



## *La Table d'hôte*

### **Ngukasa** ⑦

Plantain velouté, coconut milk with ginger and plantain chips

 *Jakkals 2016, Swarland, Adi Badenhorst Chenin Blanc, Viognier, Chardonnay V/11*

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### **Beach Ngobila**

Shrimp from Matane quenelle, coconut cream reduction infused with green aniseed from Cameroon and pili-pili

 *Marsanne 2016, Voor-Paardenberg, Western Cape, Leeuwenkuil Marsanne V/12*

### **Nzela**

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

 *Sparklehorse 2015, Stellenbosch, Ken Forrester Mousseux V/13*

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### **Oluwombo**

Veal shoulder papillote Grand-Mère, Qc. with peanut powder forestier style, cooked at low temperature, achard and plantain mash

 *Anwilka Petit Frère 2015, Stellenbosch, Klein Constantia Cabernet Sauvignon, Merlot V/12*

### **Wagenia**

Rainbow trout filet in curry and coconut milk, served with sauteed spinach and lituma (plantain and cassava mash)

 *Chenin Blanc 2017, Swartland, Western Cape, Leeuwenkuil Chenin Blanc V/11*

### **Potée de Lentilles à l'Africaine** ⑦

African lentil stew with turmeric, sweet potato and bio garden vegetables (Ste-Anne-De-La-Rochelle), served on a bed of celery root and lamb's lettuce

 *Vinologist 2017, Western Cape, Boekenhoutskloof Syrah V/10*

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### **Nganda Yala** ⑦

Sautéed apples (Quebec) and spiced mangoes, ginger crumble, coconut milk and mango vegan ice cream

 *Sparklehorse 2015, Stellenbosch, Ken Forrester Mousseux V/13*

### **Coupé Décalé Choco**

Plantain, hibiscus and Cacao Barry Ghanaian chocolate chip cake, crunchy nut mix

 *Noble Late Harvest 2015, Stellenbosch, Bergkelder Chenin Blanc, Semillon, Muscat V/13*

39 par pers. (+41 with pairing)

Taxes and service 18% not included (*Available for party of 8 people min.*)