HÔTEL

FLEUVE CONGO HOTEL

BREAKFAST MENU

FOOD MENU

DESSERTS

DRINKS MENU

COCKTAILS

WINE LIST

SPIRITS

OFFERS

RATES AND TERMS

Ask us for a room, +243 991 670 588

BREAKFAST MENU

BREAKFAST *Served from 6:00 AM – 12:00 Noon*

Continental breakfast

Your choice of fresh juice
(Orange, Pineapple, Watermelon, Passion Fruit, or Bissap)
Selection of homemade bakery items and toast
Birchermüesli
Fresh-cut seasonal fruits
Plain yogurt or fruit yogurt
Jam, marmalade, honey, and butter
Choice of freshly brewed coffee, tea, or hot chocolate

In-room dining	$32

American breakfast

Your choice of fresh juice
(Ornage, Pineapple, Watermelon, passion or Bissap)
Selection of homemade bakery items and toast
Birchermüesli
Fresh-cut seasonal fruits
Plain yogurt or fruit yogurt
Jam, marmalade, honey, and butter
• Two eggs cooked to your liking, served with bacon and your choice of pork or veal sausage
• Grilled tomatoes, mushrooms, potatoes, and baked beans
• A selection of cold cuts and cheese
• Your choice of freshly brewed coffee, tea, or hot chocolate

Preparation time: 40 min

In-room dining	$47

By Blazon

A selection of homemade bakery items and toast, Birchermüesli, fresh-cut seasonal fruits,
plain or fruit yogurt, jam, marmalade, honey, and butter.
Chef's Signature Omelet: A three-egg omelet with baby spinach, red onions, and goat cheese mousse
with honey, served with a ginger-mint infusion.
Your choice of juice and a hot drink.

In-room dining	$47

BREAKFAST SPECIALTIES *Served from 6:00 AM – 12:00 Noon*

Yogurt delights

Plain or Fruit Yogurt

In-room dining	$6

Breakfast cereals

A selection of high-fiber cereals such as Special K, Corn Flakes, Muesli, or All-Bran. Oatmeal is also available. Served with your choice of hot or cold milk.

In-room dining	$18

Bakery basket

A selection of croissants, Danish pastries, soft or crusty rolls, and white or brown toast, served with jam, marmalade, honey, and butter.

In-room dining	$20

Favorite breakfast

Two eggs cooked to your liking, served with potatoes, grilled tomato, mushrooms and breakfast sausages.

Preparation time: 40 min

In-room dining	$16

Waffles & pancakes

Golden waffles or a hotplate-baked pancake, served with your choice of maple syrup, fresh cream, or Nutella, topped with fresh fruit.

Preparation time: 40 min

In-room dining	$16

Cheese plate

Assorted international and local cheeses served with walnuts and toasted bread.

In-room dining	$27

Cold cuts plate

Assorted local and international cold cuts.

In-room dining	$24

Cheese and mixed cold cuts

In-room dining $31

FRUITS

Refreshing Seasonal Fruit Platter

In-room dining $18

Sliced Fresh Papaya

In-room dining $18

Sliced Fresh Pineapple

In-room dining $18

Fresh Fruit Salad

In-room dining $18

PICNIC BOXES

Breakfast box

Soft bread roll, croissants,
Danish pastry,
English cake, boiled egg, cheese,
Jam, honey, butter,
Seasonal fruit, fruit juice, and
Mineral water.

In-room dining $45

FOOD MENU

ENTRÉES & SALADES *Appetizers / salads*

Prices include VAT & Service

Spring rolls (5 pcs)

5 pieces

Served with sweet chili sauce

Lobby Bar $18

Crispy shrimps and calamari

Fried calamari and shrimps, served with cocktail and tartar sauces

Lobby Bar $35

Meat samosas

Served with a side garnish

Lobby Bar $18

Caesar salad with chicken breast

Iceberg lettuce, shaved parmesan, croutons and Caesar dressing

Lobby Bar $30

Caprese salad

Mozzarella, tomatoes, fresh basil and olive oil

Lobby Bar $25

SANDWICHS & PLATS PRINCIPAUX *Sandwiches & main courses*

Prices include VAT & Service

Beef or chicken skewers

Grilled skewers, served with pepper sauce and French fries

Lobby Bar $29

Toasted ham and cheese sandwich

Served with French fries and side salad

Lobby Bar $27

BURGERS & SANDWICHS

Prices include VAT & Service

Blazon Cheeseburger

Beef burger, cheese, bacon, caramelized onions, lettuce, tomato, coleslaw and French fries

Lobby Bar	$29

Chicken burger

Chicken burger, lettuce, tomato, coleslaw and French fries.

Lobby Bar	$28

Club sandwich

Chicken breast, ham, cheese, bacon, fried egg, lettuce, tomato and French fries.

Lobby Bar	$28

Beef or Chicken Quesadillas

Flour tortilla filled with marinated chicken or beef strips and Cheddar cheese.

Lobby Bar	$40

ALL DAY DINING *Served from 11:00 AM – 6:00 AM*

APPETIZERS & SALADS

Shrimps & avocado

Marinated local shrimp and fresh avocado topped with lime dressing and cocktail sauce.

In-room dining	$34

Scottish smoked salmon

Scottish smoked salmon, served with lemon wedges, white onion rings and capers.

In-room dining	$38

Traditional caesar salad

A bowl of iceberg and crispy fresh lettuce with grilled chicken breast or served plain, topped with garlic croutons, traditional Caesar dressing, and shaved Parmesan.

In-room dining $29

Greek salad

The original recipe with diced cucumber, green pepper, tomato, onion, olives and feta cheese tossed in lime and olive oil.

In-room dining $24

Tomato and mozzarella

A refreshing creation of generous slices of mozzarella di bufala, melting and creamy, combined with juicy ripe seasonal tomatoes, flavored with fresh basil, a dash of virgin olive oil, and balsamic vinegar.

In-room dining $28

FROM THE SOUP KETTLE

Lentil soup

Oriental red lentil soup served with lime and crispy pita croutons.

Preparation time: 40 min

In-room dining $18

Tomato & basil soup

A refreshing and healthy combination served with garlic croutons.

Preparation time: 40 min

In-room dining $18

Soup of the day

Please ask the order taker about the Chef's special creation of the day.

Preparation time: 40 min

In-room dining $18

HOT APPETIZERS

Shanghai spring rolls

Homemade crispy spring rolls served with sweet chili sauce.

Preparation time: 40 min

In-room dining $19

Chicken drumstick

Marinated fried chicken drumstick served with chili sauce.

Preparation time: 40 min

In-room dining $24

Gyoza chicken Japanese dumpling

6 pieces

6 pcs of chicken Japanese dumplings with spicy sauce.

Preparation time: 40 min

In-room dining $36

Mix tapas

12 pieces

Fish fingers, breaded shrimps, squid, spring rolls, and samosas served with tartar sauce (12 pcs).

Preparation time: 40 min

In-room dining $40

MAIN COURSE

Captain fish

Mouthwatering pan-fried local captain steak served with mashed potatoes, vegetables, and a lemon butter sauce.

Preparation time: 40 min

In-room dining $42

Salmon pave

Grilled salmon with capers butter, served with white rice and sautéed vegetables of the day.

Preparation time: 40 min

In-room dining $47

Local prawns

Marinated jumbo local prawns with garlic, grilled to perfection, served with lemon butter sauce and white rice.

Preparation time: 40 min

In-room dining $44

Half roasted chicken

Half chicken marinated with special spices and grilled, served with grilled vegetables and steamed potatoes.

Preparation time: 40 min

In-room dining $39

Grilled lamb chops

Tender lamb chops marinated with thyme and garlic, grilled to retain their natural flavors, served with potato gratin and vegetables.

Preparation time: 40 min

In-room dining $45

Pepper steak

Grilled beef tenderloin in our special green peppercorn sauce served with vegetables and potato gratin.

Preparation time: 40 min

In-room dining $41

OUR SPECIALITIES

THE LOCAL EXPERIENCE

Chicken a la muambe

Chicken with bones cooked in peanut butter sauce served with your choice of white rice, fufu, chikwangue, or banana plantain.

Preparation time: 40 min

In-room dining $39

Liboke

Ngolo fish served with banana leaves, tomato, and onion.

Preparation time: 40 min

In-room dining $40

Salted fish

Makayabu fish served with onion, bell pepper, and fresh tomato with your choice of garnish: fufu or chikwangue.

Preparation time: 40 min

In-room dining $40

Smoked local fish

Local smoked fish cooked with onion, bell pepper, and tomato served with fufu.

Preparation time: 40 min

In-room dining $38

Pondu

A local dish made from cassava leaves cooked with bell pepper, onion, cabbage, and palm oil, served with white rice.

Preparation time: 40 min

In-room dining $17

Bitekuteku

A local dish made from green leaves cooked with eggplant.

Preparation time: 40 min

In-room dining $16

Matembele

Local green vegetables.

Preparation time: 40 min

In-room dining $18

THE TASTE OF THE MIDDLE EAST

Oriental mezzah

A traditional selection of famous oriental mezzeh, including hummus, moutabel, oriental salad, meat samosa, olives, and pickles, served with Arabic bread.

In-room dining $25

Oriental mix grill

Grilled selection of shish tawouk, shish kebab, kufta, and lamb chops served on Arabic bread with French fries and grilled tomatoes.

Preparation time: 40 min

In-room dining $40

THE TASTE OF ASIA

The traditional Indian biryani

Your choice of chicken, lamb, shrimp, or vegetable cooked with rich curry sauce flavored with Indian spices and biryani rice, served with raita.

Preparation time: 40 min

In-room dining $40

Chicken makhani

Marinated boneless chicken cubes char-grilled and cooked in rich Indian tomato mild creamy curry sauce served with rice.

Preparation time: 40 min

In-room dining $37

Wok fried cumin noodles with beef and vegetables

Rice noodles, sliced beef, and mixed vegetables.

Preparation time: 40 min

In-room dining $28

Garlic seafood fried rice

Rice, seafood, garlic, and vegetables.

Preparation time: 40 min

In-room dining $41

Sauteed chicken, vegetables, oyster sauce and rice

Marinated chicken strips, vegetable sticks, and oyster sauce served with white rice.

Preparation time: 40 min

In-room dining $35

THE TASTE OF MEXICO

Quesadillas

Flour tortilla filled with grilled marinated chicken or beef strips, cheddar cheese, and Monterey Jack cheese.

Preparation time: 40 min

In-room dining	$40

THE TASTE OF EUROPE

FISH "n" CHIPS

Traditional English-style batter-fried fish served with finger chips, accompanied by tartar sauce and lemon wedges.

Preparation time: 40 min

In-room dining	$31

Chicken piccata

Italian pan-fried chicken escalope coated with Parmesan cheese, served with tossed spaghetti.

Preparation time: 40 min

In-room dining	$27

PASTA

Penne al arrabiata

Penne pasta dish with Arabian flavor, sautéed with red dry chilies in tomato basil sauce.

Preparation time: 40 min

In-room dining	$21

Spaghetti a la Bolognese

Spaghetti topped with minced beef in tomato sauce.

Preparation time: 40 min

In-room dining	$25

Lasagna Bolognese

Oven-baked layers of pasta stuffed with minced meat in rich tomato sauce.

Preparation time: 40 min

In-room dining $35

PIZZA

Margherita

Topped with tomato paste, basil, mozzarella cheese, and olive oil.

Preparation time: 40 min

In-room dining $24

Parisienne

Topped with Paris mushrooms, Paris ham, mozzarella cheese, and olive oil.

Preparation time: 40 min

In-room dining $32

SANDWICHES & BURGERS

Club sandwich

The famous toasted triple decker with lettuce, tomato, chicken, cheese, ham, and egg.

Preparation time: 40 min

In-room dining $29

Croque monsieur

Grilled cheese and ham sandwich served with French fries.

Preparation time: 40 min

In-room dining $24

Minute steak

Grilled beef tenderloin with Dijon mustard, lettuce leaves, and onion rings on French baguette, served with French fries.

Preparation time: 40 min

In-room dining $38

BBQ chicken wrap

Sautéed garlic chicken strips, served in Arabic bread flavored with sumac, accompanied by French fries.

Preparation time: 40 min

In-room dining $27

Homemade beef or chicken burger

Homemade marinated chicken or beef burger, plain or topped with melted cheese, served with coleslaw salad and French fries.

Preparation time: 40 min

In-room dining $29

Make your own sandwich

Please select three fillings for your toasted or plain sandwich from the following: ham, cheddar, tomato, onion, mushroom, bacon, or egg. Served on white, brown, or rye bread with chips or side salad.

Please select three fillings: ham, cheddar, tomato, onion, mushroom, bacon, egg (choose 3)

In-room dining $29

JUST FOR KIDS

Pinocchios

Spaghetti with your choice of tomato or meat sauce.

Preparation time: 40 min

In-room dining $14

Cinderella

A mini homemade chicken or beef burger, plain or with melted cheese, served with French fries.

Preparation time: 40 min

In-room dining $22

Pluto

Breaded deep-fried fish fingers served with tartar sauce.

Preparation time: 40 min

In-room dining $24

DESSERTS

DESSERTS

Prices include VAT & Service

Original cheesecake

Lobby Bar $18

Tiramisu

Lobby Bar $18

Fruits salad

Lobby Bar $18

COUPES GLACÉES *Ice cream*

Prices include VAT & Service

Lobby Bar $24

Poire Alaska

Vanilla ice cream, roasted pineapple slice, poached pear and chocolate sauce.

Crêpe glacée du Chef

Chocolate, peanut and banana stuffed crepe, topped with vanilla ice cream and whipped cream.

Banana split

Banana, vanilla, chocolate and strawberry ice cream, whipped cream.

Pêche melba

Vanilla ice cream, poached peach and strawberry coulis.

Coupe Fleuve Congo

Roasted pineapple, coconut ice cream, mango, whipped cream and chocolate sauce.

Choice of three scoops

Vanilla, strawberry, pistachio, coconut, pineapple, mango, amarena, mocha, passion or chocolate.

Lobby Bar	$20

ALL DAY DINING *Served from 11:00 AM – 6:00 AM*

DESSERTS

Tiramisu

Classic Italian dessert laced with cacao and finger biscuits.

In-room dining	$22

Crème brûlée

Everybody's favorite dessert, made with milk, eggs, and vanilla.

In-room dining	$22

Despacito

A top dessert in the family, a chocolate and coffee cake.

In-room dining	$22

Cheesecake

Mouthwatering cheesecake topped with fresh strawberries.

In-room dining	$22

Fruit salad

Selection of seasonal rich fruits cut into dice and served with berry ice cream.

In-room dining	$22

Fruit platter

Selection of seasonal cut fruits.

In-room dining	$22

DRINKS MENU

COIN CAFÉ

Espresso Latte Frappé

Espresso, lait ou mousse de lait, sauce caramel, brownie, vanille et crème fraîche.

Lobby Bar $20

Iced Caramel Macchiato

Café Macchiato, lait, caramel et sirop de canne.

Lobby Bar $20

PROTEIN SHAKES

Hulk

Milk-shake protéiné à la vanille, banane et avocat.

Lobby Bar $25

Masstech

Milk-shake protéiné, beurre de cacahuète, flocons d'avoine, fraises ou bananes.

Lobby Bar $25

CIDRE

Savannah Dry

300ml

bottle · Lobby Bar $10

BIÈRES IMPORTÉES / IMPORTED BEERS

Bavaria 0% Pomme Verte

50cl

Without alcohol

Lobby Bar	$10

Leffe blonde

50cl

Lobby Bar	$13

Leffe brune

50cl

Lobby Bar	$13

Heineken

50cl

Lobby Bar	$13

Heineken Pression

33cl

Lobby Bar	$13

Heineken Pression

65cl

Lobby Bar	$20

Heineken fût

5l

Lobby Bar	$200

BIÈRES LOCALES | LOCAL BEERS

Beaufort

33cl

Lobby Bar	$8

Heineken

33cl

Lobby Bar	$8

Legend

33cl

Lobby Bar	$8

Nkoy

33cl

Lobby Bar	$8

Tembo

33cl

Lobby Bar	$8

Castel

33cl

Lobby Bar	$9

Castel

50cl

Lobby Bar	$9

Beaufort

50cl

Lobby Bar	$10

Tembo

65cl

Lobby Bar	$10

Primus

72cl

Lobby Bar	$10

Tembo Pression

33cl

Lobby Bar	$11

Nkoy Pression

33cl

Lobby Bar	$11

Castel Pression

33cl

Lobby Bar	$11

Tembo Pression

65cl

Lobby Bar	$15

Nkoy Pression

65cl

Lobby Bar	$15

Castel Pression

65cl

Lobby Bar	$15

SANS ALCOOL | NON-ALCOHOLIC

Soft drinks

(Fanta, Sprite, Coca Cola, Coca Cola Zero, Soda Water, Tonic Water)

Lobby Bar	$7

Maltina

Lobby Bar	$8

Red Bull

Lobby Bar	$10

Jus de fruits (en bouteille)

Lobby Bar $10

XXL Energy Drink

Lobby Bar $10

Milkshake

(Vanille, chocolat ou fraise)

Lobby Bar $22

Thé glacé (lemon / pêche)

Lobby Bar $22

CÔTÉ FRAIS | FRESH SIDE

Jus de fruits frais

(orange, ananas, pastèque, gingembre ou bissap)

Lobby Bar $18

Jus de Passion frais

Lobby Bar $20

Punch aux fruits tropicaux

Lobby Bar $22

La Riviera Passion

Lobby Bar $22

EAU | WATER

Evian

50cl

Lobby Bar $6

Aqua Panna

50cl

Lobby Bar	$8

Lauretana

50cl

Lobby Bar	$8

Perrier

33cl

Lobby Bar	$9

San Pellegrino

75cl

Lobby Bar	$10

Aqua Panna

1l

Lobby Bar	$10

Evian

150cl

Lobby Bar	$10

Perrier

75cl

Lobby Bar	$11

Voss Plate

80cl

Lobby Bar	$18

Voss Pétillante

80cl

Lobby Bar	$18

CAFÉ & THÉ | COFFEE & TEA

Café Décaféiné

Lobby Bar $6

Café Americano

Lobby Bar $7

Café Nespresso

Lobby Bar $7

Nespresso Double

Lobby Bar $9

Cappuccino

Lobby Bar $10

Café Latte

Lobby Bar $10

Sélection de Thés

Lobby Bar $10

Chocolat chaud

Lobby Bar $10

Sélection de Thés bio

Lobby Bar $17

BREAKFAST SPECIALTIES *Served from 6:00 AM – 12:00 Noon*

Fresh juices

Orange, Watermelon, Bissap, Passion Fruit, or Pineapple

In-room dining $18

Chilled juices

Apple, Pineapple, or Mango

In-room dining	$12

Hot beverage

Freshly brewed regular or decaffeinated coffee.
Pot of tea (English Breakfast, Earl Grey, Herbal, Ginger, Mint, or Green tea).
Cappuccino, double espresso, Americano, or latte.
Hot chocolate, and a glass of hot or cold skimmed or whole milk.

In-room dining	Ask us

COCKTAILS

COCKTAILS ALCOOLISÉS

Basilic TGV

Tequila Blanco Camino, Gin, Vodka, sirop de basilic et jus de citron frais.

Lobby Bar $23

Black Panther

Jameson, Kahlúa, sirop de brownie, jus de citron frais et Maltina.

Lobby Bar $22

Black Russian

Vodka et Kahlúa.

Lobby Bar $22

Blue Gin & Tonic

Gin, Curaçao bleu, tonic et citron.

Lobby Bar $22

Blue Gin Mojito

Bombay Sapphire, citron, feuille de menthe, Curaçao bleu, sirop de canne et soda.

Lobby Bar $22

Blue Lagoon Smoky

Vodka, Sprite et Curaçao bleu.

Lobby Bar $25

Bokoko

Sambuca, jus de gingembre, clous de girofle, miel et jus de citron.

Lobby Bar $23

Bourbon Mojito

Bourbon Whiskey, citron, feuille de menthe, sirop de canne et soda.

Lobby Bar $22

Bullfrog

Vodka, Tequila Gold, Gin, jus de citron et Red Bull.

Lobby Bar $22

Caïpirinha

Cachaça, citron vert et sucre roux.

Lobby Bar $20

Caïpirinha coco ou Passion

Cachaça, lait de coco ou fruit de la passion, citron, sirop de canne et noix de coco en poudre.

Lobby Bar $22

Capitaine Jäger Irish

Jameson, Jägermeister, Captain Morgan, sirop de pastèque et Red Bull.

Lobby Bar $22

Coconut Mojito

Bacardi, citron, feuille de menthe, sirop de canne, lait de coco et soda.

Lobby Bar $22

Strawberry Gin Mojito

Beefeater Gin Pink, menthe, citron jaune, sirop de canne, concentré de fraises et soda.

Lobby Bar $22

Darling

Tequila Camino, Cointreau, crème de cassis, sirop de fraise et jus de citron frais.

Lobby Bar $22

El Diablo

Tequila, Ginger Ale, citron et crème de cassis.

Lobby Bar $22

Fresh Passion Martini

Vodka, crème de fraise, concentré de passion et maracuja.

Lobby Bar $22

Frozen Aperol Spritz

Aperol, Prosecco, orange, citron et sirop de canne.

Lobby Bar $30

Frozen Margarita

Tequila, Cointreau et jus de citron.

Lobby Bar $22

Frozen Strawberry Passion Daiquiri

Rhum blanc, jus de citron, sirop de canne et fraise.

Lobby Bar $22

Killer

Tequila, Gin, Jameson, Vodka, Rhum brun, sirop de canne, sirop de pastèque et fruit de la passion.

Lobby Bar $22

Kir Royal

Champagne et crème de cassis.

Lobby Bar $40

Long Island Tepa Tepa Iced Tea

Rhum blanc Bacardi, Tequila Blanco Olmeca, Vodka Smirnoff, Gordon's Gin, Triple Sec, jus de citron frais et Coca-Cola.

Lobby Bar $25

Magique

Vodka Smirnoff, Tequila Blanco Olmeca, Rhum blanc Bacardi, crème de cassis, sirop de pastèque, concentré de fraises et jus de citron frais.

Lobby Bar $25

Mai Tai

Rhum blanc Bacardi, Rhum brun, Curaçao bleu et sirop d'orgeat.

Lobby Bar $22

Martini Passion

Vodka, Cointreau, purée de passion, jus d'ananas frais, jus de citron et sirop de canne.

Lobby Bar $22

Mishka

Johnnie Walker Black Label, Grand Marnier, Martell, jus de citron et sirop de banane.

Lobby Bar $23

Mojito classique

Rhum blanc Bacardi, menthe fraîche, citron, sirop de canne et soda.

Lobby Bar $20

Mojito aux Fraises ou Pastèque ou Passion ou gingembre

Rhum blanc Bacardi, menthe fraîche, citron, fraise ou pastèque ou passion ou gingembre, sirop de canne et soda.

Lobby Bar $22

Mojito Royal Passion

Champagne, menthe fraîche, citron, fruit de la passion, sirop de canne et soda.

Lobby Bar $27

Nelly

Jägermeister, Triple Sec, jus d'orange frais et jus de citron.

Lobby Bar $22

U & Me "un cocktail pour deux en amoureux"

Bière blonde, jus d'ananas frais, jus d'orange frais, sirop de passion et sirop de vanille.

Lobby Bar $35

MOCKTAILS "NON-ALCOOLISÉS"

Africa Paradise

Jus d'ananas frais, jus de citron frais, sirop de grenadine et sirop d'orgeat.

Lobby Bar $22

Boa Vida

Banane fraîche, crème fraîche, concentré de kiwi, concentré de banane, sirop de vanille et jus de citron.

Lobby Bar $21

Cookie Malt

Maltina, jus d'ananas frais, purée de fraises et sirop de vanille.

Lobby Bar $22

Fleuve Congo

Concentré de basilic, passion et gingembre.

Lobby Bar $25

Ginger Fizz

Jus de gingembre frais, citron frais, sirop de canne et soda.

Lobby Bar $20

Hévéa Passion

Jus d'ananas frais, jus de pastèque, maracuja, jus de citron, grenadine et sirop de canne.

Lobby Bar $21

Virgin Red Bull passion Mojito

Red Bull, fruit de la passion, menthe fraîche, citron et sirop de canne.

Lobby Bar $23

COIN CAFÉ

Irish Coffee

Café chaud, Irish Whiskey, sucre et crème chantilly.

Lobby Bar $22

CÔTÉ FRAIS | FRESH SIDE

Hévéa Passion

Lobby Bar $22

WINE LIST

WINE LIST

Your choice of bottle, glass

VINS ROUGES | RED WINES

SOUTH AFRICA

Obikwa Shiraz

bottle · Lobby Bar	$75
glass · Lobby Bar	$17

Clos Malverne Merlot

bottle · Lobby Bar	$85
glass · Lobby Bar	$18

Nederburg Cabernet Sauvignon

bottle · Lobby Bar	$85
glass · Lobby Bar	$18

Zonnebloem Cabernet Sauvignon

bottle · Lobby Bar	$100
glass · Lobby Bar	$20

FRANCE

Mouton Cadet, Bordeaux

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

Château Ferrande, Graves

bottle · Lobby Bar	$185

Château Ducru-Beaucaillou

bottle · Lobby Bar	$750

Tempo d'Angélus 2020

2020

bottle · Lobby Bar	$350

Carillon d'Angélus 2017

2017

bottle · Lobby Bar	$1,000

CHILI

Casillero Del Diablo Cabernet Sauvignon

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

AUSTRALIE

Penfolds "Koonunga Hill" Cabernet Shiraz

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

VINS BLANCS | WHITE WINES

SOUTH AFRICA

Clos Malverne Sauvignon Blanc

bottle · Lobby Bar	$85
glass · Lobby Bar	$18

Nederburg Chardonnay

bottle · Lobby Bar	$85
glass · Lobby Bar	$18

Zonnebloem Sauvignon Blanc

bottle · Lobby Bar	$100
glass · Lobby Bar	$20

FRANCE

Domaine de la Baume Sauvignon Blanc

bottle · Lobby Bar	$90
glass · Lobby Bar	$18

Domaine de la Baume Chardonnay

bottle · Lobby Bar	$90
glass · Lobby Bar	$18

Chablis 1er Cru, Courtault-Michelet

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

Mouton Cadet Sauvignon Blanc

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

Pouilly-Fumé, Domaine Michel Girard

bottle · Lobby Bar	$150

Chablis, Domaine Heimbourger, Les Terres Blanches

bottle · Lobby Bar	$200

CHILI

Casillero Del Diablo Chardonnay

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

AUSTRALIE

Penfolds "Koonunga Hill" Chardonnay

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

VINS ROSÉS | ROSE WINES

SOUTH AFRICA

Nederburg

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

FRANCE

Mouton Cadet

bottle · Lobby Bar	$95
glass · Lobby Bar	$19

VINS PÉTILLANTS | SPARKLING WINES

Prosecco brut

75cl

bottle · Lobby Bar	$150
glass · Lobby Bar	$30

CHAMPAGNES (75CL)

Prince Laurent Brut

75cl

bottle · Lobby Bar	$180
glass · Lobby Bar	$36

Laurent-Perrier La Cuvée Brut

75cl

bottle · Lobby Bar	$230

Veuve Clicquot Brut

75cl

bottle · Lobby Bar	$250

Laurent-Perrier Cuvée Rosé

75cl

bottle · Lobby Bar $360

Moët & Chandon Cuvée Brut

75cl

bottle · Lobby Bar $270

Veuve Clicquot Rosé

75cl

bottle · Lobby Bar $310

Moët & Chandon Nectar Impérial

75cl

bottle · Lobby Bar $320

Moët & Chandon Impérial Rosé

75cl

bottle · Lobby Bar $320

Moët & Chandon Ice Impérial

75cl

bottle · Lobby Bar $320

Ruinart Brut

75cl

bottle · Lobby Bar $330

Ruinart Blanc de Blanc

75cl

bottle · Lobby Bar $450

Dom Pérignon

75cl

bottle · Lobby Bar $830

Cristal Roederer "Cristal"

75cl

bottle · Lobby Bar $920

VINS PÉTILLANTS SANS ALCOOL *Alcohol-free sparkling wine*

Eva Sparkling

75cl

(Saveurs: Pêche, raisin ou pomme)

bottle · Lobby Bar $60

SPIRITS

SPIRITS

Your choice of bottle, glass

SHOOTERS

B52

Kahlúa, Baileys et Cointreau.

- Lobby Bar $15

Black Russian

Vodka et liqueur de café.

- Lobby Bar $15

Blue Kamikaze

Vodka, Curaçao bleu et jus de citron.

- Lobby Bar $15

WHISKY

J W Red Label

75cl

- bottle · Lobby Bar $80
- glass · Lobby Bar $11

J&B Rare Scotch

75cl

- bottle · Lobby Bar $90
- glass · Lobby Bar $13

Jack Daniel's No. 7

70cl

- bottle · Lobby Bar $95
- glass · Lobby Bar $13

Chivas Regal 12 ans

75cl · 12 years

bottle · Lobby Bar	$115
glass · Lobby Bar	$16

J W Black Label

75cl

bottle · Lobby Bar	$120
glass · Lobby Bar	$18

Jameson Irish

75cl

bottle · Lobby Bar	$150
glass · Lobby Bar	$15

J W Double Black label

75cl

bottle · Lobby Bar	$230
glass · Lobby Bar	$21

Glenfiddish 12 ans

70cl · 12 years

bottle · Lobby Bar	$250
glass · Lobby Bar	$19

Glenfiddish 15 ans

70cl · 15 years

bottle · Lobby Bar	$350
glass · Lobby Bar	$25

Chivas Regal 18 ans

70cl · 18 years

bottle · Lobby Bar	$380
glass · Lobby Bar	$20

Glenfiddish 18 ans

70cl · 18 years

bottle · Lobby Bar	$400
glass · Lobby Bar	$32

The Macallan Double Cask 12 ans

12 years

bottle · Lobby Bar	$400
glass · Lobby Bar	$25

Glenmorangie 18 ans

70cl · 18 years

bottle · Lobby Bar	$460
glass · Lobby Bar	$32

Royal Salute 21 ans

70cl · 21 years

bottle · Lobby Bar	$790
glass · Lobby Bar	$57

J W Blue Label

75cl

bottle · Lobby Bar	$835
glass · Lobby Bar	$47

Chivas Regal 25 ans

75cl · 25 years

bottle · Lobby Bar	$1,370
glass · Lobby Bar	$98

Glenmorangie Signet

70cl

bottle · Lobby Bar	$1,750
glass · Lobby Bar	$125

VODKA

Smirnoff

70cl

bottle · Lobby Bar	$60
glass · Lobby Bar	$11

Absolut

75cl

bottle · Lobby Bar	$65
glass · Lobby Bar	$12

Grey Goose

1l

bottle · Lobby Bar	$300
glass · Lobby Bar	$21

Beluga Noble Russian

70cl

bottle · Lobby Bar	$300
glass · Lobby Bar	$21

Crystal Head

1l

bottle · Lobby Bar	$330
glass · Lobby Bar	$23

Beluga Allure

70cl

bottle · Lobby Bar	$370
glass · Lobby Bar	$27

Belvedere

70cl

bottle · Lobby Bar	$398
glass · Lobby Bar	$29

Imperial Collection Édition Œuf de Fabergé

bottle · Lobby Bar	$5,000

Stolichnaya Elit

1l

bottle · Lobby Bar	$225
glass · Lobby Bar	$15

Roberto Cavalli

1l

bottle · Lobby Bar	$260
glass · Lobby Bar	$13

Roberto Cavalli Gold

1l

bottle · Lobby Bar	$270
glass · Lobby Bar	$14

GIN

Gordon's London Dry

75cl

bottle · Lobby Bar	$60
glass · Lobby Bar	$12

Beefeater

75cl

bottle · Lobby Bar	$65
glass · Lobby Bar	$13

Beefeater Pink Strawberry

75cl

bottle · Lobby Bar	$75
glass · Lobby Bar	$15

Bulldog

75cl

bottle · Lobby Bar	$90
glass · Lobby Bar	$15

Tanqueray

1l

bottle · Lobby Bar	$120
glass · Lobby Bar	$14

Bombay Sapphire

1l

bottle · Lobby Bar	$135
glass · Lobby Bar	$15

Hendrick's

70cl

bottle · Lobby Bar	$170
glass · Lobby Bar	$19

RHUM | RUM

Bacardi Carta Blanca

1l

bottle · Lobby Bar	$60
glass · Lobby Bar	$12

Havana Club 3 years

1l · 3 years

bottle · Lobby Bar	$125
glass · Lobby Bar	$13

Ron Zacapa Centenario

70cl

bottle · Lobby Bar	$160
glass · Lobby Bar	$12

PORTO | PORT

Porto Cruz

75cl

bottle · Lobby Bar	$70
glass · Lobby Bar	$15

Sandeman Fine Ruby

75cl

bottle · Lobby Bar	$75
glass · Lobby Bar	$10

Sandeman Fine Tawny

75cl

bottle · Lobby Bar	$105
glass · Lobby Bar	$12

Sandeman Old Tawny

75cl

bottle · Lobby Bar	$372
glass · Lobby Bar	$25

APÉRITIFS

Martini Bianco

1l

bottle · Lobby Bar	$50
glass · Lobby Bar	$9

Martini Rosso

1l

bottle · Lobby Bar	$55
glass · Lobby Bar	$9

Campari

70cl

bottle · Lobby Bar	$55
glass · Lobby Bar	$13

Martini Extra Dry

1l

bottle · Lobby Bar	$65
glass · Lobby Bar	$9

Ricard

1l

bottle · Lobby Bar	$65
glass · Lobby Bar	$8

TEQUILA

Camino Real Silver

75cl

bottle · Lobby Bar	$55
glass · Lobby Bar	$13

Olmeca Gold

75cl

bottle · Lobby Bar	$115
glass · Lobby Bar	$13

Olmeca Blanco

75cl

bottle · Lobby Bar	$125
glass · Lobby Bar	$14

Patrón Silver

70cl

bottle · Lobby Bar	$465
glass · Lobby Bar	$33

Patrón Reposado

70cl

bottle · Lobby Bar	$510
glass · Lobby Bar	$34

Patrón Añejo

70cl

bottle · Lobby Bar	$525
glass · Lobby Bar	$35

Clase Azul Reposado

70cl

bottle · Lobby Bar	$1,200

BRANDY / COGNAC

Bardinet XO

70cl

bottle · Lobby Bar	$150
glass · Lobby Bar	$13

Martell VS

70cl

bottle · Lobby Bar	$185
glass · Lobby Bar	$15

Courvoisier VS

1l

bottle · Lobby Bar	$195
glass · Lobby Bar	$17

Rémy Martin VSOP

70cl

bottle · Lobby Bar	$215
glass · Lobby Bar	$23

Courvoisier VSOP

1l

bottle · Lobby Bar	$225
glass · Lobby Bar	$29

Courvoisier XO

70cl

bottle · Lobby Bar	$900
glass · Lobby Bar	$50

Hennessy XO

70cl

bottle · Lobby Bar	$1,150
glass · Lobby Bar	$73

Rémy Martin Louis XIII

bottle · Lobby Bar	$5,000

LIQUEURS

Malibu

70cl

bottle · Lobby Bar	$45
glass · Lobby Bar	$13

Sambuca Romana

1l

bottle · Lobby Bar	$45
glass · Lobby Bar	$10

Amarula Cream

75cl

bottle · Lobby Bar	$55
glass · Lobby Bar	$13

Baileys Irish Cream

75cl

bottle · Lobby Bar	$65
glass · Lobby Bar	$13

Disaronno Originale

70cl

bottle · Lobby Bar	$100
glass · Lobby Bar	$11

Cointreau

70cl

bottle · Lobby Bar	$100
glass · Lobby Bar	$13

Drambuie

75cl

bottle · Lobby Bar	$110
glass · Lobby Bar	$12

OFFERS

PICNIC BOXES

Lunch/dinner box

Your choice of steak, fish, chicken, or vegetarian sandwiches on
French baguette,
Oriental salad,
Slices of English cake,
Potato chips,
Seasonal fruits,
Small 500 ml mineral water, and a soft drink of your choice.

In-room dining	$55

Lunch/dinner box

Assorted sandwiches (roast beef, cheese, and chicken),
Mixed salads,
Slices of English cake,
Seasonal fruits,
Potato chips,
Fruit juice,
Small 500 ml mineral water, soft drink of your choice, and
Sparkling Perrier water.

In-room dining	$60

RATES AND TERMS

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Prestige Urban room — $350 PER NIGHT

Sleeps 2 · 420 ft² · 1 king-size bed

The rooms are located on the lower floors and have a city view. All our rooms are spacious and feature flat screen TV, a safe, mini bar and high-speed internet access.

The bathroom includes a bathtub and a separate shower cabin. Access to the gym, tennis courts and business center. Free parking for residents.

Bathroom, Laptop size safe, Working desk, Flat screen TV, In room coffee / Tea facilities, Baby cot allowed, Free Wifi

Prestige room River view — $390 PER NIGHT

Sleeps 2 · 420 ft² · 1 king-size bed

The rooms are located from the 5th to 19th floors and have a panoramic view of the River Congo, the second largest river in the world. All our rooms feature flat screen TV, safe, mini bar and high-speed internet access.

The bathroom includes a bathtub and a separate shower cabin. Access to the gym, tennis courts and business center. Free parking for residents.

Bathroom, Laptop size safe, Working desk, Flat screen TV, In room coffee / Tea facilities, Baby cot allowed, Free Wifi

Prestige twin room — $400 PER NIGHT

Sleeps 2 · 549 ft² · 2 single bed

With two separate beds and a spacious bathroom, the Prestige River twin rooms offer great views of the River Congo on the 5-19 levels. Equipped with amenities selected to ensure your stay and access to the gym, tennis courts, pool and business center.

Bathroom, Laptop size safe, Working desk, Flat screen TV, In room coffee / Tea facilities, Baby cot allowed, Free Wifi

Premium room

$500 PER NIGHT

Sleeps 2 · 549 ft² · 1 king-size bed

Step into a world of refined elegance and comfort in our luxurious Business Room — a spacious retreat that offers considerably more room than our Premium Rooms. Thoughtfully designed for those who value both style and space, this generously appointed premium accommodation provides the perfect setting to relax, recharge, and enjoy a truly elevated stay.

Whether you're traveling for business or leisure, the room's sophisticated layout, river and town views, stylish décor, and modern amenities provide the perfect balance of comfort and functionality. With ample space to move freely, work efficiently, or simply lounge in style, your stay promises to be as relaxing as it is memorable.

Bathroom, Laptop size safe, Working desk, Flat screen TV, In room coffee / Tea facilities, Baby cot allowed, Free Wifi

Prestige Urban suite

$700 PER NIGHT

Sleeps 3 · 1163 ft² · 1 king-size bed

The spacious and elegant design of our Prestige Urban Suites with city view sets new standards for High-end accommodation in Kinshasa. These suites give you access to the Executive Lounge.

All rooms feature flat screen TV, safe, mini bar and high-speed internet access.
Junior Suites have one bedroom, a separate living room and a spacious bathroom with a separate bathtub and shower.

Access to the gym, tennis courts and business center. Free parking for residents.

Bathroom, Lounge Area, Nespresso machine, Laptop size safe, Working desk, Flat screen TV, In room coffee / Tea facilities, Baby cot allowed, Free Wifi

Prestige River view suite

$750 PER NIGHT

Sleeps 3 · 1163 ft² · 1 king-size bed

The spacious and elegant design of our Prestige River View Suites with a view over the majestic river, set new standards for High-end accommodation in Kinshasa. These suites give you access to the Executive Lounge for your business meeting.

Access to the gym, tennis courts and business center. Free parking for residents.

All rooms feature flat screen TV, safe, mini bar and high-speed internet access.
Prestige River View Suite have one bedroom, a separate living room and a spacious bathroom with a separate bathtub and shower.

Bathroom, Lounge Area, Nespresso machine, Laptop size safe, Working desk, Flat screen TV, In room coffee / Tea facilities, Baby cot allowed, Free Wifi

Presidential suite

Ask us PER NIGHT

259 m² · 1 king-size bed

Set across the top floor of the hotel with 259 m², the Presidential Suite offers a panoramic view of the bustling city and river. Enjoy 24-hour personalized service in the comfort and privacy of our grandest suite.

The Fleuve Congo Hotel Presidential suite is designed for absolute luxury and comfort, allowing you and your family to enjoy a truly exclusive living space complete with all the modern amenities you could need to make your visit unforgettable. Aside from a full kitchen, separate living room and dining room our Presidential suite has so much to offer our guests.

Access to the gym, tennis courts and business center. Free parking for residents.

Private Sauna and Jacuzzi, Complimentary mini bar, Complimentary amenities from the Executive Chef, Complimentary Breakfast and Room Service, Complimentary Transfers between the N'djili's International Airport and the Hotel., Complimentary Laundry / Dry Cleaning – 3 pieces per day, Espresso Machine, Early Check-in and Late Check Out, On-demand: Personal Butler to assist you 24/24, Bathroom, Lounge Area, Nespresso machine, Dining room, Separate living Room and Bedroom, Separate Toilet, Kitchenette, Laptop size safe, Working desk, Flat screen TV, In room coffee / Tea facilities, Baby cot allowed, Free Wifi

FLEUVE CONGO HOTEL

reZerved.

Ask us for a room.

Rates are set by the place and change without notice.

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