



SAVEURS MÉTISSÉES

Catering für Vielfalt

<< SOIRÉE AUX TRÉSORS D'AFRIQUE >> MENU

Cold buffet:

Salmon gravelax, baobab-chili chantilly and lemon gel

West Africa, Madagascar

Mimosa moringa egg, smoked fish, fish egg, gari crumble

Moringa is found throughout sub-Saharan Africa. From Côte d'Ivoire to Benin, Gabon and Congo.

Meringué bean crumble cracker duo

Meringué beans owe their exceptional taste to the fertile soils of West Cameroon, an ancient volcanic region.

Heirloom tomato rougaille with two peanuts

peanuts

Madagascar- Reunion Island Mauritius

Rougail is a typical condiment in Réunion and neighboring island cuisine.

Salade folle, lemon vinaigrette with refined red oil

Palm oil plays a central role in African cuisine, where it is appreciated for its distinctive taste and culinary properties.

Cigarettes stuffed with beef and plantain, sweet and sour sauce

Plantain is a staple food and a major starch in West and Central Africa and the Caribbean islands.

Hot buffet

Ntaba-style grilled beef cheek

Typical of traditional dishes such as pot-au-feu and daubes in France, beef cheek is revisited with Congolese flavors.

Poultry ballotine

Bambara peas with baby vegetables and curry

Benin/Togo

Attikié with squid ink and moyo sauce

Ivory Coast

Sea bass fillet

Comoros

Leaf sauce, according to market availability

Sub-Saharan Africa

Yam risotto, cream of corn, purple carrots

In sub-Saharan Africa, yams are starchy staples that can be boiled, pounded, mashed or fried.

Cromesquis of plantain

Diakhatou, roasted with spices and honey

A herbaceous vegetable native to Africa, cultivated in Africa and Brazil.

Sauces

Tamarind

The tamarind tree (*Tamarindus indica*) is indeed native to Africa, but has been widely adopted and cultivated in many tropical and subtropical regions of the world, including India, Southeast Asia, Latin America and the Caribbean.

Mafé (peanut sauce)

West Africa, Central Africa

Popularized in Senegal You could call it the Satey sauce of Africa!

Virgin with mango

Moyo sauce

Nigeria and other West African countries.

Djansang

Cameroon

Coco-ginger lemongrass

Desserts

Madeleine, ginger topping

Chad, Burkina, Senegal, Niger, Mali

Chocolate raspberry cookie

Mali, Chad, Tanzania

Paris-N'djamena

Here, Paris-Brest is revisited by our pastry chef Hissein, with a mousseline cream made from balanites aegyptiaca, better known as the desert date palm.

Chadian coffee

Chad

Credits:

Chef Ô2Continents, Clarence KOPOGO

VIP Chef Ô2Continents, Victoire GOULOUBI

Chef Ô2Continents, Nathalie Brigaud NgOUM

Chef Ô2Continents, Ahamada BINALI

Pastry Chef Ô2Continents, Hissein MAHAMOUD