

La Carte

Soupe du Chef 6

Soup of the day

Samaki Wa Nzuri 9

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

Suya 11

Beef sirloin skewer marinated 24h and grilled, 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

Beach Ngobila 12

Shrimp from Matane quenelle, coconut cream reduction infused with white wine and rum, young sprouts méli-melo

African Lentil Stew 23

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

Goat from St-Sylvestre MP

From Luanda to Marieville 27

Roasted duck leg from Marieville, Qc. with cinnamon and ginger flavors,
Roasted African eggplant from Qc and carrot in sherry vinegar,
Plantain fries and Porto cream sauce

Wagenia 26

Rainbow trout (Des Bobines Fish Farm) cooked in a clear tomato jus with Hamidou African eggplant and okra, on fufu (pounded yam)

Oluwombo 28

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

Mzansi 27

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