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# THE LARDER

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## TO START, TO SHARE, TO NIBBLE

<b>Ugandan fresh water crab</b>	<b>8,000</b>
Avocado, lime, lettuce, soured yam fennel (H)	
<b>A bit of nice Niçoise</b>	<b>7,500</b>
As Heyraud intended - Yellowfin tuna, green beans, new potatoes, cherry tomatoes, black olives, quail's egg and anchovy (H)	
<b>Green papaya jar with tiger prawns' tempura</b>	<b>8,800</b>
with fiery pili	
<b>Caesar Salad</b>	<b>7,500</b>
True to Cardini's legacy - romaine lettuce, Caesar dressing, garlic croutons, Parmesan, crispy veal bacon or pimp it up with	
Grilled chicken	<b>7,800</b>
Shrimps	<b>8,300</b>
<b>Homemade hot-smoked salmon</b>	<b>8,900</b>
With a little pots of potato & beetroot salad (C)	
<b>Citrus &amp; avocado</b>	<b>6,800</b>
Mixed green leaves, crispy onion, fennel caramelized walnuts, Olive basil dressing	

## SOUPS

**Ugandan freshwater shellfish broth** 7,000

with crostini & rouille

**Imboga Rwatsi** 5,900

Classic rosemary- roasted pumking soup flavored truffe oil (V)

### Hand-helds

**Jerk beef steak sandwich** 8,500

Gherkins, onion confit, mustard mayo & baked baguette and a side of French fries

**Our famous hot-dog** 7,500

Stone-grilled jumbo chicken dog in soft milk bread, smoked hickory sauce, bacon jam

**Our Kind of Club** 9,500

A reinvention: Poached corn-fed chicken, crispy chicken skin, red cabbage curry mayonnaise & fried egg and a tin of salty fries

**The iconic burger** 9,500

Black Angus burger with melting cheddar, caramelized onion, gherkins

Dijon mustard mayonnaise and hand cut chunky fries (C)

## MAIN COURSES

**Ethiopian char-grilled beef** 13,000

Grilled asparagus & zuchini, an intense onion gravy, cherry tomatoes & roasted garlic (H) (C)

<b>Rwandan-style baked sea bass &amp; intoryi</b>	<b>11,000</b>
Tomatoes, parsley & white wine, potatoes, olive, lemon (H)	
<b>Piripiri King Prawns</b>	<b>16,000</b>
Arrabiata sauce, basil leaves & Parmesan risotto (A)	
<b>Organic Akoho sy Voanio</b>	<b>11,000</b>
Baby chicken cooked in coconut milk served with chlorophyll vegetable rice (A)	
<b>Tanzanian slow cooked lamb shank</b>	<b>12,000</b>
Mild garlic sautéed roots vegetable and mashed potatoes (A) (C)	
<b>Fire pot melted Kenyan Mishkakilhene</b>	<b>9,500</b>
Simmered goat with peanut & tomato & coconut sauce and Steamed rice	
<b>Intoryi &amp; Imyungu Timbale</b>	<b>8,300</b>
Eggplant & pumpkin layered with tomato sauce, thyme and Caramelized local cheese (V)	

## DESSERT

<b>Kaimati</b>	<b>5,000</b>
Stuffed with Musanze mango soaked in local honey	
<b>African pecan and fudge cake</b>	<b>6,000</b>
with green peppercorns (C)	
<b>Strawberries from Rubavu</b>	<b>5,500</b>
Homemade Madagascan vanilla ice cream (H)	
<b>Golden caramelized Kamaramasenge banana</b>	<b>5,500</b>

In a noisette butter wrap on tapioca crepes

**Amateke, mousse cake** 6,000

Yam mousse cake with passion fruit confit

**Rwandan fresh fruits salad** 6,000

Homemade tropical sorbet (H)

**Our Icey Mixologist's homemade of roots vegetable ice cream** 5,500

Your server will tell you all about today's concoction

**V** vegetarian    **A** Contains Alcohol    **H** Healthy    **C** Signature dish

And inclusive of .....% Municipality fee and...% service charge

Please note that some of our dishes contain allergens; please ask a member of the team and we'll be happy to explain.