

## "La Chaumière Restaurant Limited"

Next to "First National Bank"  
215, Airport Residential Area - Accra

e-mail: [accralauchumiere@gmail.com](mailto:accralauchumiere@gmail.com)  
Tel: 0302 77 24 08 / 0244 602013

### Spécial de la semaine (Specials of the week)

#### Entrées (Starters)

	<u>Gh. Cedis</u>
<i>Soupe au pistou aux deux (2) haricots</i> (Pistou soup with the two (2) beans)	90
<i>Crottin au four sur son lit de tomate et l'huile d'olives</i> (Goat cheese baked in the oven, olive oil, fresh thyme & tomatoes)	120
<i>Noix de Saint-Jacques à l'émulsion de parmesan</i> (Scallops, parmesiano emulsion)	300
<i>Salade de crevettes et de mangue, sauce verte</i> (Shrimps & mango salad, green sauce)	150
<i>Salade de cocos aux moules</i> (Shells & mussels salad)	150
<i>Tarte au broccoli frais et à l'emmental</i> (Emmental & fresh broccoli tart)	120
<i>Salade à la mode Collioure</i> (Collioure mode salad: Tom, Aschocia, fresh fennel, egg)	140
<i>Pain perdu au camembert</i> (Lost bread with camembert)	120

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### Spécial de la semaine (Specials of the week)

<u>Plats</u> (Main)	Gh. Cedis
<i>Souris d'agneau au curry et aux raisins secs</i> (Lamb shank, curry & raisins sauce)	340
<i>Magret de canard (S.-Ouest, France), sauce rhubarbe</i> <i>gingembre</i> (Duck breast (S.-West, France) rhubarb & ginger sauce)	320
<i>Épaule d'agneau (2 pers.) au piment et au gingembre</i> (Lamb shoulder (2 pers.), chili pepper & ginger)	400
<i>Jarret de porc au cidre et aux deux (2) pommes</i> (Pork shank, apple & potatoes & cider sauce)	220
<i>Confit de canard (S.-Ouest, France) à l'orange et ses</i> <i>pommes de terre sarladaises</i> (Duck confit (S.-West, France), orange sauce & sarladaises potatoes)	340
<i>Tagine de merou du Chef Yannick Alléno</i> (Groupier tagine from Chef Yannick Alléno)	220
<i>Cocotte de poulet au cidre</i> (Chicken cocotte)	150
<i>Sauté d'agneau aux olives</i> (Lamb sauté with olives)	180

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# La Chaumière French-Mediterranean Restaurant



## Entrées (Starters)

	G.M. Cedis
Bloc de foie gras (Duck liver Paté)	250.00
Escargots au beurre à l'ail (Snails with garlic butter)	180.00
Salade tiède de gésiers confits (Warm confit gizzard salad)	100.00
Salade de Quinoa, poivrons rôtis à l'ail, feta, menthe fraîche et coriandre (Quinoa salad with garlic roasted capsicum, feta cheese, fresh mint & coriander)	120.00
Mille-feuille d'aubergines à la mozzarella (Eggplants/mozzarella)	120.00
Cuisses de grenouilles (Frog legs)	140.00
Shorba (Algerian Soup)	95.00
Queue de langouste rôtie au beurre de gingembre (Roasted lobster tail with ginger butter)	180.00
Cocktail de crevettes (Shrimps cocktail)	140.00
Crevettes à l'Algérienne (Algerian shrimps (hot))	150.00
Calamar à la tomate (Squid with tomato sauce (hot))	110.00
Saumon fumé (Smoked salmon)	250.00
Carpaccio de saumon fumé (Smoked salmon carpaccio)	250.00
Carpaccio de mérrou (Grouper carpaccio)	120.00
Soupe de poissons (Fish soup)	90.00
Quenelle de chèvre (Goat cheese quenelle)	120.00
Soufflé au fromage (Cheese soufflé)	120.00
Soupe à l'oignon, gratinée (Gratinated onion soup)	95.00

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## La Chaumière French-Mediterranean Restaurant



### Poissons (Fish)

	G.M. Cedis
<i>Sole Meunière (Sole Fish Meunière)</i>	200.00
<i>Sole rôtie à l'ail (Baked Sole fish with garlic)</i>	200.00
<i>Tajine de sole aux abricots (Sole fish tajine with apricots)</i>	200.00
<i>Pavé de thon à la pâte d'olives (Tuna steak with olives paste)</i>	180.00
<i>Mérou au poivre vert &amp; gingembre (Grouper with Pepper and Ginger Sauce)</i>	200.00
<i>Mérou au curry de légumes (Grouper with vegetable curry)</i>	210.00
<i>Mérou Méditerranéen à l'huile d'olives (Grouper Mediterranean style with olive oil)</i>	200.00
<i>Gratin de mérou à la mozzarella (Grouper gratin with mozzarella)</i>	250.00
<i>Mérou harissa, yaourt &amp; menthe fraîche (Grouper with harissa, yoghurt &amp; fresh mint)</i>	200.00
<i>Gratin de fruits de mer &amp; pâtes fraîches (Sea food pasta with cream, baked with cheese)</i>	280.00
<i>Gambas grillées (Grilled prawns)</i>	300.00
<i>Gambas Fetucini (Prawns with pasta, tomato sauce &amp; chili)</i>	320.00
<i>Gambas au curry vert frais Thaï (Prawns, fresh green Thai curry)</i>	320.00
<i>Cassolette de gambas au safran (Prawns saffron cassolette)</i>	350.00
<i>Langouste Thermidor (Lobster Thermidor)</i>	400.00
<i>Langouste grillée (selon arrivage et poids)</i>	????

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# La Chaumière French-Mediterranean Restaurant



## Viandes (Meat)

	<i>CHF Cedis</i>
<i>Filet de boeuf (±300g) à la gorgonzola &amp; porto caramélisé</i> (Tender loin (±300g) with gorgonzola cheese & caramelized port)	
➤ South African	340.00
<i>Filet de boeuf au Roquefort</i> (Tender loin (±300g), Roquefort blue cheese sauce)	
➤ South Africa	340.00
<i>Filet (±300g) au Poivre + Béarnaise + Forestière + Moutarde à l'ancienne</i> (Tender loin (±300g) with pepper corn sauce + Béarnaise sauce + Mushroom cream sauce + Old fashion mustard sauce)	
➤ South Africa	300.00
<i>Rib eye (Koran beef, S. Africa ±300g) sauce bordelaise</i>	280.00
<i>Côtes à l'os (Afri du Sud, ±450g) au beurre à l'ail</i>	280.00
(T. bone (S. Africa, ±450g) with garlic & butter)	
<i>Côte de porc à la moutarde à l'ancienne</i> (Pork chop old fashion mustard sauce)	150.00
<i>Boeuf Bourguignon</i> (Burgundy beef casserole)	200.00
<i>Emincé de poulet à la Portugaise</i> (Chicken breast, Portuguese style)	145.00
<i>Poulet grillé</i> (Grilled chicken) (Demi / half ±700g)	95.00
<i>Tajine de poulet à la tomate et coriandre</i> (Moroccan chicken stew with tomato and coriander)	150.00
<i>Tajine d'agneau aux pruneaux</i> (Moroccan lamb stew with prunes)	200.00

### Garniture (Side dish)

Free of Charge

Riz, frites, pommes sautées, pommes vapeur, légumes du jour  
(Rice, French Fries, Fried Potatoes, Boiled Potatoes, vegetable of the day)

### Garniture avec supplément

50.00

Gratin de pommes de terre – (Potato gratin)  
Gratin de choux fleurs – (Cauliflower gratin)

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# La Chaumière French-Mediterranean Restaurant



## Desserts

	G.H. Cedis
<i>Salade de fruits frais</i> (Fresh fruit salad)	60.00
<i>Mousse au chocolat</i> (Chocolate mousse)	70.00
<i>Profiteroles</i>	75.00
<i>Crêpes "Suzette" flambées au Grand Marnier</i> (French pancakes "Suzette")	80.00
<i>Coupe de glace</i> (Ice cream)	60.00
<i>Dame Blanche</i> (Vanilla ice cream and warm dark chocolate)	75.00
<i>Coupe du Chef</i> (Glace vanille avec raisins secs marinés au Rhum) (Vanilla ice cream with Rhum marinated raisins)	75.00
<i>Sorbet aux fruits frais</i> (Water ice cream prepared with fresh fruit)	60.00
<i>Crème brûlée</i> (Burnt cream)	80.00
<i>Paté de chocolat au coulis de framboise</i> (Chocolate paté with raspberry coulis)	75.00

## Coffee / Tea

	G.H. Cedis
<i>Tea / Infusion</i>	25.00
<i>Espresso</i> (Nespresso)	35.00
<i>Cappuccino with Chantilly</i> (Nespresso)	45.00
<i>Irish Coffee</i>	80.00
<i>Don Pedro</i>	100.00

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La Chaumière Restaurant



FRESH JUICES, FRESH SMOOTHIES  
& ENERGY DRINKS

FRESH JUICE

- Pineapple, Apple, Carrot, Ginger GHe60.00
- Apple, Ginger, Mint GHe60.00
- Orange, Apple, Pineapple GHe60.00
- Apple, Carrot, Ginger GHe60.00
- Pineapple & Mango GHe60.00
- Pineapple, Apple, Cucumber, Mint GHe60.00

NON ALCOHOLIC COCKTAILS

TUICY ESCAPE GHe85.00

(Orange Juice, Coffee, Passion Fruit Syrup, Ginger Ale)

CRANBERRY KISS GHe80.00

(Cranberry Juice, Orange Juice, Soda, Peach Syrup)

ROMED'S SPECIAL GHe80.00

(So bolo, Pineapple Juice, Honey, Lime Juice, Mint, Ginger Ale)

BE MY BEST GHe65.00

(Lemon Juice, Lemon Slices, Sugarcane Syrup, Crush Ice)

CINDERELLA GHe 70.00

(Pineapple Juice, Orange Juice, Ginger Ale, Grenadine)

CUDDLE ON THE BEACH GHe 75.00

(Orange Juice, Lime Juice, Cranberry, Peach Syrup, Soda)

REVITALIZER GHe 75.00

(Apple, Carrots, Ginger, Soda, Simple Syrup)

MANGO MULE GHe 75.00

(Mango, Cucumber, Lime Juice, Honey, Ginger Ale)

CHAPMAN GHe 80.00

(Orange Juice, Pineapple, Angostura Bitters, Sprite, Grenadine)

SMOOTHIES

Chaumière Special: (Blue berry, Strawberry, White Yogurt, Milk, Strawberry Syrup) GHe 100.00

Banana Milk Shake: (Vanilla Ice-cream, Banana, Milk) GHe 85.00

Berry Day: (Strawberry, White Yogurt, Banana, Milk, Honey, Cinnamon) GHe 100.00

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FAIRY TAILS COCKTAILS - (Alcoholic)

	<u>Gh. Cedis</u>
<u>BASIC GINNET</u> : (Basil leave, Gin, Simple Syrup, Lemon)	85.00
<u>SUNNYSIDE</u> : (Orange Juice, Peach-Schnapps, Cranberry Juice)	85.00
<u>GREEN PUNCH</u> : (Pineapple Juice, Mint, Malibu, Soda)	85.00
<u>MELON GLORY</u> : (Peach-Schnapps, Melon, Lemon Juice, Vodka, Blue Curacao, Sprite)	100.00
<u>PINK BLISS</u> : (Pineapple Juice, Rum, Coconut Milk, Grenadine)	85.00
<u>SOAR TWIST</u> : (Vodka, Vanilla Syrup, Lime Juice, Passion Liqueur)	90.00
<u>BARBADOS SURPRISE</u> : (Orange Juice, Blue Curacao, Rum, Grenadine)	90.00
<u>APEROL SPRITZ</u> : (Prosecco, Aperol, Soda)	100.00
<u>ESPRESSO MARTINI</u> : (Vodka, Kahlua, Espresso)	110.00
<u>AMARETTO SOUR</u> : (Amaretto, Egg, Lime, Angostura Bitter)	100.00
<u>ICE CREAM COCKTAIL</u>	
<u>Pink Pantis</u> (Strawberry, Vanilla Ice Cream, Malibu, Rum, Lemon Juice, Vodka)	110.00
<u>King's Blue</u> (Crème de Banana, Baileys, Blue Curacao, Whipped Cream)	100.00
<u>Chocolate Mudslide</u> (Baileys, Kahlua, Chocolate Ice cream, Crème de Cacao)	100.00

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Soft and alcoholic drinks

	Gh. Cedis
Fresh Fruit Juice (Freshly squeezed imported Orange & pineapple, Apple)	55.00
Tomato Juice, Cranberry Juice, Ceres Juices	25.00
Soft drinks (Local) (Bottle)	12.00
Tonic, Soda, Ginger Ale, Bitter Lemon (Canned)	30.00
Diet Coke (Canned)	30.00
Small beer (Club, Star, ABC)	28.00
Large beer (Club, Star, ABC)	35.00
Guinness, Guldler	50.00
Glass of wine	80.00
Carafe of house wine (Red & white) / Bottle	200.00 / 250.00
Mineral water (1.5 l)	28.00
San Pellegrino, Aqua Panna (75 cl)	55.00
Red Bull	45.00
Kir	120.00
Kir Royal (Prosecco)	140.00
Prosecco by glass	120.00
Gin, Vodka, Tequila, Amaretto, Martini, Campari, Sherry,	50.00
Porto, Malibu, Rum, J&B, Gosset, J.W. Red Label	50.00
Ricard, Pernod, Pastis 51	60.00
Cognac, Armagnac, Calvados, Cointreau, Grand Marnier, Eau de vie	80.00
Get 27, Baileys, Amaretto, Kahlua, Gin Bombay, Jameson	65.00
Chivas Regal, J.W. Black Label, Bush Mills, Jack Daniels	65.00
Vodka Grey Goose, Glenlivet (12 years)	75.00
Glenfiddish, Mc Callan (12 years)	100.00
Hennessy V.S., Gin Hendrick's, Chivas 18	100.00
Hennessy V.S.O.P. / X.O.	200.00 / 300.00
Vodka / JW Red Label / J&B (per bottle)	700.00
J.W. Black Label, Jack Daniels, Jameson (per bottle)	1,200.00
Gin Hendrick's, Vodka Grey Goose, Glenlivet, Glenfiddish (per bottle)	1,600.00
Chivas 15 years (75cl) / Chivas 18 years (per bottle)	1,200.00 / 2,500.00

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*La Chaumière Restaurant*



*French Wine*

	<i>G.H. Cedis</i>
<i>Val de Loire (Blanc/White)</i>	
<i>Pouilly Fumé "Les Origines" 'A. &amp; E. FIGEAT' 21'</i>	450.00
<i>Sancerre "Les fondettes" 21'</i>	650.00
<i>Bourgogne (Burgundy) (Blanc/White)</i>	
<i>Chablis 'D. Seguinot &amp; Filles' 20'</i>	780.00
<i>Chablis 'Louis Jadot' 20'</i>	800.00
<i>Pouilly-Fuissé "Classic" 19' (v.m. Sophie Ciniér)</i>	780.00
<i>Côtes de Provence (Rosé)</i>	
<i>Whispering Angel "Clos D'ESCLANS" 19'</i>	460.00
<i>Studio by Miraval 21'</i>	380.00
<i>Alsace</i>	
<i>GEWURZTRAMINER "Dom. De La Ville De Colmar" 20'</i>	400.00
<i>Pays D'Oc</i>	
<i>Muscat "Castel" 21' (Medium Sweet)</i>	180.00

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## La Chaumière Restaurant



### French Wine – Bordeaux

	G.H. Cedis
Bordeaux 'Ch. LA VERRIÈRE 17' (White/Blanc)	420.00
Bordeaux 'Ch. TOUR DE GOUPIN 17' (Red/Rouge)	250.00
Saint-Émilion Grand Cru 'Ch. Vieux Pourret 17'	500.00
Saint-Émilion Grand Cru 'LES ROCHES DE YVENAC 14'	700.00
Lalande de Pomerol 'Ch. Lafleur-Vauzelle 15'	500.00
Saint-Julien 'Les Fiefs de Lagrange 15'	980.00
GRAVES 'Château FERRANDE 16'	650.00
Pomerol 'CLOS BEAUREGARD 16'	850.00

### Vallee de Rhône

Côtes - Du - Rhône "Belleruche"	420.00
Cairanne "PEYRE BLANCHE" "Famille Perrin 20"	350.00
Gigondas "M. Chapoutier 19"	980.00
Saint-Joseph "Deschants" M. Chapoutier 17'	820.00

### Languedoc Roussillon

Fitou 'Ch. De Montmal 18'	320.00
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*La Chaumière Restaurant*



*Grands Crus Classés de Bordeaux*

	<i>G.H. Cedis</i>
<i>Pauillac 'Ch. Pichereaux 16'</i>	2,300.00
<i>Pauillac 'Ch. Lynch-Moussas 17'</i>	2,500.00
<i>Pauillac 'Ch. Latour 16'</i>	3,800.00
<i>Pauillac 'Ch. d'Armailac 14'</i>	2,700.00
<i>Saint-Julien 'Sarget de G. Larose 12'</i>	2,400.00
<i>Saint-Julien 'Ch. Talbot 13'</i>	3,200.00
<i>Saint-Estèphe 'Ch. Haut-Marbuzet 17'</i>	2,000.00
<i>GRAVES 'P. Léognan' 'Ch. Carbonnieux 17'</i>	1,300.00
<i>GRAVES 'P. Léognan' 'Ch. S. Haut Lafitte 14'</i>	3,200.00
<i>Margaux 'Ch. D' 14'</i>	2,000.00
<i>Margaux 'Ch. Rauzean-Ségla 17'</i>	2,500.00
<i>Château Margaux 12'</i>	18,000.00

*Californie (California)*

<i>Beaulieu Vineyard 'G. De Latour' 18'</i>	3,800.00
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*La Chaumière Restaurant*



*South Africa - Red*

*G.M. Cedis*

<i>Rodeberg 'Dr. Charles Niehaus 19'</i>	<i>720.00</i>
<i>The Chocolate Block 19'</i>	<i>850.00</i>
<i>Nederburg 'The Manor House' (Shiraz or Cabernet Sauvignon) 14'</i>	<i>400.00</i>
<i>Nederburg 'Cabernet Sauvignon 18', 'CORDON ROUGE' 20', 'Rosé' 20'</i>	<i>280.00</i>

*Spanish*

<i>RIBERA DEL DUERO 'Dom. Del Soto 16' (Crianza)</i>	<i>600.00</i>
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*Portugal*

<i>DOURO 'PINTEIPEIRA 15'</i>	<i>600.00</i>
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*Italia*

<i>SCAVI &amp; RAY (Chocolate or Red Wine)</i>	<i>250.00</i>
<i>Pinot Grigio 'Fantinel 19' (White)</i>	<i>380.00</i>
<i>Chianti Classico 19'</i>	<i>280.00</i>
<i>Amarone 'Della Valpolicella' 16' (Sopra Sasso)</i>	<i>750.00</i>
<i>Rosé ALIÈ PASCORACCI 21'</i>	<i>350.00</i>
<i>BRUNELLO DI MONTELCINO 'C. Giocondo' (PASCORACCI 17')</i>	<i>1,100.00</i>

*New Zealand*

<i>Matua 'Pinot Noir 20' (Red)</i>	<i>380.00</i>
<i>Matua 'Sauvignon blanc 21' (White)</i>	<i>320.00</i>

*Australia*

<i>Penfolds 'Koonunga Hill' 'Shiraz 19'</i>	<i>500.00</i>
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## La Chaumière Restaurant



### Champagne

G.M. Cedis

Prosecco (Extra Dry) "Fantinel"	500.00
Prosecco (Rosé) "Millesimado 19" "Fantinel"	500.00
Prosecco (Extra Dry) "Bernardi"	450.00
Prosecco (Rosé) "Bernardi"	450.00
Prosecco (Rosé) "Velère" (Astoria)	450.00
Prosecco (Brut) "Tiemo" (Astoria)	450.00
Moët & Chandon "Brut, Imperial"	1,500.00
Moët & Chandon "Nectar Imperial"	1,700.00
Moët & Chandon "Nectar Impérial Rosé"	2,000.00
Laurent-Perrier Brut "La Cuvée"	1,300.00
Veuve Clicquot "Brut"	1,500.00

### Coffee / Tea

Tea / Infusion	25.00
Espresso (Nespresso)	35.00
Cappuccino with Chantilly (Nespresso)	45.00
Irish Coffee	100.00
Don Pedro	120.00

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