

# *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

\*\*\*

## **African Lentil Stew 21**

Lentils turmeric pot with sweet potato and cabbage  
Served with lamb's lettuce

## **Revisited Foutari 28**

Leg of goat from St-Sylvestre, Qc. braised in Malawi flavors, Quebec Amaranth, Potato, plantain and beans mash

## **From Luanda to Marieville 26**

Roasted duck leg from Marieville, Qc. with cinnamon and ginger flavors,  
Roasted vegetables of the market, plantain fries, Porto sauce

## **Wagenia 26**

Pangasius steak cooked in tomato based reduction,  
Sauteed okras and mushrooms, Cassava mash with ginger flavors

## **Nnenne's Veal 28**

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

## **Mzansi 27**

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

*\*Menu subject to change without notice*