

## STARTERS

MIXED PLATE TO SHARE WITH 2 (sweet potato fries, pastels, cod accras)	<b>26,00€</b>
COD ACCRAS	<b>14,00€</b>
MEAT PASTELS (x4) Stuffed beef turnovers	<b>15,00€</b>
FISH PASTELS (x4) Stuffed fish turnovers (tuna)	<b>15,00€</b>
VEGETARIAN PASTELS (X4) Turnovers stuffed with vegetables	<b>15,00€</b>

## OUR SALADS

VEGETARIAN EXOTIC SALAD Rice base, plantains, exotic seasonal vegetables and raw vegetables	<b>24,00€</b>
CHICKEN SALAD Salad, shredded braised poult, avocado, mango, raw vegetables	<b>25,00€</b>
EXOTIC SALAD WITH GAMBAS salad, mango, pineapple, avocado, shrimp, tomatoes, pickled onions	<b>26,00€</b>

## BRAISED DELIGHTS

Our grills are served with their white rice (at will on request) + tomato sauce with seasonings + plantains

BRAISED CHICKEN	<b>27,00€</b>
WHOLE BRAISED FISH	<b>30,00€</b>
BRAISED LAMB DIBI	<b>30,00€</b>
BRAISED OXTAIL	<b>30,00€</b>
CHICKEN GESS SKEWERS	<b>24,00€</b>
BEEF SKEWERS	<b>26,00€</b>
BRAISED WARRIOR PLATE (dibi, chicken, fish) served with white rice, plantains and sweet potatoes	<b>For 1 pers 40,00€ For 2 pers 80,00€ For 4 pers 160,00€</b>

## MOCKTAILS

<b>PETIT GUERRIER</b> (Ginger juice, fresh mint, squeezed lemon)	<b>14,00€</b>
<b>PARADISEA PASSION</b> (Passion juice, cranberry juice, strawberry syrup)	<b>14,00€</b>
<b>VIRGIN MOJITO</b> (Fresh mint, lime, cane sugar, sparkling water)	<b>14,00€</b>
<b>BABY LOVE</b> (Pineapple juice, guava juice, strawberry syrup)	<b>14,00€</b>
<b>DETOX LIFE</b> (Passion fruit juice, lemon juice, fresh mint, vanilla syrup)	<b>14,00€</b>

## COCKTAILS

<b>GRAND GUERRIER</b> Rhum, ginger juice, fresh mint, squeezed lemon	<b>16,00€</b>
<b>CARRAIBEAN</b> Rhum, guava juice, mango juice, press lemon, strawberry syrup drizzle	<b>16,00€</b>
<b>LADYS NIGHT</b> Vodka, passion juice, squeezed lemon, peach syrup	<b>16,00€</b>
<b>MOJITO</b> Rhum, fresh mint, lime, cane sugar, sparkling water	<b>16,00€</b>
<b>MOJITO PINK</b> Rhum, fresh mint, lime, cane sugar, sparkling water, strawberry	<b>16,00€</b>
<b>SPRITZ</b> Proseco, aperol, sparkling water	<b>16,00€</b>
<b>SPRITZ</b> Rhum Ginger	<b>16,00€</b>
<b>LE LAC ROSE</b> Rhum Bissap	<b>16,00€</b>

OUR STANDARDS:	<b>16,00€</b>
Caipirinha, Caipirinha pink, ti-punch, ti-punch pink	

# BEER

	PRESSION 25CL	PRESSION 50CL
HEINEKEIN (BLONDE)	8.00€	10.00€
AFFLIGEM (ABBAY BEER)	8,00€	10,00€
MONACO	8.00€	10.00€
	BOUTEILLE 33CL	
DESPERADOS	12,00€	
FLAG	12,00€	
GUINNESS	12,00€	
PETITE GUINNESS	13,00€	
GRANDE CASTEL	15,00€	
MALTA GUINNESS	12,00€	

# OUR CHAMPAGNES

	BTLE	MAG
WIDOW PELLETIER	130€	
MOET ET CHANDON	150€	
WIDOW CLIQUOT	200€	
RUINARD BLANC DE BLANC	250€	500€
DOM PERIGNON	480€	960€
ARMAND DE BRIGNAC GOLD	900€	1800€

# VODKA

	BTLE	MAG
BELVEDERE	220€	450€
CIROC PARFUMÉ	220€	450€
(Classic, Peach, Cranberry, Pineapple, Redberry, Apple, Coconut, Summer citrus)		

# RHUM

RHUM SAINT JAMES	150€	
RHUM VIEUX CLÉMENT	200€	
RHUM BUMBU	200€	
RHUM DIPLOMATICO	220€	

# WHISKY

	BTLE	MAG
JACK DANIEL'S (CLASSIC, HONEY, FIRE)	250€	450€
CHIVAS 18 YEARS OLD	280€	

# COGNAC

HENNESSY	250€	
HENNESSY XO	350€	

# TEQUILA

SILVER PATRON	250€	
CLASE AZULE	600€	

ADDITIONAL FITTINGS

SUPPLEMENTS:

sweet potato fries / potato French fries  
allico / red rice / salad

7,00€

# OUR MARMITES DISHES

All-you-can-eat White rice

**TIEP BEEF** 26,00€

Seasoned rice with tender pieces of beef with vegetables

**TIEP FISH** 28,00€

Red rice with captain fish and vegetables

**VEGETARIAN YASSA** 24,00€

Onion sauce marinated in lemon juice, olives served with white rice

**CHICKEN YASSA** 27,00€

Chicken with onions marinated in lemon juice, olives served with white rice

**MAFE CHIKEN** 28,00€

Chicken with a creamy peanut paste sauce served with white rice

**VEGETARIAN MAFE** 24,00€

Creamy peanut paste sauce served with white rice

**MAFE BEEF** 27,00€

Creamy peanut paste sauce

**VEGETARIAN NDOLE** 25,00€

Vegetable plant-based sauce (Vernonia)  
And peanut butter - served with its white rice

**NDOLE BEEF** 28,00€

Vegetable plant-based sauce (Vernonia)  
And peanut butter - served with its white rice

**NDOLE SHRIMPS** 29,00€

Vegetable plant-based sauce (Vernonia)  
And peanut butter - served with its white rice

**MIXED NDOLÉ (BEEF AND SHRIMP)** 30.00€

Vegetable plant-based sauce and  
Peanut butter - served with white rice

## DESSERTS

MANGO TIRAMISU And its passion fruit coulis	14,00€
SALADE DE FRUITS DE SAISON HALF-BAKED CHOCOLATE And its ball of coconut yogurt	14,00€ 14,00€
HOMEMADE CRÈME BRULÉE WITH LIME DEGUE Refreshing West African dessert made with millet couscous and yogurt	14,00€ 14,00€
3 SCOOPS SORBETS (vanilla, pineapple, passion fruit, mango, lemon)	14,00€
GOURMET TEA/COFFEE A selection from our master pastry chef	15,00€

## WATER

	50CL	1L
EVIAN	6,00€	8,00€
SAN PELLEGRINO	6,00€	8,00€

## HOT DRINKS

TEA MAASAI INFUSION (Ginger, lemon, fresh mint, cane sugar)	12,00€
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ALCOHOLIC MAASAI INFUSION (Rum, ginger, lemon, fresh mint, cane sugar)	14,00€
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CHAMOMILE, VERBENA INFUSION	7,00€
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TEA (Green, red fruit, Earl Grey)	7,00€
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## CAFE

ESPRESSO COFFEE	4,00€
DOUBLE COFFEE	6,00€
COFFEE CREAM	5,00€
LONG COFFEE	5,00€
TAKEAWAY COFFEE	3,00€

## APERITIF / DIGESTIFS BY THE GLASS

WHITE MARTINI, RED MARTINI	12,00€
BELVEDERE VODKA, JACK DANIELS WHISKY, RHUM, GIN (unaccompanied)	20,00€
VODKA BELVEDERE, WHISKY JACK DANIELS , RUM, GIN+ SOFT (choice of Coke, orange, apple, pineapple, red bull)	25,00€
GLASS OF CHAMPAGNE	15,00€
KIR ROYAL	18,00€
(crème de cassis , Blackcurrant , Peach) SHOT	10,00€
Tequila, Belvedere Vodka , Jack Daniels Whisky , Rum, Gin	10,00€

## SOFT

BISSAP JUICE (hibiscus flower)	12,00€
HOUSE GINGER JUICE FRUIT JUICE :	12,00€ 10,00€
Passion, mango, cranberry, apple, pineapple	10,00€
COCA COLA, COCA COLA ZERO	15,00€
TOP GRENADINE	12,00€
RED BULL	12,00€

## OUR WINES FROM SOUTH AFRICA

	GLASS 20CL	BOTTLE 75CL
<b>RED WINE FOOTPRINT</b> Light fruity wine with roundness	15,00€	50,00€
<b>ROSE WINE FOOTPRINT</b> Subtle floral and fruit notes	15,00€	50,00€
<b>ROSE PETILLANT POMULA</b> Light, fruity effervescence on the palate	15,00€	50,00€
<b>DRY WHITE WINE CHENIN BLANC - KLEINE RUSÈ</b> Tropical fruit note	15,00€	50,00€
<b>WHITE SWEET CHENIN BLANC - KLEINE RUSE</b> A fine, slightly sweet wine. exotic fruits and Chenin Blanc	15,00€	50,00€