



# Hotel MUHABURA



*Menu*



## *Les Petits déjeuners / Breakfasts*

**Petit déjeuner simple / Ordinary breakfast ..... 2500 Frw**  
(Tea / Coffee / Hot chocolate / Milk / Bread / Butter / Jam)

**Petit déjeuner continental / Continental breakfast .... 3500 Frw**  
(Tea/coffee / Hot chocolate / Milk / Bread / Butter / Jam  
Plain Eggs)

**Petit déjeuner américain / American (full) breakfast.. 5000 Frw**  
(Tea / coffee / Hot Chocolate / Milk / Bread / Butter / Jam  
Fruits / Fruit / Juice / Ham / Cheese / Eggs of your choice)

## *Cafétariat / Cafetariat*

**African Tea / African Tea ..... 1500 Frw**  
**Lait Chaud / Hot Milk ..... 1200 Frw**  
**Thé ou Café au Lait / Tea or Coffee with Milk.....1200 Frw**  
**Chocolat chaud / Hot Chocolate .....1500 Frw**

## *Oeufs / Eggs*

**A la coque / Soft boiled .....1000 Frw**  
**Sur le plat / Shallow fried ..... 1500 Frw**  
**Poches ou Brouillés / Poached or Scrambled ..... 2000 Frw**  
**Omelette au jambon / Ham omelette ..... 3000 Frw**  
**Omelette au fromage / Cheese omelette ..... 3000 Frw**  
**Omelette aux champignons / Mushroom omelette \_3000 Frw**  
**Omelette spéciale / Special omelette ..... 4000 Frw**  
(Eggs, onions, tomatoes, green pepper, mushrooms, ham, cheese)



## *Fruits De Saison / Fresh Fruits In Season*

**A plate of pineapple / paw-paw / banana / ..... 3000 Frw**  
**Passion fruit / Plum**

# *Les Entrées / Starters*

## **Entrées Froides / Cold Starters**

**Fleur d'Avocat, Sauce cocktail / Flowered avocado ... 4000 Frw**  
(Fancy dressed, peeled avocado coated with cocktail sauce)

**Assiette de Crudités / Assorted salads ..... 2500 Frw**  
(Assorted raw salads served with vinaigrette sauce)

**Salade du Chef / Chef's salad ..... 5000 Frw**  
(A variety of salads, boiled eggs, ham, cheese, gherkins, olives, sprinkled with vinaigrette sauce)

**Sourire Muhabura / Muhabura Smile ..... 4000 Frw**  
(A boat of pineapple filled with dices of pineapple, tomato, cheese ham, potato and slices of gherkins bound with cocktail sauce)

**Salade au thon de la Méditerranée ..... 4000 Frw**  
(Mixed salads topped with chunks of Mediterranean tuna served with vinaigrette sauce)

## **Entrées Chaudes / Hot Starters**

**Croquettes de tilapia au tartare ..... 4500 Frw**  
(Minced fish, spiced and seasoned. bound with eggs, breadcrumbs deep-fried and served with tartar sauce)

**Toast aux Champignons ..... 3500 Frw**  
(A toasted slice of bread on which spiced mushrooms are topped and parleyed)

**Bruschetta Italiano ..... 4000 Frw**  
(Small toasted bread cut in round, garnished with dices of tomato garlic butter, oregano herbs, grated cheese and gratened)

**Soupe à l'oignon ..... 3000 Frw**  
(Shallow fried slices of onion moistened with spiced béchamel sauce)

**Potage des légumes frais de Musanze ..... 2500 Frw**  
(A mixed fresh vegetable soup)

**Crème de tomates ..... 3000 Frw**  
(A creamed fresh tomato soup)

**Potage Parmentier ..... 2500 Frw**  
(A mashed potato soup)

**Velouté des champignons de Musanze à la Muhabura .. 3500 Frw**  
(A velvet soup of fresh mushrooms from Musanze hills cooked in Muhabura style)

## *Snacks Et Grillades / Snacks And Grill*

- Croque-monsieur** ..... 3500 Frw  
(A toasted cheese and Ham sandwich)
- Croque Madame** ..... 4000 Frw  
(A toasted cheese and ham sandwich topped with a fried egg)
- Boulettes de bœuf au ketchup /** ..... 500/prs Frw  
**Meat balls with Ketchup**  
(Meat balls glazed in ketchup sauce)
- Samossas au citron/Lemon samosas** ..... 500/prs Frw  
(A triangular shaped Indian paste with minced beef meat, deep fried and served with lemon)
- Beef or cheese burger** ..... 4000 Frw  
(Thin hamburger and / or cheese in toasted round-bread with fried onions)
- Saucisson au pili/Spiced sausages** ..... 2000 Frw  
(Hot-peppered grilled sausages)
- Kamundele de bœuf garni** ..... 4500 Frw  
(sautéed cubes of beef meat served with potato chips)
- Dés de fromage et de saucisson à la moutarde** .... 3000 Frw  
Cheese and sausages with mustard  
(A plater of cheese and sausage garnished)
- Brochette de chèvre simple / Goat brochette** ..... 1000 Frw  
(Skewer of Goat meat charcoal grilled)
- Brochette de chèvre garnie / Garnished goat brochette..** 3000 Frw  
(Skewer of Goat meat charcoal grilled and served with potato chips and salad)
- Brochette de bœuf simple/Beef brochette** .... 2500/3000 Frw  
(Skewer of beef meat, charcoal grilled)
- Brochette de bœuf garnie/Garnished beef brochette** ..... 4500 Frw  
(Skewer of beef meat, charcoal grilled and served with potato chips and salad)
- Brochette de tilapia simple / Fish brochette** ..... 3000 Frw  
(Skewer of fish meat charcoal grilled)
- Brochette de tilapia garnie/Garnished fish brochette** ..... 4500 Frw  
(Skewer of fish meat charcoal grilled and served with chips and salad)

## *Les Plats A L'italiano / Italian Dishes*

**Pizza à la Muhabura ..... 6000 Frw**

Bread base on which you spread tomato sauce, crushed garlic, onions, green pepper, egg, olives, figaro, oregano, cheese and baked

**Pizza du Chef ..... 6000 Frw**

Bread base on which you spread tomato sauce crushed garlic, onion, green pepper, sausage, mushrooms ,oregano, cheese and baked

**Pizza Végétarien ..... 5000 Frw**

Bread base on which you spread tomato sauce, onions, green pepper, mushrooms, olives, figaro, oregano, cheese and baked

**Pizza à la Bolognaise ..... 5000 Frw**

Bread base on which you spread tomato sauce, onions, chicken, oregano, cheese and baked

**Pizza Tropical ..... 4000 Frw**

Bread base on which you spread tomato sauce, pineapple, cheese, oregano and baked

**Pizza Quatre Saisons ..... 5000 Frw**

Bread base on which you spread tomato sauce, sausage ,onion, green pepper, mushroom,oregano,cheese and baked

**Macaroni au poulet, jambon et fromage ..... 6000 Frw**

Macaroni pasta cooked "A LA DENTE" sautéed, seasoned and mixed with pieces of chicken, ham and served with grated cheese

**Spaghetti à la Napolitaine ..... 5000 Frw**

Spaghetti pasta cooked "A LA DENTE" sautéed seasoned and topped with spiced tomato sauce

**Spaghetti à la Bolognaise ..... 5000 Frw**

Spaghetti pasta cooked "A LA DENTE" sautéed seasoned and topped with minced beef meat sauce and served with grated cheese

**Spaghetti Végétarien ..... 4500 Frw**

Spaghetti pasta cooked "A LA DENTE" sautéed, seasoned and topped with spiced Provençale sauce in which diced vegetables are added

**Lasagne à la Bolognaise ..... 5000 Frw**

Layers of lasagna alternated with bolognaise sauce, topped with grated and gratined cheese

**Lasagne à la Florentine ..... 4500 Frw**

Layers of lasagna alternated with seasoned spinach, topped with grated and gratined cheese

# Les Viandes/ Meat

Bœuf – veau – chèvre – porc – volaille - poisson  
Beef – veal – goat – porc – poultry – fish

## Bœuf et veau / Beef and Veal

**Filet à l'infusion d'estragon .....** 4500 Frw  
Filet of beef sautéed and moisten  
with tarragon juice and brown sauce

**Filet aux échalotes glacées .....** 4500 Frw  
Filet of beef, sautéed and glazed with sping onions sauce

**Filet aux poivres verts à la crème .....** 5000 Frw  
Filet of beef shallow-fried,moistened with brow  
stock and glazed with creamed sauce

**Filet sauté Beurre Maitre d'Hôtel .....** 6000 Frw  
Filet of beef shallow-fried moistened with light  
brown stock and served with maitre d'hotel butter

**Filet Mignon à la Muhabura(Diana Fossey Style) ..** 7000 Frw  
**Tournedos sauté royal .....** 7000 Frw  
Sautéed tournedos, moistened with sweetened brown sauce,  
garnished with pineapple and banana fritters.

**Escalope de veau cordon bleu .....** 8000 Frw  
Veal's flattened steak filled with ham and cheese slices bread  
crumbed and shallow-fried, served with nut butter

**Châteaubriand sauté a la bouquetière .....** 12 000 Frw  
Double Filet of beef (2 persons) shallow-fried and moisten  
with half glazed sauce (demi-glace)served  
with buttered mixed vegetables

## Chèvre / Goat

**Ragoût de Chèvre .....** 4500 Frw  
Goat meat lightly bated and cooked in brown sauce

**Gigot de chèvre sauce barbecue .....** 12 000 Frw  
Roasted leg of goat served with lightly spiced brown sauce

**Côtelettes de chèvre grillée .....** 4500 Frw  
Grilled goat's cutlets

## *Les Spécialités Rwandaises / Rwandese Specialities*

### **Igisafuria = pot-au-feu / Hot-pot (4 Portions)**

**Pot-au-feu de chèvre ..... 12 000 Frw**

A hot pot of lightly browned goat meat, mixed with vegetables, potatoes, green bananas, seasoned, brown stock added and stewed gently till thoroughly cooked

**Pot-au-feu de poulet ..... 15 000 Frw**

A hot pot of lightly brown chicken meat, mixed with vegetables, potatoes, green bananas, seasoned, brown stock added and stewed gently till thoroughly cooked

*N.B Ces spécialités rwandaises sont à commander au moins 02 heures avant consommation (These Rwandese specialties are to be ordered at least 02 hours before consumption.*

## *Les Plats Vegetariens / Vegetarian Dishes*

**Assiette de légumes à l'africaine ..... 4000 Frw**

Fresh mixed vegetables sautéed moistened with Provençal sauce and simmered before serving

**Assiette de légumes au curry du Madras ..... 4500 Frw**

As above with curry sauce added

**Assiette de légumes à la massala ..... 4500 Frw**

As above with masala sauce added

## *Nos Desserts / Our Desert*

**Assiette des fruits en saison/Assorted fruits ..... 3000 Frw**

A plate of assorted fruits in season

**Macédoine de fruits frais/Fresh fruits salad ..... 3000 Frw**

A bowl of diced fruits

**Mousse au chocolat/Chocolate mousse ..... 3500 Frw**

**Beignet de banane ou ananas/ ..... 2500 Frw**

Banana or pineapple fritters

**Crêpes au miel de Rugeshi/ ..... 2500 Frw**

**Honey glazed pancake**

Pancake glazed with honey from Rugeshi

**Cake aux raisins/ Queen's cake ..... 4000 Frw**

Sultana filled Queen's cake

## **Porc / Pork**

- Emincé de porc au miel de Rugeshi** ..... 4500 Frw  
Slices of roasted pork glazed with natural honey
- Rôti de porc à la viennoise** ..... 5000 Frw  
Thin slices of roast pork bread crumbed,  
sauteed in nut butter and garnished served with viennese garnish
- Rôti de porc au curry du Madras** ..... 4500 Frw  
Sauteed roast pork served with curry sauce
- Côte de porc sauté à la dijonnaise** ..... 4500 Frw  
Sautéed pork chops and served with mustard sauce
- Côte de porc aigre-doux** ..... 5000 Frw  
Sautéed pork chop served with bitter-sweet

## **Volaille / Poultry**

- Poulet Yassa (Entier)** ..... 16 000 Frw  
Sautéed chicken in rich peanut sauce  
with lots of onions, Senegalese style
- Poulet sauté aux poivres verts** ..... 5000 Frw  
Sautéed chicken served with green pepper sauce
- Poulet sauté chasseur** ..... 6000 Frw  
Sautéed chicken simmered in mushroom sauce
- Coq au vin rouge** ..... 6000 Frw  
Sautéed chicken simmered in red wine sauce
- Fricassé de poulet aux champignons** ..... 6000 Frw  
Pieces of chicken softened in a the casserole, mushrooms  
and onion moistened with white wine and stock,  
simmered and served with chopped parsley.

## **Poisson / Fish**

- Gratinée de poisson a la florentine** ..... 5000 Frw  
Fish on a bed of buttered spinach,  
coated with moray sauce and gratined.
- Filet de tilapia meunière** ..... 4500 Frw  
Shallow fried tilapia, glazed with lemon nut-butter
- Filet de tilapia à la provençale** ..... 4500 Frw  
Shallow-fried tilapia, served with Provençale sauce
- Filet de tilapia massala** ..... 5000 Frw  
Shallow-fried tilapia simmered in masala sauce
- Filet de tilapia a l'archiduc** ..... 5500 Frw  
Shallow, fried tilapia served with archiduc sauce  
(creamed white sauce with onion and port wine)
- Tilapia en papillote aux pommes persillées** ..... 6000 Frw  
Chunks of Fish, mixed with spiced tomato sauce  
and baked in oven wrapped in a foil.



*Chers clients / Dear Customers*

*Tous nos plats consistants sont servis avec:  
Crudités-pommes de terre-riz-pâtes  
et légumes aux choix*

*(All main dishes are served with:  
Raw salads-potatoes-rice-pasta  
and vegetables of your choice*

***Bon appétit !***

***Enjoy your meal !***

***Nimurpherwe !***



# *La Carte des Boissons / List of Drinks*

## **Eaux Vives / Mineral Waters**

Nil 50 cl .....	600 Frw
Nil 1,5 cl .....	1500 Frw
Inyange 50 cl .....	600 Frw
Inyange 1,5 cl .....	1500 Frw

## **Jus / Juices**

Jus de Maracuja .....	1000 Frw
Jus de Grenadine .....	1000 Frw
Jus de Menthe .....	1000 Frw
Jus d'Ananas .....	1000 Frw
Jus de Pommes .....	1500 Frw

## **Limonades / Soft Drinks**

Fanta Orange .....	500 Frw
Coca-Cola .....	500 Frw
Fanta Citron .....	500 Frw
Sprite .....	500 Frw
Tonic .....	500 Frw
Eau Gazeuse .....	500 Frw
Red Bull .....	2500 Frw
Bavaria Non-alcoolisé .....	2500 Frw
Bavaria Alcoolisé .....	2500 Frw

## **Bieres / Beers**

Mutzig 65 cl .....	1500 Frw
Mutzig 33 cl .....	1000 Frw
Mutzig Pression Gde .....	1500 Frw
Mutzig Pression Pte .....	1000 Frw
Primus 72 cl .....	1200 Frw
Primus 33 cl .....	1000 Frw
Skol 65 cl .....	1500 Frw
Skol 33 cl .....	1000 Frw
Skol Gatano 65 cl .....	1200 Frw
Turbo King 33 cl .....	1000 Frw
Amstel Beer 33 cl .....	1000 Frw
Guinness 33 cl .....	1000 Frw
Heineken 33 cl .....	1500 Frw
Tusker Malt 33 cl .....	1500 Frw
Tusker Lager 33 cl .....	1500 Frw
Bell 50 cl .....	1500 Frw

## **Apperitifs / Appetisers**

Amarula .....	1500 Frw
Cinzano .....	1500 Frw
Campari .....	1500 Frw
Martini .....	1500 Frw
Ricard .....	1500 Frw
Pernod .....	1500 Frw

## Eaux de Vie

Cognac Martel .....	2000 Frw
Gordon's Gin .....	1500 Frw
Uganda Waragi Gde.....	5000 Frw
Uganda Waragi Gde.....	3000 Frw
Vodka Smirnof .....	1500 Frw
Malibu .....	1500 Frw
Johny Walker Red label .....	1500 Frw
Johny Walker Black label .....	2000 Frw
Chivas .....	2000 Frw
Jack Daniel's .....	2000 Frw
J & B .....	1500 Frw
Haig .....	1500 Frw
Rum Baccardi .....	1500 Frw
Rum Captain Morgan .....	1500 Frw
St Raphael .....	1500 Frw

## Liqueurs / Liquors

Mandarine Napoléon .....	1500 Frw
Cointreau .....	2000 Frw
Grand Marnier .....	1500 Frw
Cocktail NYIRAMACIBIRI .....	1500 Frw

## Vins Blanc / White Wines

Mont Rochelles .....	25 000 Frw
Chablis .....	25 000 Frw
Vin de Messe .....	18 000 Frw
Drostdy-Hof .....	2500 Frw

## Vins Rouges / Red Wines

Mont Rochelles .....	25 000 Frw
Côte du Rhône .....	25 000 Frw
Château Pyfromage .....	25 000 Frw
Mouton Cadet .....	25 000 Frw
Drostdy – Hof .....	25 000 Frw

## Vins Roses / Rose Wines

Mateus Gd .....	18 000 Frw
Mateus Pt .....	15 000 Frw
D'anjou .....	20 000 Frw

## Vins Mousseux / Bubbling Wines

Muscador .....	18 000 Frw
Moët et Chadron .....	50 000 Frw
Laurent Perrier .....	50 000 Frw

## Cigarettes

Intore.....	1000 Frw
Dunhill .....	1000 Frw