

COFFEE		TEA	
Espresso	1.5k	Black tea	2k
Double espresso	2k	Green tea	2k
Americano	2k	Herbal tea	2k
Cortado	3k	Spiced Tea	3k
Flat White	3k	African tea	4k
Cappuccino	3k	MILKY DRINKS	
Latte	3k	Hot chocolate	3k
Mocha	3.5k	Baby-chino (no caffeine)	1.5k
Spiced coffee	3.5k	Cold milk	1k
Cold brew	3.5k	Hot milk	1k
*With homemade cashew or oat milk 🌿	+500	Vegan milk 🌿	2k
JUICES Freshly made with local ingredients		KOMBUCHA BY BOOCH	
Fresh fruit juice	5k	Raspberry	6k
Hibiscus juice	2k	Blueberry	6k
Tugende classic smoothie	6k	Passion	6k
SHAKES		Elder flower	6k
Vanilla Milkshake	6k	Strawberry	6k
Chocolate Milkshake	6.5k	WATER	
		Filtered tap water	0
		Virunga still or sparkling	1k
		SODA	
		Skol Panaché	1k
		Fanta Citron	1.5k
		Coca Cola /zero	1.5k



RWANDAN CRAFT The best beers from Rwanda		COCKTAILS made fresh with the best ingredients	
Virunga Gold	3k	Espresso Martini	6.5k
<i>Skol Breweries. Strong medium sweet pale lager. 6.5%. 33cl.</i>		<i>Vodka, cold brew concentrate, simple syrup</i>	
Virunga Mist	3k	Whiskey Sour	6.5k
<i>Skol Breweries. Dark aromatic ale with a rich and smooth taste. 6.5%. 33cl.</i>		<i>Bourbon, lemon juice, simple syrup, bitters, egg white</i>	
IMPORTED BEERS		Pina Colada	6.5k
Sand Trap	7k	<i>Rum, pineapple juice, coconut milk, simple syrup</i>	
<i>Kenya (254 brewing). IPA 7.0% vol. 33cl.</i>		Virgin Pina Colada	4k
Golden Rump	7k	Lime Soda (N.A.)	2k
<i>Kenya (254 brewing). Session IPA 4.5% vol. 33cl.</i>		<i>Lime juice, simple syrup, sparkling water</i>	
Niaje?	7k	RED WINE Price per glass	
<i>Kenya (254 brewing). Kenyan Lager 4.5% vol. 33cl.</i>		Merlot	8k
Expo58	7k	<i>Savannah, South Africa</i>	
<i>Belgium (Brasseries de Flobecq). Organic Amber, 6.0% vol. 33cl</i>		Pinotage Syrah	8k
Yellow Flo	7k	<i>Savannah, South Africa</i>	
<i>Belgium (Brasseries de Flobecq). Organic Lager, 6.0% vol. 33cl</i>		Cabernet Sauvignon	8k
Red Flo	7k	<i>Cavit, Italy</i>	
<i>Belgium (Brasseries de Flobecq). Organic Triple, 7.5% vol. 33cl</i>		WHITE WINE Price per glass	
LOCAL BEERS		Chardonnay	8k
Skol Malt	2k	<i>Savannah, South Africa</i>	
Skol Lager	2k	Sauvignon Blanc	8k
		<i>Cavit, Italy</i>	
		ROSÉ WINE Price per glass	
		Pinot Grigio Rosato	8k
		<i>Cavit, Italy</i>	

BREAKFAST		QUICHE	
Served until 2pm		With a choice of mini chef's salad, cup of soup or chips	
2 egg breakfast	6k	Spinach	6k
<i>Eggs any style, tomato, avocado & labneh With homemade bread & fresh fruit.</i>		<i>Spinach and Goat Cheese</i>	
Breakfast sandwich	8k	Bacon & cheese	7k
<i>Bacon, egg & whipped feta cheese on an english muffin (or croissant +2K).</i>		<i>Bacon and local Gouda</i>	
Pancakes du jour	6k	Tuna	7k
<i>Ask your server which pancakes we have today! Served with fresh fruit.</i>		<i>Tuna Provençale</i>	
Granola yogurt bowl	6k	Du jour	6k
<i>Yogurt, fresh fruit & homemade granola drizzled with local honey.</i>		<i>Ask your server about the daily special</i>	
Power smoothie bowl	7k	SANDWICHES	
<i>Creamy smoothie topped with fresh fruit, nuts & seeds. option: vegan.</i>		With a choice of mini chef's salad, cup of soup or chips	
SWEETS		From The Fire	9k
(all are vegetarian but contain gluten)		<i>Spicy salami, brie & honey pesto mayo</i>	
Croissant / pain au chocolat	2.5k	From The Hills	8k
Scone du jour	3k	<i>Aubergine, hummus & herbs</i>	
Cookie du jour	1.5k	From The Sea	8k
Cake du jour	2.5k	<i>Tuna, boiled egg, tomato & herbs</i>	
Tarte au chocolat	4.5k	Croissan'wich	10k
Tarte au citron	4k	<i>Upgrade your classic sandwich (options above) with a croissant instead of fresh focaccia</i>	
HEALTHY LUNCH		FLATBREAD	
Fresh from our garden		With a choice of mini chef's salad, cup of soup or chips	
Chef's salad	9k	Carnitas	8k
<i>Crafted daily by our chef with ingredients fresh from our garden.</i>		<i>Flatbread stuffed with meat</i>	
Soup, salad & focaccia	7k	Vegetarian	8k
<i>Bowl of soup, mini chef's salad, and homemade focaccia bread.</i>		<i>Flatbread stuffed with veggies and cheese</i>	
		Vegan	7k
		<i>Flatbread stuffed with veggies and no cheese</i>	
		Du jour	8k
		<i>Ask your server about the daily special</i>	

notify your server if you have any allergies and/or dietary restrictions



Vegan



Vegetarian



Gluten Free

SIDES & BITES			
Portion of chips	3k	Mini chef's salad	3k
Side bacon	4k	Cup / bowl of soup	3k / 5k
Roasted nuts	3.5k	Focaccia slice / English muffin	2k
Homemade crisps	1k	Quiche slice	4k
Olives	3.5k	Cup of crackers & feuillette	2k

EVENING MENU

AVAILABLE FROM 4PM

BUILD YOUR OWN BURGER

Create your perfect burger in 6 simple steps



1: MEAT	4: SAUCE
Beef -	Ketchup
Double beef +2k	Spicy Mustard
Veggie -	Mayonnaise
2: BREAD	Creamy onion gravy
Classic -	Classic sauce
Seeded -	5: CHEESE
No Bun Burger -1k	Tomme de vache
3: TOPPINGS	Gouda
Lettuce	Blue
Tomato	Brie
Red Onion	6: SIDE
Caramelized Onion	Salad -
Homemade pickles	Chips -
Bacon +2k	Soup

TOTAL: 9k

Plus or minus the prices indicated in options

TAPAS

Depending on availability of ingredients

Tilapia filet with pomme puree and sauce meuniere	5k
Gougere with citrus whipped ricotta	4.5k
Marinated feta and sorghum crostin	4.5k
Cheese (La Fromagerie)	5k
<i>Daily selection of cheeses - ask your server!</i>	
Dips trio + crackers	4.5k
<i>Choose 3 of the following dips: Hummus, Tapenade, Labneh, Whipped Feta, Caviar d'aubergine</i>	

Tapas du Jour

See chalkboard



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