HÔTEL

FLEUVE CONGO HOTEL

BREAKFAST MENU

FOOD MENU

DESSERTS

Ask us for a table, +243 991 670 588

We also arrange private menus, written with the chef for each table.

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

FLEUVE CONGO HOTEL

reZerved™

Ask us for a table. We also arrange private menus with the chef.

Prices are set by the restaurant and change without notice.

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