



La Carte

Soupe du Chef 6

Soup of the day

Daaga 12

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

Le Virunga 12

Chopped mango, citrus supremes, creamy orange and mustard vinaigrette,
Marinated shrimps in hot spices and mixed sprouts

Une Bouchée à la Foie 9

Congolese style kidney beans, mofu sakay (malagasy beignet)

Sosatie 12

Veal sirloin skewer 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 beans méli-mélo with turmeric and cinnamon flavors, market root vegetables

Infinitely Amarula in Marieville 27

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

Ubangi 27

Pan fried mahi-mahi from Panama, Cameroonian green aniseed and lemongrass infused
juice, orange glazed African eggplants and carrots, irio (mashed potato with peas and corn)

Sukisa 31

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

Yenkomo 27

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

Mutton from Trouvailles Gourmandes du Canton, Qc. 28