

Ô2 Continents

SAVEURS MÉTISSÉES

A meal, a sign of diversity

COCKTAIL RECEPTION MENU

SALTED PIECES

Sea bream ceviche with coconut-coriander sauce and red onion pickles.

Fonio tabbouleh with herbs, mozzarella ball and Abidjan pesto.

Rwandan aubergine caviar.

Ripe plantain croustilles.

Avocado guacamole with pomegranate and spelt crackers.

Fish n' chips with haddock mayonnaise and African spices.

Pearly duck breast, brocoli-arachid mousse, honey and spice sauce.

Tuna pastel, tomato sauce.

Cold yam soup, coconut milk, toasted coconut.

DESSERTS

Mil degué, toasted coconut.

Mini chocolate mousse, cocoa chip tuile.

Baobab cream and raspberry tartlet.

Credits:

Chef Ô2Continents, Mamadou MEÏTÉ

Pâtissière Ô2Continents, Fatoumata MEÏTÉ