

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 and roasted cashew

Serengeti 11

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

The Cape at the tip of the Lips 10

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

Sosaties 12

Veal sirloin skewers from Grand-Mère, Qc. marinated 24h with apricot, curry and pili-pili.
Mojo sauce with cilantro and orange juice, served on a bed of lettuce

African Sun Vegetables Fondant 23

Mixed bean méli-mélo with turmeric and cinnamon flavors,
Market root vegetables

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.
Cassava leaves Congolese style with peanut butter (pondu), crushed plantain

Le Canton aux parfums de Nouakchott 28

Mutton from les Trouvailles Gourmandes du Canton farm, Maghreb flavored jus,
Revisited cassava couscous and coconut milk cooked beans