

ENTRANCES

- **Crispy sardines** - freshly marinated sardines
served by 4 8 €
- **Cod fritters** - fish cakes
served by 3 4 €
served by 6 8 €
- **Tuna Pastries** - Tuna-Filled Pastries
served by 2 4 €
served by 4 8 €
- **Shrimp and avocado verrine** 9 €



SHAREABLE STARTERS

- **Small snack basket** 12.50 €
Cod fritters, breaded shrimp, onion rings, and chicken wings, served for nine.
- **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 braised vegetable stew featuring chickpeas, carrots, peppers, peas, white beans, and classic spices.
Served with your choice of accompaniment.
- **Vegetarian Cameroon Bean Fritters** 19,00€
Red beans gently simmered with an array of spices and flavorful vegetables, including tomatoes, garlic, and ginger.
Served with your choice of accompaniment
Served alongside sweet fritters and plantains.



CHICKENS



- **Yassa Chicken, a traditional dish from Senegal.**

20,50€

Chicken adorned with a sweet and subtly tangy sauce crafted from caramelized onions, mustard, carrots, lemon, and spices.

Served with your choice of accompaniment.

- **Braised chicken accompanied by its sauces**

19,00 €

Half a chicken marinated in a mixture of spices, herbs, and garlic, then grilled to perfection.

Served with a delicate green sauce crafted from fresh parsley.

Served with your choice of accompaniment and three sauces: green, red, and white.

- **Chicken Mafé**

19,90 €

Chicken presented in a creamy sauce crafted from peanuts, tomatoes, onions, and spices.

Served with your choice of accompaniment.

PISCES

- **Braised Royal Sea Bream**

25,50 €

Fresh sea bream marinated in a blend of spices and herbs, then grilled to perfection.

Served with a delicate green sauce crafted from fresh parsley.

Served with your choice of accompaniment 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.



PRAWNS

- **Sautéed prawns with ginger and seasonal vegetables.**

22,50 €

Prawns gently sautéed in a skillet with a medley of crisp vegetables, including onions, peppers, and zucchini, and elevated by a hint of fresh ginger and spices.

Served with your choice of accompaniment.

ADDITIONAL SUPPORT €4

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

MEATS

- **Beef Muffuletta of Mali**

A beef stew simmered in a sauce composed of peanut butter, tomatoes, onions, and spices.
Served with your choice of accompaniment.

20,90 €

- **Beef Stir-Fry with Okra**

A stew prepared with fresh okra, gently simmered in a sauce featuring beef, vegetables, and a delicate combination of spices.
Served with your choice of accompaniment.

20,90 €



- **N'dole from Cameroon.**

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.

23,90 €

- **Cameroonian bean fritters**

Slow-cooked red beans with beef, aromatic spices, and savory vegetables: tomatoes, garlic, and ginger.
Served alongside sweet fritters and plantains.

21.50 €

- **Ivory Coast beef choukouya.**

Chunks of beef marinated in a mixture of spices, then grilled to perfection alongside peppers and onions for a rich flavor.
Accompanied by plantains.

24,90 €

- **Choukouya of lamb from Côte d'Ivoire.**

Lamb shoulder is meticulously marinated in a medley of aromatic spices, then sliced and grilled to perfection, showcasing its tenderness and subtle flavor.
Served with your choice of accompaniment.

29.90 €

- **South African Braai Ribs**

Pork ribs marinated in a rich combination of spices and a sweet, smoky sauce, then grilled to achieve tenderness and an authentic flavor.
Served with your choice of accompaniment.

20.50 €



LUNCH MENU €16.50

COURSE + BEVERAGE

LOCATION:

- Braised chicken thighs
- Yassa Chicken Thighs
- Beef bourguignon
- Chakalaka (vegetarian cuisine)

Served with your choice of accompaniment.

DRINKS:

- Vittel 25cl
- Perrier 200ml
- Bissap juice 300ml
- Ginger juice 30 cl

Menu available from 11:30 a.m. to 2:30 p.m.,
excluding weekends and public holidays.



CHILDREN'S MENU €12.50

COURSE + BEVERAGE + DESSERT OPTIONS:

- Chicken tenders
- Battered fish

*Served with white rice or fries

DRINKS:

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

DESSERTS:

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

Menu applicable for children up to 12 years old, valid
throughout the week.

BRAISED CHICKEN RECIPES

- | | |
|--|-------|
| • 1 x 1/2 braised chicken + 1 beverage | 21 € |
| • 2 x 1/2 braised chickens + 2 beverages | 42 € |
| • 3 x 1/2 braised chickens + 3 beverages | 63 € |
| • 4 x 1/2 braised chickens + 4 beverages | 84 € |
| • 5 x 1/2 braised chickens + 5 beverages | 105 € |

Accompanied by white rice and plantains.

Drinks: Ginger juice 300 ml, Bissap juice 300 ml,
1 glass of wine, Heineken 25 cl, Vittel 25 cl, Perrier 20 cl

BRAISED SEA BREAM RECIPES

- | | |
|------------------------------------|---------|
| • 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.

**Beverages: Ginger juice 30 cl, Bissap juice 30 cl, one glass
of wine, Heineken 25 cl, Vittel 25 cl, Perrier 20 cl**



ADDITIONAL SUPPORT €4

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

DESSERTS CLASSICS

- **Trio of crème brûlées**

6 €

Pistachio, caramel, sweet potato

- **Traditional Degue**

6 €

Millet semolina, milk, yogurt, and vanilla sugar.

- incorporating coconut

- containing raisins

- **Chocolate fondant**

8 €

Accompanied by vanilla ice cream, whipped cream, and chocolate coulis.



- **Mango Crumble**

8 €

Accompanied by vanilla ice cream

- **Gourmet coffee**

7 €

Accompanied by vanilla ice cream and the cake of the day.

- **Mini lemon meringue tart**

8 €

ICE CREAM CONFECTIONS

- **Exotic cut**

8 €

Mango sorbet, lime sorbet, coconut gelato, whipped cream, exotic fruit coulis

- **Chocolate Cup**

8 €

Vanilla ice cream, chocolate ice cream, brownie, whipped cream, chocolate sauce

- **Caramel cup**

8 €

Vanilla ice cream, salted butter caramel ice cream, whipped cream, caramel sauce, caramel drizzle

- **Red fruit bowl**

8 €

Raspberry sorbet, blackcurrant sorbet, Amarena gelato, red fruit coulis, whipped cream, red fruit garnish



BIRTHDAY PACKAGE

- **Chocolate fondant or mango crumble**

10 €

Includes: Unique birthday melodies and a sparkling fountain to create a celebratory ambiance.

- **Sparkling Fountain**

2 €

For your cake presented without candles



BEVERAGES

- **Café** 2,5 €
 - **Hazelnut Coffee** 2,6 €
- Coffee with a splash of milk
- **Coffee with cream** 3.5 €
- Coffee with steamed milk
- **Double Espresso** 5 €
 - **Decaffeinated** 2,2 €
 - **Ethiopian Coffee** 3 €
 - **Mixed African Coffee** 3 €
- Blend of Arabica (Yemen, Ethiopia, Sudan, Kenya) and Robusta (Ivory Coast, Congo, Uganda)
- **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 €
- Stimulation of transit, antibacterial properties, antioxidant properties
- **Moringa** 3.5 €
- Digestion, antioxidant properties, enhancement of the immune system, anti-inflammatory effects
- **Kinkeliba** 3.5 €
- Lowers blood glucose, antioxidant properties, digestive health
- **Ginger** 3.5 €
- Digestion, anti-inflammatory properties, regulation of blood pressure, combatting infections,
- **Lemongrass** 3.5 €
- Antibacterial, digestive, anti-inflammatory, hypoglycemic



DIGESTIVES

- **Cognac 6 cl** 8 €
 - **Bailey's Irish Cream 6 cl** 8 €
 - **Pippermint GET 27 6 cl** 6 €
 - **Arranged rum, 4 cl** 4 €
- Flavors Aligned with the Seasons
- **4 cl vodka arranged** 4 €
- Flavors Aligned with the Seasons

COCKTAILS

- **Mojito 30 cl**

Lime, fresh mint, amber rum, brown sugar of your preference; bissap, ginger, mango, passion fruit, pineapple.

- **Mango Jango 30 cl**

Fresh mango, mango nectar, lime, brandy, Cointreau, liquid vanilla

- **Piña Colada 30 cl**

White rum, banana juice, pineapple juice, lemon juice, coconut cream.

- **Planter of the Islands 30 cl**

Guava nectar, passion fruit nectar, mango nectar, lemon nectar, dark rum, gin, grenadine syrup

- **Bleu Azur 30 cl**

Pineapple juice, banana juice, orange juice, tequila, triple sec, blue curaçao

- **Exotic Ginger 30 cl**

Pineapple juice, ginger extract, gin, passion fruit syrup

11 €

11 €

11 €

11 €

11 €

11 €



MOCKTAILS

- **Virgin Mojito 30 cl**

Lime, fresh mint, brown sugar of your preference; bissap, ginger, mango, passion fruit, pineapple.

- **Virgin Piña Colada 30 cl**

Banana juice, pineapple juice, lemon juice, coconut cream

- **Virgin Mango Jango 30 cl**

Fresh mango, mango nectar, lime, liquid vanilla

- **Paradisio 30 cl**

Mango nectar, banana nectar, pineapple nectar, coconut cream, blue curaçao, cinnamon

- **Ginger Tropic 300 ml**

Ginger extract, pineapple extract, grenadine syrup

9 €

9 €

9 €

9 €

9 €



CHAMPAGNE COCKTAILS

- **Mojito Royal 30 cl**

Lime, fresh mint, white rum, brown sugar, champagne

- **Imperial Violet 15 cl**

Champagne, Cointreau, lemon juice, violet syrup

- **Passion Champagne 20cl**

Champagne, lemon vodka, orange juice, passion fruit puree, raspberry syrup

- **Kir Royal 13 cl**

Champagne, syrup of your preference; blackberry, blackcurrant, peach, strawberry, banana, raspberry, ginger.

13 €

13 €

13 €

12 €





APERITIFS

- Kir Classic 12 cl 7 €
- Kir Royal 12 cl 12 €
- Chivas Regal 6 cl 8 €
- Red or White Martini 6 cl 6 €
- Ti-punch 6 cl 6 €
- 8 cl Arranged Punch 8 €

Flavors Aligned with the Seasons

- 8 cl vodka arranged 8 €

Flavors Aligned with the Seasons

- Pastis or Ricard 4 cl 6 €
- Apple vodka 30 cl 8 €

JUICE AND SOFT DRINKS

- Bissap juice (homemade) 30 cl 5 €
- Ginger Juice (homemade) 30 cl 5 €
- Jus de Fruits 200 ml 5 €

orange, pineapple, mango, banana, apple, guava, passionfruit

- Coca-Cola 330 ml 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 33 cl | 8 € |
| Bt 65 cl | 10 € |





RED WINES

	15 cl glass	25 cl pitcher	50 cl pitcher	Bt 75 cl
WINES OF THE GLOBE				
South Africa	6€	12€	24€	29€
BEAUJOLAIS				
Morning	6.5€	13€	26€	32€
BORDEAUX				
Bordeaux	3€	6€	12€	15€
Upper Medoc	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				
Côte 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>				
South Africa	6€	12€	24€	29€
<u>LOIRE</u>				
Cabernet d'Anjou	3,5€	7€	14€	17€
<u>Côte de Provence</u>				
Provence Coast	4,7€	9,5€	19€	24€

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>				
Gascony Coast (Soft)	4,5€	9€	18€	22€



CHAMPAGNES

75 cl bottles

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

12 cl tumblers

- Veuve Pelletier 9 cl 9 €

HOUSE REGULATIONS

- Bringing food and/or beverages not sourced from our establishment is prohibited.
- Payment terms: Cash / Credit cards starting at €1 / Restaurant vouchers / Electronic restaurant vouchers starting at €1
- We do not accept: checks, holiday vouchers, €500 notes, and €200 notes.
- "At least half of daily fruits and vegetables should come from organic farming."
- Excessive alcohol consumption poses significant health risks; therefore, it is advisable to drink in moderation.
- Homemade dishes are crafted on-site utilizing fresh ingredients. Please be aware that certain products are not homemade.
- The images are not binding.
- To minimize food waste, we permit you to take home any unfinished meals.
- Our beef, lamb, and chicken are halal.
- Reservations:

After a delay of 15 minutes, your table 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 reservation will result in a charge of €25 for each absent individual.