



## *La Table d'hôte*


### **Soupe du Chef** ⑤

Soup of the day

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### **Kariba**

Mutton from les trouvailles gourmandes du Canton, goat cheese, pili-pili mayonnaise, plantain chips

 *KC 2017, Western Cape, Klein Constantia rosé V/12*

### **Froyi à la Maria** ⑤


Hamidou's African eggplant ratatouille perfumed with ginger, chef's cassava couscous (attieke), lettuce

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

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### **Le Zambèze**

Braised chuck roast from Bon Bœuf in Saint-Chrysostome, Qc, ginger and Porto reduction, zucchini and Sainte-Madelaine sweet potatoes, parsley butter

 *Reyneke Organic 2018, Western Cape, Reyneke Cabernet Sauvignon, Merlot V/12*

### **Sikadali** ⑤

Kidney beans stew with peanut butter and cinnamon, sukuma wiki, cassava couscous

 *Sauvignon Blanc 2018, Stellenbosch, Boschendal V/12*


### **Infiniment Amarula à Marieville**

Roasted duck leg from Marieville, Qc. with cinnamon and ginger flavors, sweet potato mash, Amarula cream sauce, mushroom méli-mélo

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

### **Karisimbi** +7

Leg of goat from St-Sylvestre, Qc. confit, hibiscus and lemongrass reduction, sukuma wiki (sautéed collard greens), foutari (plantain, kidney beans and coconut milk)

 *Mother Rock Grenaché Noir 2017, Swartland, J. H. Meyer V/16*

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### **Trio de Makala Ma Missolè**

Plantain beignets, honey cream

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

Menu sans gluten\* (excluding the trio de makala ma missolè)  
Vegan and gluten free dessert available on demand

**41** per pers. (+34 with wine pairings). Taxes and gratuities 18% not included  
Available for party of 8+, menu subject to change without notice.