

Restaurant's Menu



Come for a drink
Stay for a meal

Le Prive, Restaurant's Menu

COLD STARTERS

TRADITIONAL CAESAR SALAD (Fresh baby lettuce, good seasoned chicken Thai, Fresh Parmesan Cheese shaving and caesar dressing)	14,000 FRW
LEPRIVE GREEN SALAD (Fresh Cucumber, Local Tomato, baby lettuce, Bacon, Red wine vinegar)	15,000 FRW
AVOCADO AND MANGO SALAD (Avocado, Mango, Smoked Salmon and Virgin Sauce dressing)	15,000 FRW
BEEF CARPACCIO WITH MARINATED FRESH HERBS (Selected Raw beef sliced parmesan cheese, capers)	16,500 FRW
SPICY CHICKEN GIZZARD SALAD (Pan fried chicken gizzard, cucumber, tomato, onions, yellow pepper with lime vinaigrette)	18,000 FRW
SMOKED SALMON SALAD (smoked salmon, cucumber chiffonade, well chopped white onion with toasted bread)	20,000 FRW

HOT STARTERS

GARLIC SCAMPI (Shrimp, Olive oil, Garlic, parsley and Toasted breads)	15,000 FRW
DUO DE ST JACQUES WITH GAMBAS AU CURRY (St Jacques, Curry sauce, gambas)	20,000 FRW
CHICKEN CLEAR SOUP (Slow brasised chicken, chopped onions, chopped vegetables and herbs)	12,000 FRW
ROASTED TOMATO BASILICA SOUP (Roasted tomatoes, onions, basilica leaves)	12,000 FRW
ROASTED BUTTER NUT GINGER SOUP (Roasted bulter nut, ginger juice, cream on top)	10,000 FRW

MAIN COURSE

FISH	ATLANTIC SALMON FILLET (Atlantic salmon fillet, potatoes croquette, teriyaki sauce)	35,000 FRW
	PAN-ROASTED ORANGE CAPTAIN FISH FILLET (Victoria captain fish fillet, seasonal mixed vegetables, hollandaise sauce)	25,000 FRW
	PAN SEARED TILAPIA FILLET (tilapia fillet, vegetables, parsley potatoes, and lemon butter sauce)	20,000 FRW
	TILAPIA AU GRATIN (,rilled Tilapia fillet au gratin with spinach and cheese served with mashed potatoes)	25,000 FRW
	SLOW COOK CAPTAIN FISH RIBOKE (,ood seasonal captain fish fillet, Olive oil, herbs, lemon zest, cooked in banana leave)	27,000 FRW
	PAN GRILLED SOLE FISH	55,000 FRW
BEEF	BEEF FILLET MIGNON (herb roasted beef fillet mignon, green peppercorn sauce)	25,000 FRW
	ENTRECOTE STEAK (grilled beef entrecote steak, vegetables salad and house fries)	30,000 FRW
	STIR FRIED BEEF, SOYA SAUCE (pan fried beef Thai, red and green pepper, Julienne onion, oyster sauce and rice)i	22,000 FRW
CHICKEN	CHICKEN FILLET (pan roasted chicken fillet, steamed mix vegetables, steamed rice and mushroom sauce)	20,000 FRW
	LE PRIVE CHICKEN YASSA (piece of chicken legs, mustard, white onion, green olives, and Jollof rice)	22,000 FRW
	GRILLED CHICKEN LEG Chicken leg grilled, green salad and house fries)	18,000 FRW
	Accompaniment s (Rice, Plantain, Spinach, Fries, potatoes, mashed potatoes, parsley potatoes)	
PASTA	SPAGHETTI BOLOGNESE (poached Linguine spaghetti,bolognaise sauce, parmesan cheese)	15,500 FRW
	PRAWNS PASTA (poached penne pasta, a roasted Zambian prawns, finished with cream)	20,000 FRW
	PENNE PASTA CARBONARA (poached penne pasta smoked pork ham, carbonara sauce, parmesan cheese)	14,500 FRW
VEGETARIAN DISH	SPAGHETTI NEAPOLITAN (poached spaghetti, tomato sauce, black olives and cheese on side)	14,000 FRW
	RAVIOLI TOMATO SAUCE (ravioli staffed seasoned spinach and mushroom, tomato sauce and sundried tomato)	14,000 FRW
	TAGLIATELLE PESTO (Poached Tagliatelle pasta, pesto sauce and parmesan cheese on top)	15,000 FRW
	PENNE PASTA PRIMAVERA (Poached pasta with tomato sauce and sun dried tomato)	15, 000 FRW

DESSERTS

BANANA SPLIT	15,000 FRW
PANNA COTTA	10,000 FRW
CHOCOLATE MOUSSE	12,000 FRW
FRUIT SALAD WITH STRAWBERRY SORBET	10,000 FRW
ICE CREAM YOUR CHOICE	8,000 FRW
CHOCOLATE TART WITH STRAWBERRY COULIS	10,000 FRW

QUICK BITES

CHICKEN CLUB SANDWICH	15,000 FRW
BEEF SAMOSA	10,000 FRW
SPICY CHICKEN WINGS	12,000 FRW
SUSHI	20,000 FRW
ASSORTED CHEESE PLATE	10,000 FRW
MIXED PLATE MEAT GRILLED	20,000 FRW
ONION RINGS WITH COCKTAIL SAUCE	5,000 FRW
BEEF BURGER & FRIES	17,500 FRW
TRADITION LE PRIVE CHEESE BURGER & FRIES	17,500 FRW

