

La Carte

Soupe du Chef 6

Soup of the day

Nakupenda 9

Pan seared chicken liver from Québec in pili-pili on a bed of lettuce, citrus vinaigrette with coriander flavor

Serengeti 11

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

The Cap at the tip of the Lips 10

Pangasius quenelle, spicy tomato sauce West-Cape style,
Young sprouts méli-mélo

Hukuwaza 12

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

African Chickpeas Stew 23

Spiced chickpeas stew with cabbage, nutmeg and cloves
Served on a bed of mashed sweet potato from Qc

Thiérou Bassi 27

Braised mutton in peanut butter and cider from Lafrance domain,
Revisited cassava couscous and coconut milk cooked beans

Goat from St-Sylvestre, Qc. MP

From Farm to Table 27

Roasted guinea fowl leg from Rose des Vents farm with spiced butter,
Mash sweet & white potato from Qc, root vegetables, mustard sauce

Mwenzio 26

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

Mzansi 27

Massueville, Qc. Oxtail slow cooked with aromatic herbs and Pinotage, South African way.
Pepper, African eggplant and onion jam. Revisited cassava couscous