



## La Table d'hôte

### Malaïka ⑦

Lentils, and leeks in spicy vegetable broth, ginger coconut cloud

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

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### Hukuwaza

Braised oxtail mille-feuille from Grand-Mère, Qc. Cassava pancake, fried grey Québec oyster mushrooms, garden salad medley

 *Shiraz 2016, Robertson Valley, Ashton Winery Syrah* V/13

### Serengeti ⑦


Sautéed okras, mushrooms, and african eggplants in curry, cassava couscous

 *Sparkléhorse 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, cassava leaves and plantain mash

 *False Bay 2017, Coastal Region, False Bay Vineyards Syrah* V/12

### Mwenzio

Simmered pieces of Pangasius, carrot and African eggplant roast, Crushed cassava, Ifarin sauce (peanut and lemon)

 *Dry Encounter 2016, Elgin, Paul Cluver, Riesling* V/13

### 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 lamb's lettuce

 *Jakkals 2018, Swartland, Adi Badenhorst Syrah, Cinsault, Mourvèdre, Grenache* V/11

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### Nganda Yala (⑦ option disponible)

Sautéed apples (Quebec) and spiced mango, ginger crumble, and vanilla ice cream

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

### Coupé Décalé Choco

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

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

Gluten free menu\* (except Coupé Décalé Choco)

39 per pers. (+41 with pairing). Taxes and gratuities 18% not included