



La Table d'hôte (min. party of 8)

Soupe du Chef ☉

Soup of the day

Une Bouchée à la Fois

Congolese style kidney beans, mofo sakay (malagasy beignet)

🍷 *Chenin Blanc 2018, Robertson Valley, Ashton Winery Chenin Blanc V/12*

Daaga

Mahi-mahi from Panama, tomato and coconut milk sauce,
Yam fufu and caramelized onions

🍷 *Satyn Rosé 2017, Robertson Valley, Ashton Winery Rosé V/10*

Yenkomo

Massueville, Qc. Oxtail slow cooked south african style with aromatic herbs and Pinotage,
Sautéed spinach with pumpkin seeds and crispy fried plantain

🍷 *Pinotage 2018, Robertson Valley, Ashton Winery Pinotage V/13*

African Sun Vegetables Fondant ☉

Mixed beans méli-mélo with turmeric and cinnamon flavors, market root vegetables

🍷 *Reserve white 2017, Swartland, Leeuwenkuil White blend V/12*

Infinitely Amarula in Marieville

Roasted duck leg from Marieville, Qc. with cinnamon and ginger flavors,
Plantain fries, Amarula cream sauce, Mushroom méli-mélo

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

Sukisa +8

Braised goat rack from St-Sylvestre, Qc., Cameroonian green aniseed flavored reduction,
Sukuma wiki (sautéed collard greens) and chef's attiéké (cassava couscous)

🍷 *Mother Rock Holocene 2016, Swartland, Mother Rock Wines Carignan, Cinsault, Mourvèdre V/15*

Nganda Yala (☉ option available)

Sautéed spiced mango, ginger crumble, coconut milk
and vanilla ice cream

🍷 *Red Muscadet 2015, Robertson Valley, Ashton Winery Muscat V/13*

Trio de Makala Ma Missolè

Plantain doughnuts, Chic-Choc rum sauce

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

Gluten free menu* (except *Trio de Makala Ma Missolè*)

41 per pers. (+34 with pairing). Taxes and gratuities 18% not included.

Menu subject to change without notice.