

A meal, a sign of diversity

GALA MENU

<<< the star of the south >>>

** 4 Appetizers

one starter

a main course

a pre-dessert

one dessert **

Choices for Appetizers

Prawn ravioli with spicy prawn jus

**

Salmon gravelax with hibiscus and cucumber pickles

**

Foie gras medallion of pear confit with ginger

**

Honey and chilli aubergine caviar

**

Poached cod, yam mousse, African sorrel fondu, Madagascar caviar

**

Mousseline of broccoli with peanuts, diced spiced caramelised duck

**

Crispy prawns with peanut satay sauce

Choices for starter

Sweet potato soup, scallop medallion, crushed cashew nuts, walnut oil, boursin mousse

**

Aubergine caviar Sudanese style, manioc tuile, coriander sprouts

**

Creole cod ceviche

Choices for main course

Cod duo, Mozambican-style prawns / steamed plantain, pan-fried okra

**

Mignon of veal with 8 peppers of the Kingdoms, sweet potato duo

**

Braised chuck cooked for 72 hours with Senegalese aromas / banana fufu polenta

Pre-dessert

Sorbet , shot rhum arrangé du bénin or ginger juice

Choices for dessert

Creamy chocolate with fleur de sel, red Man oil, crispy praline and crane tuile

**

Cloud of degue, homemade yoghurt emulsion, millet ball and caramelised cashew nut

**

Citrus and exotic fruit pavlova with Comoros vanilla syrup

<<< the contemporary sublime >>>

** 4 Appetizers,

a starter

a main course

dessert **

Choices of Appetizers

Fonio tabbouleh with red oil and fine herbs, Abidjan pesto

**

Cream of yam soup, coconut milk, African nut granola

**

Ravioli with vegetables and shore leaves, sweet and sour sauce

**

Plantain Crolesquis

**

Pearly peanut chicken lollipop

**

Peanut broccoli mousseline with diced spiced caramelised duck

Choices for starters

Exotic crown of flavours (salad, tomato, avocado, sliced green apples, mango, aloco, smoked salmon)

Choices for dishes

Chef Meite's veal fondant, sweet potato mousseline, cloud of ground ginger

**

Supreme of the Togolese low court, red seed emulsion, gari crumble / discovery of the gardens of Lomé

**

Grilled tuna steak with penja pepper sauce / declinaison of yams, mini aubergine confit

Choices for desserts

(Vegan) Coconut tapioca pearl with exotic fruit brunoise

**

Creamy chocolate with fleur de sel, Man red oil, crunchy praline and crane tuile

**

Cloud of degue, homemade yoghurt emulsion, millet ball and caramelised cashew nut

<<< the innovator >>>

** 3 Appetizers ,

a starter

a main course

a dessert **

Choices for Appetizers

Aubergine and coconut puff pastry

Plantain, cinnamon and ginger nems

Tuna pastel with tomato compote

**

Roasted chickpea and peanut hummus

**

Manioc fimbo with chef's sauce

Choices for starter

Fonio and niebe ceviche and seasonal vegetable farandole

**

Coconut and coriander sweet potato soup

**

Spelt, parmesan and niebe risotto

Choices for main course

Beef Tiradito, mafé sauce / fragrant broken rice

**

Round courgette stuffed with niebé and lentils, cocotomate cream, Kivu cinnamon / mashed yam

Choices for dessert

(Vegan) Coconut tapioca pearl with exotic fruit brunoise

**

Penja peppered ginger chocolate cake, bissap heart

Credits:

Chef Ô2Continents, *Ahamada BINALI*

Chef Ô2Continents, *KER-ASTOU*

Chef Ô2Continents, *Mamadou MEÏTÉ*

Pâtissière Ô2Continents, *Fatoumata MEÏTÉ*