



STARTERS

Apple, raisins and Parmesan salad (V) 6900

With fennel, roasted nuts & House dressing

Caesar Salad croquettes 6500

Chicken croquettes, baby greens, velouté d'épinard, tahini dressing, croutons & parmesan shavings

Butternut, beetroot, feta, avocado salad (V) 6600

With balsamic glaze & sunflower seeds

Our housemade fish cake 7300

With chive veloute, light garnish with pickled shallots

French onion Soup (V) 6900

Traditional marmite served with mini cheese rolls

Broccoli, garden pea, basil & mint Soup (V, VG) 6000

With tahini & nuts za'atar

Bruschetta (V) 6500

Topped with tomato, olives, spring onion and basil, drizzled with balsamic glaze and feta cheese

Atmosphere buffalo chicken wings 6600

Crispy chicken wings tossed in our homemade BBQ sauce, lightly dressed garnish

MAINS

Beef fillet medallions in red wine reduction 17600

With confit thyme, new potatoes & greens

Surf 'n Turf 28000

Pan seared steak with grilled tiger prawns, decadent garlic butter sauce served with greens & potato batons

Tender slow-cooked lamb shanks 18500

Gently simmered in a flavorful, rich red wine sauce served with creamy mashed potatoes & greens

Thai coconut basil & lime fish curry 17000

Served with fragrant rice, greens and toasted nuts



MAINS cont'd

Baked whole tilapia 16000

Our house speciality. Whole tilapia fish baked in foil fresh herbs, and served with fried mizuzu and dodo

Atmosphere chicken confit leg 16000

With peas a la Française, mashed potatoes, lettuce veloute

Parmesan & herb-crusted salmon 28000

On crushed baby potatoes with roasted vegetable medley and Romesco sauce

Seafood pasta 22500

Ribbon pasta tossed with grilled prawns, calamari, fish fillet, cherry tomato, garlic & white wine served with garlic bread

Pasta al pollo 15000

Ribbon pasta with creamy Chicken and wild mushrooms & parmesan shavings

Saffron risotto (V) 16000

With cream cheese, herbed olive oil & grated parmesan

Aloo Gobi Matar Masala (V, VG) 15000

Crispy golden potatoes, cauliflower, sweet peas in curried sauce, with flat bread, and lemon cilantro rice

SIDE DISHES

Our chefs have taken great care to produce dishes with complementary flavours that will delight your taste buds. You are however more than welcome to order additional side dishes such as French fries, steamed rice, fried mizuzu (plantain), kawunga (maize meal), dodo (amaranth leaves) or fried green banana. We will happily serve these dishes "on the side" at an additional cost of Rwf2300 per portion.



DESSERT

Vanilla crème brulee 6000

Rich custard dessert covered with sugar crust

Traditional carrot cake 6500

House-made carrot cake with traditional cream cheese frosting.

Caramelized bananas 6500

With salted caramel, roasted peanuts & Coffee ice cream

Fresh Fruit Crumble & Caramel Sauce 7000

With vanilla bean ice-cream

Chocolate pots 7000

Made with local dark chocolate with passion fruit

Chef's Cheese selection and Crackers 8000

With Local Rwandan cheese, home-made preserves & olives

Assorted Home-made Ice Creams 7000

Please note

The a la carte menu is available between 12midday - 3pm and from 6pm – 9:30 pm

All menu items are priced in Rwandan Francs

Tables of 8 or more guests will attract a service charge equivalent to 10% of the total bill

Ensure that you advise your server of any dietary requirements or allergies. Ground nuts and tree nuts are used in the production of some dishes