



SAVEURS MÉTISSÉES

A meal, a sign of diversity

VIN D'HONNEUR MENU

Semi-cooked tuna, Attiéké with papaya sauce.

Salmon roll marinated in gin, juniper berry, pèbè nut (Cameroon nutmeg) and beetroot, cucumber and dill pickles.

Avocado guacamole with caviar lemon, pomegranate and rustica watercress.

Fonio tabbouleh with herbs, mozzarella and Abidjan pesto.

Lobster medallion, continental-style grey shrimp emulsion.

Plantain croustilles, chef's sauce.

Haddock fish n' chips with tartar sauce.

Mini burger, Satay sauce

(made with roasted peanuts and various African spices), sucrose and fried onion.

Credits:

Chef Ô2Continents, Mamadou MEÏTÉ