rooibos and chamomile or vanilla chai tea.</i>	R38



NON-ALCOHOLIC BEER

Corona zero	R55
Heineken zero	R50

BEERS

DRAUGHT

Devil's Peak	R60
King's Blockhouse 330ml	

BOTTLED

Castle Lite	R50
Stella Artois	R50
Heineken	R55
Corona	R60



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SPIRITS



Whisk(e)y

Glenfiddich 12-year	R90
Jameson select reserve	R70
Blantons bourbon	R75
Makers Mark	R75
Sazerac Rye	R75
Oban 10-year	R90
Oban 14 Years – Highlands	R180
Lagavulin 16 – Islay	R220
Macallan 15 Year – Speyside	R300
Lagavulin 12-year	R170
Boplaas single grain whisky – local	R45
Highland Park 12-Year – Isle of Orkney	R105

South African Brandy

Van Ryn 12-year	R65
Joseph Barry muscat	R55
KWV 15-year-old	R105
Avante XV 25-year	R180

Rum

Bumbu original	R55
Bacardi carte blanca	R45
Bacardi 8-year reserve	R60

Vodka

Absolut vodka	R40
Grey Goose vodka	R85
Belvedere	R70

Cognac

D'usse Cognac	R75
Martell Blue swift	R120
Martell VSOP	R320
Camus XO	R320

Digestive

Fernet Branca	R25
Averna amaro	R35
Absinthe Field of dreams	R75
Chartreuse green	R110
Chartreuse yellow	R110

Vermouth

Caperitif	R50
Cape aframisia dry	R35
Lillet blanc	R40
Lillet rose	R40

Tequila

Patron blanco	R95
Patron anejo	R135
Don Julio reposado	R135
Herradura reposado	R65
Sango agave blanco – local	R45
Don Julio Blanco	R100
Mezcal Alipus (San Juan)	R110





Liquers

Amarula	R20
Baileys Irish Cream	R30
Amaretto Disaronno	R45
Drambuie	R55
Frangelico	R35
Kahlua	R40
Malibu	R40
Tia Maria	R35
Cointreau	R20
Butlers Peppermint Liqueur	R25
Fernet Branca	R30
Averna amaro	R30
L'heritier- guyot Dijon	
creme de cassis	R45
Bulters triple sec	R25
KWV van der hum	R45
Old brown sherry	R30
Angostura bitters	R15
Wilderer – Williams Birne (Pear Eu de vie)	R45

Aperatif

Cocchi Amaro	R45
Cocchi Rosa	R45
Cocchi Extra Dry	R55
Antica Formula	R50
Caperitif	R50
Cape aframisia dry	R35
Lillet blanc	R40
Lillet rose	R40
Aperol	R45
Ricard pastis	R35
Campari	R40
Absinthe Field of dreams	R75
<i>Non Alcoholic</i>	
Abstinence Cape floral	R40
Abstinence Cape fynbos	R40

International gin

Tanqueray original	R40
Tanqueray No.10	R65
Bombay sapphire	R45
Malfy Gin	R50
Malfy Limone	R50
Sipsmith	R50

Local gin

Inverroche amber	R60
Wilderer fynbos	R50
Victoria pink	R50
<i>Abstinence</i>	
Cape Fynbos Gin	R40



WINE LIST



Le Bistrot De Janz

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MY JOURNEY WITH WINE

From the very beginning of my culinary journey, wine has been a storyteller, a companion, and often the thing that unlocks a dish's deepest intention. In the early days I was mostly curious: tasting and learning how a single grape could express the personality of a place, a season, even a memory. As my world expanded and I got to experience the joy of travel, that curiosity grew into a deep respect for the craft, the places and the people behind each bottle. I realised that I wanted to create wine that reflected the same values that shape my cooking: honesty, heritage, and just a touch of adventure.

[@janhendrikvanderwesthuizen](#)

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JAN RED BLEND 2023

Shiraz Grenache Mourvèdre
by Zevenwacht

Whenever I open a bottle of this wine I'm transported back to Stellenbosch where I took my first steps into the wonderful world of wine and all its glorious complexities. Pour it into an ample glass and bring it up to your nose. You might pick up some appealing aromas of cranberry, black berry, plum and hints of peppery spice. Then, when you take that first sip, dark fruit and subtle tannins encased in an elegant oak give the structure of this wine a somewhat headier quality.

JAN Shiraz Grenache Mourvèdre 2023 has been named one of the Top 10 wines in the 2025 Signature Red Blend Report by Wine Magazine.

JAN WHITE 2024

Chenin Blanc Viognier Semillon Chardonnay Roussanne
by Zevenwacht

There's an elegance to this wine that feels both nostalgic and refined, with layers of quince, white pear and citrus unfolding gently, lifted by delicate floral notes and a subtle whisper of oak spice. On the palate, it remains bright and focused, the lively acidity seamlessly balanced by a creamy mid-palate that slowly melts into a long, savoury finish.

It's a wine that captures a sense of place and memory, and the quiet magic of a beautifully crafted sip.

JAN Chenin Blanc Viognier Semillon Chardonnay Roussanne has been awarded 4.5 stars in the 2025 Platter's Wine Guide by Diner's Club International.

JAN ROSÉ 2025

Grenache Mourvèdre Cinsault Shiraz
by La Motte

The newest wine in the JAN Wine collection, JAN Rosé 2025 is a blend of Grenache, Mourvèdre, Cinsault and Shiraz, and is inspired by the Mediterranean's effortless love affair with rosé. It's a wine made for lingering afternoons and shared plates, just as suited to oysters on the Côte d'Azur as it is to a generous cheese board in the Cape winelands and everything in between. Remarkably rounded on the palate for a dry rosé, it offers vibrant aromas of melon, grapefruit and nectarine, with a delicate hint of candy floss in its youth that adds a playful touch. The lingering finish unfurls with fresh nectarine notes, inviting another sip.

Rosé isn't just a drink, it's a state of mind.



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CAP CLASSIQUE



Pieter Ferreira Birdsong Rose

R790

100% Pinot Noir – 77 months on lees

2018 - WO Western Cape

Raspberry – sour cherry – concentration – fine bubble – dry finish

Colmant Cap Classique Blanc de Blancs

G B
R140/ R850

100% Chardonnay

NV – WO Western Cape

Fresh citrus - brioche notes – focused – dry finish

Silverthorn The Green Man Blanc de Blancs

R870

100% Chardonnay

23 months on lees – 15% barrel fermentation

2022 - WO Robertson

Baked apple – mineral - fine bubble – dry finish

CHAMPAGNE



Drappier Brut Nature NV

R1 900

Pol Roger Brut Vintage - 2018

R4 100





WHITE



JAN

Chenin Blanc | Chardonnay | Viognier | Semillon | Roussanne
Barrel fermented – 15% new oak – 4 months on lees
2025 – WO Stellenbosch
Apricot – nectarines – oak spice – lingering finish

G B
R80 / R400

TSW Sauvignon Blanc

2025 – WO Cape South Coast
Vibrant – saline – green apple – elderflower

G B
R75 / R350

Wild Air Sauvignon Blanc - Barrel fermented - 6 months on lees

2024 – WO Hemel -en -Aarde
Quince – gooseberry - textured – fresh

R580

Miles Mossop Chapters Sauvignon Blanc - OVP vineyards

Barrel fermented – 11 months on lees
2023 – WO Stellenbosch
Lemongrass – green fig – pithy finish

R670

Paulus Wine Co Bosberaad Chenin Blanc

Barrel & concrete fermented – 12 months on lees
2024 – WO Swartland
Apricot – pear – fresh – powerful – salty finish

R790

Van Loggerenberg Trust Your Gut Chenin Blanc

OVP vineyards – barrel fermented – 10 months on lees
2024 – WO Western Cape
Lemon – blackcurrant leaf - wet stone – pithy finish

R780

Lourens Family Wines Skuinskap Chenin Blanc - OVP Vineyard

Barrel fermented – 10 months on lees
2024 – WO Piekenierskloof
Peach – citrus – straw – linear finish

R900



David & Nadia Skaliekop Chenin Blanc **R1 900**
OVP Vineyard - barrel fermented
2024 – WO Swartland
Lanolin - stone fruit - citrus – racy acidity - mineral - precise - long textured finish

Joostenberg Fairhead White Blend **R480**
Chenin Blanc | Roussanne | Viognier | Alvarinho
2024 – WO Paarl
Certified organic – terracotta, concrete & barrel fermented – lime – honeysuckle - fresh – long finish

Blankbottle Orbitofrontal Cortex – 12 variety white blend **R670**
2024 – WO Western Cape
Barrel fermented - lime – orange peel – wildflowers – refreshing – mineral core – long finish

Thorne & Daughter's Rocking Horse **R700**
Roussanne | Chenin Blanc | Chardonnay | Semillon Blanc | Clairette Blanche
2023 – WO Western Cape
Barrel fermented – layered – textured – jasmine – peach – flinty – long rich finish

Rall White – Chenin Blanc | Verdelho | Viognier **R800**
2024 – WO Western Cape
Barrel, foudre & concrete egg – flint – citrus – chamomile – vibrant – textured finish

AA Badenhorst Family White – 9 variety white blend **R880**
Foudre fermented – 10 months on lees
2022 – WO Swartland
Spice – tea - stone fruit – rich – complex – long finish

Julien Schaal Mountain Vineyards Chardonnay **G B R80 /R440**
Partially barrel fermented
2024 – WO Elgin
Ripe pear – orange blossom – green apple – creamy texture – mineral finish

Hogan Galvanised Chardonnay **R660**
Barrel fermented – 10 months on lees
2024 – WO Stellenbosch
Floral – herbs – citrus – wet stone – structured finish



Restless River Ava Marie Chardonnay

R1 200

*Barrel fermented – 10% new oak – 12 months on lees
2022 - WO Upper Hemel-en Aarde Valley
Lemon – oatmeal – layered flavours - long pithy finish*

Storm Ridge Chardonnay

R1 550

*Barrel & clay fermented – 25% new oak – 11 months on lees
2024 – WO Hemel-en-Aarde Ridge
Pink grapefruit – lanolin – electric acidity – concentrated – saline finish*

Kershaw Wines Clonal Selection Chardonnay

R1 600

*Barrel fermented – 54% new oak – 11 months on lees
2021 – WO Elgin
White fruit – spiced poached pear – oatmeal – chalk texture – incisive acidity*

ROSÉ



JAN

G B
R75 / R380

*Rosé | Grenache | Mourvèdre | Cinsault | Shiraz
2025 - WO Western Cape
Jasmine – melon – Turkish delight – mineral – elegant – bone dry finish*

Van Loggerenberg 'Break A Leg' Blanc de Noirs – 100% Cinsault

R330

*2023 - WO Stellenbosch
Light – vibrant – aromas of potpourri – salty finish*





RED



Catherine Marhsall Pinot Noir on Clay Soil

2024 – WO Elgin

Medium bodied – sour cherry – forest floor - textured – layered - smooth finish

G B
R120 / R620

Saurwein Nom Pinot Noir

10 months in new & old 228L barrels

2024 – WO Elandskloof

Dark fruit – rosehip – lifted cocoa – savoury freshness – fine tannins

R1 100

Storm Iignes Pinot noir

12 months in 28% new 228L barrels

2023 – WO Upper Hemel-en-Aarde Valley

Ethereal – wild strawberry - cinnamon – mineral – detailed tannin – precise

R1 550

Craven Cinsault

OVP vineyards – destemmed – 6 months in concrete

2024 – WO Stellenbosch

Bright fruit – juicy – spice - chalky tannins

R520

Momento Paardeberg Grenache Noir

30% whole cluster – 12 months foudre

2023 – WO Swartland

Pomegranate – cranberry – crunchy tannins – light – elegant – dry finish

R790

David & Nadia Grenache Noir

50% whole cluster - 12 months 500L old barrels

2023 – WO Swartland

Wild strawberry – spice – pure – fresh – fine tannins

R1 100

JAN Red – Syrah | Grenache | Mourvèdre

12 months 15% new 500L barrels

2023 - WO Stellenbosch

Blackberry – white pepper – juicy – spicy – hints of oak

G B
R80 / R400

Swerwer Red – Grenache noir | Cinsault | Tinta Barocca

Partial whole cluster | 11 month in foudre

2023 - WO Swartland

Wild Strawberry – black cherry – fynbos – black tea – fresh finish

R520



Scions of Sinai Feniks Pinotage OVP vineyard – partial whole cluster – 12 months old barrel 2024 – WO Stellenbosch Plum – red cherry – stony - structured - grippy	R790
Beeslaar Pinotage Destemmed – 20 months 50% new barrels 2023 – WO Stellenbosch Black cherry – cedarwood – spice – velvety cocoa – long finish	R1 350
Van Loggerenberg Breton Cabernet Franc 20% whole cluster – 11 months old barrel 2024 – WO Stellenbosch Muscular – black cherry – damson - concentrated – precise finish	R850
Vuurberg Reserve Red – Petit Verdot Cabernet Sauvignon Cinsault 18 months in 225L barrels 2019 – WO Western Cape Dark brooding fruit – bold – blackberry – graphite – rosemary – layered – muscular	R620
Blankbottle Confession of a White Glove Chaser Cabernet Franc Cabernet Sauvignon 18 months 25% new 225L barrels 2022 – WO Stellenbosch Bramble berry – cassis – spice – refined – graphite finish	R825
Boschkloof Conclusion Cabernet Sauvignon Cabernet Franc Merlot Syrah 20 months 35% new 225L barrels 2022 – WO Stellenbosch Blueberry – mixed herbs – cigar box – big mid palate – long finish	R950
De Trafford Cabernet Sauvignon 23 months 35% new barrels 2020 – WO Stellenbosch Blackcurrant – fruitcake – herbal notes - soft rich tannins – long finish	R1 100
Mvemve Raats de Compostella Cabernet Sauvignon Cabernet Franc Malbec Merlot Petit Verdot 24 months 15% new barrel 2022 – WO Stellenbosch Ripe black fruit – sweet cedar – graphite – nutmeg – oak spice – firm – chalky tannins	R4 000



Boschkloof Syrah

R630

14 months 15% new 225L barrels

2024 – WO Stellenbosch

White pepper – red fruit – fynbos – well balanced – long finish

Trizanne Signature Wines Elim Syrah

R770

10 months partial new & old barrels

2024 – WO Elim

Intense spiciness – bitou berries – black cherry – elegant palate – velvety tannins

Rall Ava Syrah

R1 375

100% whole cluster – 11 months in concrete

2024 – WO Swartland

Fynbos - liquorice – tarragon – olive tapenade – black tea – dense – firm tannins

Luddite Shiraz

R1 900

24 months 15% new barrel

2021 – WO Botriver

Bold - heady – blackberry – liquorice – textured - long finish

SWEET



Joostenberg Noble Late Harvest – 100% Chenin Blanc

G B
R180 / R480

2024 – WO Paarl

Organically certified -whole bunched pressed – 8 months in old barrel

Ripe apple – tarte tatin – long fresh finish

BLANKbottle Frostbite at Westpeak – 100% Sauvignon Blanc

R1 250

2024 – WO Elgin

Vine dried grapes – saffron – beeswax – peach – apricot – vibrant acidity



INTERNATIONAL



Triennes IGP Méditerranée Rosé 2024	R870
Ultimate Provence Rosé 2024 – Cote de Provence	R1 250
Luneau-Papin Muscadet L d'Or 2022 – Loire	R1 100
François Crochet Sancerre Blanc 2023 – Loire	R1 300
Guiberteau Saumur Brézé 2018 - Loire	R2 500
Bel Air Bourgueil Vingt Lieux Dits 2022 – Loire	R1 100
Bachelet-Monnot Bourgogne Côte d'Or Blanc 2022 – Burgundy	R1 500
Gilbert Picq Chablis 1 Cru Vosgros 2021 – Burgundy	R1 700
Bachelet-Monnot Puligny-Montrachet 2022 – Burgundy	R3 200
Michel Lafarge Bourgogne Pinot Noir 2020 – Burgundy	R1 300
Henri Gouges NSG "Les Pruliers" 1er Cru 2019 – Burgundy	R4 900

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Château Thivin Côte-de-Brouilly 'Les Sept Vignes' R1 200
Beaujolais

Pégau Châteauneuf-du-Pape Cuvée Réservee R2 500
2021 – Rhone

Nicolas Champagneux Côte-Rôtie Les Grandes Places R3 600
2019 – Rhone

L'Esprit de Chevalier P-Léognan Rouge R1 700
2020 – Bordeaux





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MENU



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ENTRÉES



WEST COAST OYSTERS

Mignonette dressing

R45 each

CHICKEN LIVER PARFAIT

Sherry and elderflower jelly with brioche

R160

NEW SEASON VELOUTÉ

Viccychoise and Pea

R120

MUSSELS

Pastis, bacon and parsley

R180

WHO'S YOUR DADDY BEEF TARTARE

R150

PICKLED OCTOPUS

Radicchio and hazelnut pesto

R175

SALT HAKE BEIGNETS

Romesco Sauce

R140

SALAD NIÇOISE

Home cured tuna, boiled egg and anchovy

R180

Chef's selection of 4 mixed starters

For 2 pax

R600



NAUGHTY NAUTICAL LUNCH SPECIAL

Salad Niçoise, frites, dry martini or pastis

R350

GRANDMOTHER'S FAVOURITES

Minimum for 2 people

*Ohoy
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 fraiche 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 fraiche	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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