

ENTRANCES

- Cod fritters - fish patties
Served in servings of three. 4 €
Served in servings of six. 8 €
- Tuna pastries - pastries filled with tuna
Presented in pairs. 4 €
Served in servings of four. 8 €
- Avocado and shrimp verrine 9 €
- Cameroonian soy kebabs
- Mini beef skewers, expertly marinated and seasoned with Cameroonian spices.
Presented in pairs. 4 €
Served in portions of four. 8 €
- Samosas (beef or chicken, subject to availability)
Served in pairs. 4 €
Served in servings of four. 8 €



APPETIZERS FOR SHARING

- Small snack basket 12,50 €
Cod fritters, breaded shrimp, onion rings, chicken wings, served by 9
- Large snack basket 21,50 €
Cod fritters, onion rings, chicken wings, and breaded shrimp, served by 18.
- Panier chicken wings. 14,50 €
Eight chicken wings accompanied by a mildly spicy sauce.

VEGETARIAN CUISINE

- Chakalaka from South Africa 18,50€
A slow-cooked vegetable stew featuring chickpeas, carrots, peppers, peas, white beans, and an array of traditional spices.
Accompanied by a side dish of your preference.
- Vegetarian Cameroonian Bean Fritters 19,00€
Red beans gently simmered with an array of spices and flavorful vegetables, including tomatoes, garlic, and ginger.
Accompanied by sweet doughnuts and plantains.



PISCES



- Braised Royal Sea Bream..... 25,50 €

Fresh sea bream encrusted with a marinade of spices and herbs, subsequently grilled.
Served with a delicate green sauce crafted from fresh parsley.
Accompanied by a side of your choice and a green and red sauce.

- Thieb fish from Senegal..... 23,50 €

A dish featuring delicately fried fresh fish, accompanied by vegetables such as carrots, cassava, and white cabbage, served with aromatic red rice, all prepared in a sauce crafted from tomatoes, garlic, onions, and spices.

CHICKENS

- Senegalese Chicken Yassa 20,50€

Chicken garnished with a delicate sauce composed of caramelized onions, mustard, carrots, lemon, and spices.
Accompanied by a side dish of your preference.

- Braised chicken accompanied by its sauces 18,00 €

Half a chicken, marinated in a blend of spices, herbs, and garlic, is then grilled to perfection.
Accompanied by a side of your choice and three sauces: green, red, and white.

- Chicken Mafé 19,90 €

Chicken presented in a rich sauce crafted from peanuts, tomatoes, onions, and spices.
Accompanied by a side dish of your preference.

- Senegalese Chicken Thieb..... 20,50 €

A dish featuring fried chicken, an assortment of vegetables (carrots, cassava, white cabbage), and aromatic red rice, prepared in a sauce composed of tomatoes, garlic, onions, and spices.



PRAWNS

- Prawns sautéed with ginger and seasonal vegetables. 22,50 €

Prawns gently sautéed in a pan with a medley of crisp vegetables (onions, peppers, courgettes) and elevated by a hint of fresh ginger and spices.
Accompanied by a side dish of your selection.

ACCOMPAGEMENTS

White rice, red rice, green beans, salad, aloko (plantains), attiéké (cassava), sweet potato fries

ADDITIONAL SIDE DISHES - €4.00

MEATS

- Beef Maffei from Mali..... 20,90 €

A beef stew simmered in a sauce composed of peanut butter, tomatoes, onions, and spices.

Accompanied by a side dish of your preference.

- Beef stir-fry with okra..... 20,90 €

A stew prepared with fresh okra, gently simmered in a sauce infused with beef, vegetables, and a delicate combination of spices.

Accompanied by a side dish of your preference.

- Banana fufu originating from Ivory Coast 23.50 €

A delectable sauce crafted from palm fruit pulp, combined with oil and beef.

Accompanied by a serving of foutou (pounded plantains and cassava)



- Ndole from Cameroon..... 23,90 €

An iconic stew crafted with delicately simmered 'n'dole leaves, complemented by beef, crayfish, and peanuts, presenting an exquisite balance of bitterness and sweetness.

Accompanied by white rice and plantains.

- Cameroonian Bean Fritters..... 21,50 €

Slow-cooked red beans with beef, spices, and flavorful vegetables: tomatoes, garlic, and ginger.

Accompanied by sweet doughnuts and plantains.

- Beef Choukouya from Ivory Coast..... 24,90 €

Marinated beef, expertly grilled with peppers and onions, delivers a delightful flavor.

Accompanied by a side dish of your preference.

- Lamb choukouya from Côte d'Ivoire..... 29,90 €

Lamb shoulder, marinated in a medley of aromatic spices, is then sliced and grilled to perfection, showcasing its tenderness and subtle flavor.

Accompanied by a side dish of your preference.

- South African braai pork ribs..... 20,50 €

Pork ribs marinated in a blend of spices and a sweet, smoky sauce, then grilled to perfection.

Accompanied by a side dish of your preference.

- Sausage rougail from Réunion Island..... 21,90 €

A sausage stew gently simmered in a velvety tomato sauce, enriched with a medley of Creole spices, fresh ginger, and thyme.

Accompanied by white rice and lentils



LUNCH MENU €16.50

DINNER + BEVERAGE

LOCATION:

- Braised chicken thigh
- Yassa Chicken Leg
- Beef Maffei
- Beef and okra
- Chakalaka (vegetarian cuisine)
- Garba attiéké
- Accompanied by a side dish of your selection.

DRINKS:

Vittel 25cl

- Perrier 200ml
- Hibiscus juice 300ml
- Ginger juice 300ml
- Coca-Cola 33 cl

Menu available from 11:30 AM to 2:30 PM, excluding weekends and public holidays.

CHILDREN'S MENU €12.50

MAIN COURSE + BEVERAGE + DESSERT

OPTIONS:

- Chicken tenders
- Breaded fish fillet

Accompanied by white rice or French fries.

DRINKS:

- Mineral water
- (Vittel 25cl or Badoit 20cl)
- Capri Sun

DESSERTS:

- Ice cream (one scoop of your selection: vanilla, chocolate, mango)
- Compote

Menu available for children up to 12 years of age, available the week.



BRAISED CHICKEN DISHES

1 x 1/2 roasted chicken + 1 beverage	20 €
2 x 1/2 roasted chickens + 2 beverages	39 €
3 x 1/2 roasted chickens + 3 beverages	57 €
4 x 1/2 roasted chickens + 4 beverages	74 €
5 x 1/2 roasted chickens + 5 beverages	90 €
• Accompanied by white rice and plantains.	

Drinks: Ginger juice 300ml, Bissap juice 300ml, Coca-Cola 330ml

1 glass of wine, Heineken 25 cl, Vittel 25 cl, Perrier 20 cl

BRAISED SEA BREAM PREPARATIONS

1 sea bream + 1 beverage	27.5 €
2 sea breams + 2 beverages	55 €
3 sea breams + 3 beverages	82.5 €
4 sea breams + 4 beverages	110 €
5 sea breams + 5 beverages	137.5 €
• Accompanied by white rice and plantains.	

Drinks: Ginger juice 30 cl, Bissap juice 30 cl, Coca-Cola 33 cl, 1 glass of wine, Heineken 25 cl, Vittel 25 cl, Perrier 20 cl



ACCOMPAGEMENTS

White rice, red rice, green beans, salad, aloko (plantains), attiéké (cassava), sweet potato fries

CLASSIC DESSERTS

- Trio of crème brûlées 6 €
- Pistachio, caramel, sweet potato
- Traditional Degue..... 6 €
- Millet semolina, milk, yogurt, and vanilla sugar.
- containing coconut
- containing raisins
- Chocolate fondant..... 8€
- Accompanied by vanilla ice cream, whipped cream, and chocolate sauce.



- Mango crumble..... 8 €
- Accompanied by vanilla ice cream
- Gourmet coffee 7 €
- Accompanied by vanilla ice cream and the cake of the day.

ICE CREAM DESSERTS

- Exotic cut 8 €
- Mango sorbet, lime sorbet, coconut gelato, whipped cream, exotic fruit coulis
- Chocolate sundae..... 8 €
- Vanilla ice cream, chocolate ice cream, brownie, whipped cream, chocolate syrup
- Caramel sundae 8 €
- Vanilla ice cream, salted caramel ice cream, whipped cream, caramel sauce, caramel drizzle
- Red fruit medley 8 €
- Raspberry sorbet, blackcurrant sorbet, amarena gelato, red fruit coulis, whipped cream, red fruit garnish



BIRTHDAY PACKAGE

- Chocolate fondant or mango crumble 10 €
- Included: Unique birthday melodies and a shimmering fountain to create a celebratory ambience.
- Parking for 2 cars 2 €
- For your cake presented without candles

BEVERAGES



- Café 2,5 €
- Hazelnut Coffee 2,6 €
- Coffee with a hint of milk 3,5 €
- Coffee with cream 3,5 €
- Coffee with steamed milk 5 €
- Double Espresso 2,2 €
- Decaffeinated 3 €
- Ethiopian Coffee 3 €
- Mixed African Coffee 3 €
- Blend of Arabica (Yemen, Ethiopia, Sudan, Kenya) and Robusta (Ivory Coast, Congo, Uganda) 3 €
- Black Tea or Green Tea 3 €

AFRICAN INFUSIONS

- Red hibiscus blossoms 3,5 €
- Digestion, diminished fatigue, enhanced circulation
- White hibiscus blossoms 3,5 €
- Digestion, diminished fatigue, enhanced circulation
- Tamarind 3,5 €
- Promotes intestinal motility, exhibits antibacterial properties, and provides antioxidant benefits.
- Moringa 3,5 €
- Digestion, antioxidant properties, immune system enhancement, anti-inflammatory effects 3,5 €
- Kinkeliba 3,5 €
- Lowers blood glucose, provides antioxidant benefits, supports digestion.
- Ginger 3,5 €
- Digestion, anti-inflammatory properties, regulation of blood pressure, combating infections 3,5 €
- Lemongrass 3,5 €
- Antibacterial, digestive, anti-inflammatory, hypoglycemic 3,5 €



DIGESTIVES

- Cognac 6 cl 8 €
 - Bailey's Irish Cream 6 cl 8 €
 - Peppermint GET 27 6 cl 6 €
 - Flavored rum 4 cl 4 €
 - Tastes fluctuate with the changing seasons.
 - Flavored vodka 40 ml 4 €
- Tastes fluctuate with the changing seasons.



COCKTAILS

- Mojito 30 cl 11 €
Lime, fresh mint, amber rum, brown sugar (optional);
hibiscus, ginger, mango, passion fruit, pineapple.
- Jango Mango 30 cl 11 €
Fresh mango, mango nectar, lime, brandy, Cointreau,
liquid vanilla
- Piña Colada 30 cl 11 €
White rum, banana puree, pineapple juice, lemon juice,
coconut cream
- Planteur des Iles 30 cl 11 €
Guava nectar, passion fruit nectar, mango nectar, lemon
nectar, amber rum, gin, grenadine syrup
- Bleu Azur 30 cl 11 €
Pineapple juice, banana juice, orange juice, tequila, triple
sec, blue curaçao
- Exotic Ginger 30 cl 11 €
Pineapple juice, ginger extract, gin, passion fruit syrup



MOCKTAILS

- Virgin Mojito 30 cl 9 €
Lime, fresh mint, brown sugar (optional); hibiscus, ginger,
mango, passion fruit, pineapple.
- Virgin Piña Colada 30 cl 9 €
Banana nectar, pineapple nectar, lemon extract, coconut
cream
- Virgin Mango Jango 30 cl 9 €
Fresh mango, mango nectar, lime, liquid vanilla
- Paradisio 30 cl 9 €
Mango nectar, banana nectar, pineapple nectar,
coconut cream, blue curaçao, cinnamon
- Ginger Tropic 30 cl 9 €
Ginger extract, pineapple extract, grenadine syrup

CHAMPAGNE COCKTAILS

- Mojito Royal 30 cl 13 €
Lime, fresh mint, white rum, brown sugar, champagne
- Imperial Violet 15 cl 13 €
 - Champagne, Cointreau, lemon juice, violet syrup
- Passion Champagne 20cl 13 €
Champagne, lemon-infused vodka, orange juice, passion
fruit nectar, raspberry syrup
- Kir Royal 13 cl 12 €
Champagne, syrup of your preference; blackberry,
blackcurrant, peach, strawberry, banana, raspberry,
ginger





APERITIFS

- Kir Classic 12 cl 7 €
- Kir Royal 12 cl 12 €
- Chivas Regal 6 cl 8 €
- Martini Red or White 6 cl 6 €
- Ti-punch 6 cl 6 €
- 8 cl of flavored punch 8 €
- Tastes fluctuate with the changing seasons.
- Flavored vodka 8 cl 8 €
- Tastes fluctuate with the changing seasons.
- Pastis or Ricard 4 cl 6 €
- Apple vodka 300 ml 8 €

JUICES AND SOFT DRINKS

- Homemade hibiscus juice (30 cl) 5 €
- Homemade Ginger Juice 30 cl 5 €
- Jus de Fruits 200 ml 5 €
 - orange, pineapple, mango, banana, apple, guava, passionfruit
- Coca-Cola 33 cl 5 €
- Coca-Cola Zero Sugar 33 cl 5 €
- Vita Malta 33 cl 5 €
- Fanta Orange 25 cl 5 €
- Oasis Tropical 33 cl 6 €
- Lipton Ice Tea Peach 25 cl 6 €
- Sprite 33 cl 5 €
- TOP 60 cl 8 €
(grapefruit, grenadine, pineapple)



WATERS

- Vittel 1 L 7 €
- Vittel 50 cl 4 €
- San Pellegrino 1 L 7 €
- San Pellegrino 500 ml 4 €
- Perrier 330 ml 5 €

BEERS

- Leffe Blonde Beer 33 cl 6 €
- Leffe Ruby, 25 cl 6 €
- Heineken - Bt 25 cl 5 €
- Monaco 25 cl 6 €
- Desperados - Bt 33 cl 8 €
- Guinness du Cameroun - Bt 33 cl 8 €
- African beer (subject to availability)
- Bt 33cl 8 €
- Bt 65 cl 10 €





VINS ROUGES

	Verre 15cl	Pichet 25cl	Pichet 50cl	Bt 75cl
VINS DU MONDE				
Afrique Du Sud	6€	12€	24€	29€
BEAUJOLAIS				
Morgon	6.5€	13€	26€	32€
BORDEAUX				
Bordeaux	3€	6€	12€	15€
Haut Médoc	5€	10€	20€	25€
St Emilion Grand CRU	40€
Margaux	70€
LANGUEDOC-ROUSSILLONT				
Pic St Loup	6€	12€	24€	31€
LOIRE				
Chinon	4,5€	9€	18€	24€
RHONE				
Côte du Rhône	3€	6€	12€	16€

VINS ROSÉS

	Verre <u>15cl</u>	Pichet <u>25cl</u>	Pichet <u>50cl</u>	Bt <u>75cl</u>
<u>VIN DU MONDE</u>				
Afrique du Sud	6€	12€	24€	29€
<u>LOIRE</u>				
Cabernet d'Anjou	3,5€	7€	14€	17€
<u>COTE DE PROVENCE</u>				
Côte de Provence	4,7€	9,5€	19€	24€



RED WINES

	15 cl glass	25 cl pitcher	50 cl Pitcher	Bt 75 cl
WINES FROM AROUND THE GLOBE				
South Africa	6€	12€	24€	29€
BEAUJOLAIS				
Morning	6.5€	13€	26€	32€
BORDEAUX				
Bordeaux	3€	6€	12€	15€
Upper Médoc	5€	10€.	20€	25€
St. Émilion Grand Cru				40€
Margaux				70€
LANGUEDOC-ROUSSILLONT				
Pic St. Loup	6€	12€	24€	31€
LOIRE				
Chinon	4,5€	9€	18€	24€
RHONE				
Côtes du Rhône	3€	6€	12€	16€

ROSÉ WINES

	15 cl glass	25 cl pitcher	50 cl Pitcher	Bt 75 cl
<u>WINE FROM AROUND THE GLOBE</u>				
<u>South Africa</u>	<u>6€</u>	12€	24€	29€
<u>LOIRE</u>				
<u>Cabernet d'Anjou</u>	<u>3,5€</u>	7€	14€	17€
<u>Côte de Provence</u>				
<u>Côte de Provence</u>	<u>4,7€</u>	9,5€	19€	24€

VINS BLANCS

	Verre <u>15cl</u>	Pichet <u>25cl</u>	Pichet <u>50cl</u>	Bt <u>75cl</u>
<u>VIN DU MONDE</u>				
Afrique du Sud	6€	12€	24€	29€
<u>BOURGOGNE</u>				
Petit Chablis	6,5€	13€	26€	34€
<u>LANGUEDOC-ROUSSILLON</u>				
Chardonnay	5€	10€	20€	25€
<u>SUD OUEST</u>				
Côte de Gascogne (Moelleux)	4,5€	9€	18€	22€



CHAMPAGNES

Bouteilles 75 cl

- Veuve Pelletier Brut 45 €
- Philipponnat Royal Réserve Brut 75 €
- Moët & Chandon Brut Impérial AOP 80 €
- Moët & Chandon Brut Impérial Rosé AOP 100 €
- Ruinart Brut 115 €
- Don Pérignon AOP 350 €

Coupes 12 cl

- Veuve Pelletier 9 cl 9 €

RÈGLES DE LA MAISON

- Il est interdit d'apporter des aliments et/ou des boissons qui ne proviennent pas de notre établissement.
- Conditions de paiement : Espèces / Cartes de crédit à partir de 1€ / Tickets Restaurant / Tickets Restaurant dématérialisés à partir de 1€
- Nous n'acceptons pas : Chèques, chèques vacances, billets de 500€ et 200€
- « Issu de l'agriculture biologique, au moins la moitié de fruits et légumes par jour »
- La consommation excessive d'alcool est dangereuse pour la santé, consommez avec modération.
- Les plats "faits maison" sont préparés sur place à partir de produits bruts. Nous vous informons que certains de nos produits ne sont pas faits maison.
- Les photos sont non contractuelles.
- Pour éviter le gaspillage alimentaire, nous vous permettons d'emporter les repas non terminés.
- Nos viandes de bœuf, d'agneau et de poulet sont halal.
- Réservations :

*Après 15 minutes de retard, votre table ne sera plus garantie.

*Les réservations de groupe de plus de 10 personnes sont soumises à l'approbation de la direction.

*Une empreinte de carte de crédit est requise pour les réservations de plus de 6 personnes.

*Toute réservation incomplète entrainera des frais de 25€ par personne manquante.

WHITE WINES

	15 cl glass	25 cl pitcher	50 cl Pitcher	Bt 75 cl
<u>WINE FROM AROUND THE GLOBE</u>				
South Africa	6€	12€	24€	29€
<u>BURGUNDY</u>				
Petit Chablis	6,5€	13€	26€	34€
<u>LANGUEDOC-ROUSSILLON</u>				
Chardonnay	5€	10€	20€	25€
<u>SOUTHWEST</u>				
Côtes de Gascogne (Demi-Sec)	4,5€	9€	18€	22€

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CHAMPAGNES

• 75 cl bottles	
Veuve Pelletier Brut	45 €
Philipponnat Royal Reserve Brut	75 €
Moët & Chandon Brut Impérial AOP	80 €
Moët & Chandon Brut Impérial Rosé AOP	100 €
Ruinart Brut	115 €
Dom Pérignon AOP	350 €
• 12 cl cups	
Veuve Pelletier 9 cl	9 €

HOUSE REGULATIONS

The introduction of food and/or beverages not sourced from our establishment is strictly prohibited.

Payment methods: Cash / Credit cards (starting at €1) / Restaurant vouchers / Digital restaurant vouchers (starting at €1)

We do not accept: checks, holiday vouchers, €500, and €200 bills.

"Organically cultivated, comprising at least fifty percent of your daily consumption of fruits and vegetables."

Excessive alcohol consumption poses significant health risks; therefore, it is advisable to drink in moderation.

Our "homemade" dishes are crafted on-site from the ground up. Please be aware that some of our offerings are not homemade.

The images are intended for illustrative purposes only.

To minimize food waste, we permit you to take home any leftover meals.

Our beef, lamb, and chicken are halal.

Reservations:

- After a 15-minute delay, your reservation will no longer be secured.

Group reservations exceeding 10 individuals require management approval.

A credit card imprint is necessary for reservations exceeding six individuals.

Any incomplete booking will result in a fee of €25 for each missing individual.

WHITE WINES

	15 cl glass	25 cl pitcher	50cl Jug	Bt 75 cl
<u>WINE FROM AROUND THE GLOBE</u>				
<u>South Africa</u>	6€	12€	24€	29€
<u>BURGUNDY</u>				
<u>Petit Chablis</u>	6,5€	13€	26€	34€
<u>LANGUEDOC-ROUSSILLON</u>				
<u>Chardonnay</u>	5€	10€	20€	25€
<u>SOUTHWEST</u>				
<u>Côtes de Gascogne (Demi-Sec).</u>	4,5€	9€	18€	22€

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CHAMPAGNES

• 75 cl bottles	
Veuve Pelletier Brut	45 €
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