

STARTERS

CALAMARS FRITS	90.00
Crispy Fried Calamari	
TOSTONES	80.00
Crispy Fried Plantains	
CREVETTES SAUTEES AU PIMENT	90.00
Hot Pepper Shrimp	
SOUPE PARISIENNE	80.00
Parisian Soup	
AILLES DE POULET FRIT	80.00
Fried Chicken Wings	
OCTOPUS	90.00
Grilled Octopus	
CRAB CAKES	90.00
Fried Crab Meat, Chopped Fresh Chives	

TO SHARE

PLATEAU DE FROMAGE	100.00
Cheese and Fruit Board	
PLATEAU DE CHARCUTERIE	110.00
Ham and Fruit Board	
MIX PLATEAU DE FROMAGE-CHARCUTERIE	135.00
Cheese, Ham and Fruit Board	
SALAD	
SALADE CESAR	90.00
Caesar Salad (Romaine Lettuce, Croutons, Parmesan Cheese)	
CARPACCIO DE BOEUF	110.00
Beef Carpaccio	
TARTARE DE TOMATES AU PESTO ET A LA MOZZARELLA (V)	80.00
Tomato Tartare & Mozzarella	
TIMBALE DE QUINOA AVOCAT MANGUE (V)	80.00
Plate of Quinoa Mango and Avocat	
TARTARE DE SAUMON AVOCAT & MANGUE (V)	135.00
Salmon Tartare with Avocado & Mango	

All amount are in Ghana Cedis. VAT INCLUDED

5% service charge will be added to your total bill. Please inform your waiter of any allergies
(V) for Vegetarian

M

MAINS (FRENCH)

LANGOUSTE ANGE & DEMON 290.00
Angel & Devil Lobster

SOURIS D'AGNEAU 220.00
Lamb Shank

PAUPIETTE DE SOLE AUX LEGUMES SAUCE BEURRE BLANC 160.00
Rolled Fish (Sole) Vegetables with White Butter Sauce

BROCHETTE DE MEROU 145.00
Grouper Brochette with French Fries

ESCALOPE DE VEAU AU FROMAGE DE COMTÉ 135.00
Veal Escalope with Comté Cheese

MOULES MARINIÈRE AVEC SAUCES VIN BLANC 155.00
Mussels with White Wine Sauce

BROCHETTE DE FILET DE BOEUF 175.00
Beef Tenderloin Skewers

LANGOUSTE FLAMBÉE 280.00
Flambéed Lobster

SAUMONN EN PAPILLOTE 150.00
Salmon Skin-on fillet, Cut Vegetables, Fresh Herbs and slices of Lemon

CROQUE MONSIEUR AVEC FRITES

110.00

Cheese and Ham Toasties with French Fries

SOUPE D'OIGNON 100.00
French Onion Soup/Beef Stock and Caramelized Onions Croutons toppings

PENNE AU BROCOLIS ET AU BEURRE CITRONNÉ (V) 120.00
Penne with Broccoli and Lemon Butter

CRÊPES DE COURGETTES ACCOMPAGNÉE D'UNE SALADE VERTE (V) 110.00
Zucchini Pancakes with Green Salad

MAIN (AFRICAN)

QUEUE DE BOEUF BRAISÉE AUX EPICES DU TERROIRS 190.00
Beef oxtail Braised with Local Spices

POULET BRAISÉ 120.00
Braised Chicken Served with a side of Your Choice

POISSON BRAISÉ 120.00
Braised Fish Served with a Side of Your Choice

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MOUTON AU FEU DE BÛCHES	180.00	FRITES DE POMME DE TERRE	50.00
Grilled Lamb		French Fries	
LAMB DIBI	120.00	JOLLOF RICE	60.00
Roasted Lamb Shoulder Chops			
Marinated with Dibi Sauce			
YASSA POULET / POISSONS	135.00	ALLOCO	60.00
Fish or Chicken Pieces,		Kelewele	
Marinated with Onions, Some Mustard and Lemon Juice			
MAFÉ POULET ou POISSONS AVEC RIZ BLANC	140.00	IGNAMES FRIT	55.00
Peanut Stew		Fried Yam	
SIDES		RIZ NATURE	50.00
POMME DE TERRE	55.00	Plain Rice	
Sautéed Potatoes			
QUINOA GOURMANDE	60.00	DESSERTS	
Quinoa			
PUREE DE PATATES DOUCES	55.00	CRÈME BRULÉE A LA PISTACHE OU AUX AMANDES	65.00
Mashed Sweet Potatoes		Crème Brûlée	
PUREE DE POMME DE TERRE	55.00	FONDANT AU CHOCOLAT	55.00
Mashed Potatoes		Chocolate Fondant	
ATTIEKE	60.00	DÉGUÉ ou THIAKRY	55.00
Attiéké		Dégué Yoghurt (Flavors: Vanille, Noix de Coco, Mangues)	
		BEIGNET PARISIEN AU NUTELLA	55.00
		Parisian Beignet with Nutella	
		SALADE DE FRUIT	55.00
		Fruit Salad	

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CHEF'S SPECIAL

Starter

Carpaccio de Boeuf / Beef Carpaccio 45.00

Bananes Tapées / Tostones 40,00

Calmars Frits / Crispy Fried Calamari 40.00

Poulpe Grillé / Grilled Octopus 70.00

Ailes de Poulet Frit / Fried Chicken Wings 60.00

Quiche / Quiche 50.00

Salade Caesar / Caesar Salad 65.00

Escargot Exotique / Marinated Exotic Snails 105.00

Main Course

Cordon Bleu / Chicken Wrapped with Cheese 200.00

Plateau de Fruits de Mer / Seafood Platter 450.00

Mérou Grillée / Grilled Grouper 160.00

Gambas Grillées / Tiger Prawns 200.00

Sole Braisée / Grilled Sole Fish 180.00

Entrecôte Tropical / Tropical Ribeye Steak 250.00

Faux Filet / Sirloin Steak 200.00

Moules Marinière / Mussels with White Wine Sauce
135.00

Côtes de Porc / Pork Ribs 160.00

Macaronis au Fromage / Mac and Cheese 100.00

Pâtes à la Carbonara / Pasta Carbonara 100.00

Sides

Kelewele / Allocos 25.00

Attieke / Attièkè 25.00

Riz Gras / Ivorian Jollof Rice 35.00

Frites de Pomme de Terre / French Fries 25.00

Riz Nature / Steamed Rice 25.00

Purée de Pomme de Terre / Mashed Potatoes 35.00

Dessert

Cheese Cake / Cheese Cake 60.00

Dèguè Ou Thiakry / Degue Yoghurt 55.00

BAR

FANCY A TIPPLE?
HERE'S THE MENU

SIGNATURE COCKTAILS

LA PARISIENNE	150.00
Champagne, Cognac, Fresh Pineapple	
BRA KOUAMÉ	80.00
Akpeteshi, Fresh Mint, Jägermeister	
LA VIE EST BELLE	70.00
Vodka, White Rum, Lime Cordial	
L'INSOUMISE	70.00
Whiskey, Dark Rum, Passion Fruit	
L'ABIDJANAISE	60.00
Gin, Lime Cordial, Lemon Juice	

CLASSIC COCKTAILS

Cosmopolitan	65.00
Mojito	60.00
Mai Thai	55.00
Tequila Sunrise	60.00
French 75	60.00
French Martini	60.00
Sidecar	60.00
Pina Colada	75.00
Margarita	60.00
Long Island Iced Tea	80.00
Whiskey Sour	65.00
Sex On The Beach	70.00
Negroni	70.00

COGNAC

	SHOT	BTL
Hennessy XO	250.00	4,500.00
Hennessy VSOP	75.00	2,100.00
Hennessy VS	45.00	1,250.00
Remy Martin XO	200.00	3,250.00
Remy Martin VSOP	50.00	1,300.00
Martel XO	200.00	4,100.00
Martel VSOP	150.00	3,500.00
D'usse	50.00	1,100.00

SINGLE MALT WHISKY

Laphroaig	900.00
Bowman brothers	1,000.00
Grenmorangie	55.00
Glenfiddish 12 y	70.00
Glenlivert 15 y	55.00
Woodford Reserve	1,200.00

BOURBON WHISKY

Knob Creek	40.00
Jack Daniel	30.00
Eli Jah Criad	1,100.00
Larceny	900.00
Maker's Mark	40.00
Maker's Mark 46	90.00
Dewars White Label	30.00
	500.00

SCOTCH WHISKY

JW Black Label	35.00	900.00
JW Gold Label	50.00	1,100.00
JW Blue Label	150.00	3,000.00
Ballantines	40.00	1,200.00
Lagavulin		1,000

IRISH WHISKY

Jameson	20.00	450.00
Jameson Black Barrel	30.00	590.00

TEQUILA

Azul Reposado	4,500.00
Casamigos	140.00
Don Julio 1942	550.00
Don Julio Blanco	50.00
Don Julio Anejo	60.00
Olmeca Gold	40.00
Olmeca Silva	25.00
Café Patron	50.00
Agavita Blanco	25.00
	300.00

RUM

Ron Zacapa 23	80.00	2,100.00
Bacardi White	20.00	600.00
Bacardi Gold	25.00	700.00
Bacardi Spice	40.00	1,100.00
Havana Club 7yrs	40.00	900.00
Malibu	25.00	400.00
Oak Heart	50.00	1,200.00

GIN

Monkey 47	60.00	1,100.00
Hendricks	70.00	1,500.00
Tanqueray	40.00	800.00
Bombay	30.00	700.00
Beefeater	25.00	400.00
Beefeater Pink	25.00	500.00
Kartoff	30.00	600.00

VODKA

	<u>SHOT</u>	<u>BTL</u>
Ciroc Pineapple	50.00	1,700.00
Ciroc Blue	40.00	1,600.00
Grey Goose	40.00	1,200.00
Belvedere	30.00	1,200.00
Absolute	25.00	400.00
Smirnoff	25.00	500.00
Kartoff	40.00	700.00
Hazelnut	50.00	1,100.00

VERMOUTH

Martini Extra Dry	20.00	350.00
Martini Bianco	20.00	350.00
Martini Rosso	20.00	360.00
Martini Fiero	20.00	360.00

LIQUORS

Baileys	20.00	300.00
Kahlua	20.00	300.00
Campari	20.00	300.00
Cointreau	20.00	300.00
Aphro Nubi	30.00	600.00
Aphro Ginger	25.00	500.00
Aperol	25.00	500.00
	25.00	400.00

HOT AND CREAMY

Single Espresso	20.00
Double Espresso	40.00
Cappuccino	30.00
Hot Chocolate	30.00
Peppermint Tea	16.00
Camomile Tea	16.00
Ginger and mint Tea	16.00

SOFT DRINKS

Still Water	35.00
Sparkling Water	35.00
Soda Water	22.00
Tonic	35.00
Ginger	35.00
Red Bull	40.00
Coke	22.00
Fanta	22.00
Sprite	22.00

BEERS

Heineken	40.00
Stella	35.00
Club	30.00
Corona	35.00
Guinness	35.00
Tale Farmhouse Ale	40.00
Tale Hibiscus IPA	40.00

BEER DRAFT

Star	30.00
Heineken	40.00
Django	30.00
Club	30.00

