

# ***A la carte spring/summer 2023***

***Afro - Creole cuisine Reunion Island***



| <b><u>To share</u></b>  | PRICE      | <b><u>Our grills</u></b>   | PRICE |
|---|------------|--|-------|
| <b><i>Cod accras,<br/>corn fritter</i></b>  | 12€        | <b><i>Entrecôte and its sauce<br/>penja pepper</i></b>   | 17€50 |
| <b><i>Plate of chicken or<br/>goat choukouya</i></b>  | 12€50      | <b><i>Broiler chicken, braised<br/>with<br/>penja spices</i></b>                                   | 16€50 |
| <b><u>Entrance</u></b>  |            |  |       |
| <b><i>Cod accras,<br/>corn fritter</i></b>  | 7€         | <b><i>Braised guinea fowl with<br/>spices<br/>from West Africa or guinea<br/>fowl Kedjenou</i></b> | 13€50 |
| <b><i>Plate of chicken or<br/>goat choukouya</i></b>  | 8€50       |  |       |
| <b><i>Shrimp avocado<br/>Vegan samosa, beef or<br/>chicken</i></b>  | 8€         |  |       |
| <b><i>stuffed crabs</i></b>   | 6€50       | <b><i>Captain braised with<br/>African flavors</i></b>   | 17€50 |
| <b><i>Creole blood sausage,<br/>caps with the flavor<br/>of the island of<br/>meeting</i></b>                     | 9€50<br>7€ | <b><i>Carp (tilapia) braised<br/>Braised sole according to<br/>arrival</i></b>                     | 24€50 |
| <b><i>Pistachio dish with<br/>Cameroonian<br/>spices/pistachio cake<br/>(pumpkin seeds) spiced<br/>or not</i></b> | 8€         | <b><i>Basquaise sea bream</i></b>  | 18€50 |
|   |            | <b><i>Large mixed beef and fish<br/>skewers to share</i></b>                                       | 13€50 |



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## Dishes

PRICE

**Specialties kfe del twins  
vegetables from folere  
sorrel from Guinea or lalo  
from Garoua (kelinkelin)**

20€50

**Mafe with flavors of  
Kayes (Mali) peanut paste  
beef or chicken**

14€50

**Yassa with flavors of  
Dakar, Vegan, beef or  
chicken with mustard and  
onions**

14€50

**Vegan plate (100%  
vegetarian flat pickled  
vegetables) with flavors  
from Reunion Island**

15€50

**Beef okra sauce,  
Mixed okra sauce,  
Royal okra sauce,  
Oxtail prawns smoked  
fish**

18€50

19€50

21€50

23€50

**Reunion Island Rougail,  
choice of sausages,  
Sounouk (Snoek) large  
peppers (cod salted fish)  
or civet tang or zourite  
(pieuve) flambéed with  
rum**

18€50

**Ndolé beef,  
Mixed Ndole,  
Ndolé royal oxtail shrimp  
smoked fish**

19€50

20€50

22€50

**Chicken DG (sweet and  
salty)**

22€50

## On the sea side

PRICE

**Pairs of lobster stuffed with  
Réunion Creole spices**

28€50

**Grilled king prawns with garlic  
and parsley**

17€50

## Accompaniement

**White rice,**

FREE

**Plantain banana fries (aloko)  
or homemade potatoes, foutou,  
placali, chikwang, cassava stick  
or miondo, fried sweet potato  
yams, steamed yams or yellow  
bananas tapped green bananas**

3€50

## Dessert

**Dakere of Garoua (degue)  
millet grains and curds,  
salad, homemade tart, crème  
brûlée, soft or flowing  
chocolate,  
Homemade fruit salad**

8€50

11€50

## ZLo Pti Prins (Children's menu)

**Braised chicken drumstick or  
macaroni and Creole tomato  
sauce, minced meat or nugget,  
side dishes, homemade potato  
fries or yellow banana fries or  
broccoli vegetables, green  
beans sautéed in butter + ice  
cream desserts or crunched  
fruit**

9€50