

# *La Carte*

## **Soupe du Chef 6**

Soup of the day

## **Samaki Wa Nzuri 9**

Pulled pangasius poached in pili-pili broth, on a bed of plantains sticks and roasted market vegetables Congolese way

## **Suya 11**

Beef sirloin skewer marinated 24h grilled on charcoal, roasted cashew Jollof relish, served on a bed of lettuce and young sprouts

## **Nzela 12**

Warm goat shoulder salad, braised with fenugreek and ginger aromas Tomato and red bell pepper tartare, plantain chips on a bed of lettuce

## **Le Virunga 12**

Chopped mangoes and papaya in curry and pili-pili vinaigrette, Marinated shrimps in hot spices and mixed sprout, served with sliced avocado

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## **Githeri 21**

Red beans and maize cooked with coconut milk, curry and cumin  
Served with diced avocado

## **St-Sylvestre *under the tropics* 28**

Leg of goat from Saint-Sylvestre, Qc. braised in green aniseed from Cameroon and turmeric, roasted market vegetables, Jerusalem artichoke and plantain mash

## **From Arusha to Marieville 26**

Roasted duck leg from Marieville, Qc. with cinnamon and ginger flavors, Roasted eggplant and red bell peppers, plantain fries, curry and Grand Marnier sauce

## ***Catch of the day* MP**

## **Nnenne's Veal 28**

Veal sirloin from Grand-Mère, Qc. braised with Jollof inspired spices, Sauteed spinach, crushed yam and plantain

## **Mzansi 27**

Denmark Oxtail slow cooked with aromatic herbs South African way, Pepper, African eggplant and onion jam. Cassava couscous