

Ô2 Continents

SAVEURS MÉTISSÉES

A meal, a sign of diversity

DINNER MENU

Gourmet appetizer discovery pack

Marinated kumquat and vegetarian chilli oyster ceviche, tamarind gel, trout egg.

Tempura of okra, vegetable mayonnaise with black garlic.

Sea bream ceviche, coconut-coriander sauce, red onion pickles.

Rwandan aubergine caviar.

Cromesquis of banana plantain.

Fonio tabbouleh with herbs and Abidjan Mozzarella Pesto.

Pastel with tuna, tomato and onion sauce.

Buffet Menu

Suya lamb, reduced cooking juices, yam aligot.

Gnocchi manioc plantain, parmesan cream, spinach, rice crisps.

Attiéké, virgin papaya sauce, tuna, penja pepper sauce.

Tchep with vegetables and marinated chicken.

Yam, veal fondant, spice reduced juice.

Mini burger: Satay mayonnaise (roasted peanuts), romaine, steak, fried onions.

Desserts

Mini pineapple verrine, ginger sponge cake, baobab custard, whipped cream

(Pineapple jelly, ginger sponge cake, Côte d'Ivoire pineapple brunoise, baobab custard, Comoros vanilla whipped cream, dehydrated pineapple decoration).

Mini chocolate mousse

(Chocolate mousse, Cocoa grue tuile).

Mini red fruit tartlet

(Hibiscus confit, Red fruit, Coconut shortbread biscuit)

Dégué & Infused seasonal fruit salad

(Millet ball, homemade yoghurt, diced exotic fruit (mango, kiwi, soursop))

Credits:

Chef Ô2Continents, Mamadou MEÏTÉ

Chef Ô2Continents, David SENDA

Pâtissière Ô2Continents, Fatoumata MEÏTÉ