

poivre NOIR

Kigali

| ME
| NU |

Monday to Saturday

Rouge



SOUTH AFRICA

THELEMA Mountain red 2018 Syrah/Grenache/Petit verdot	58.000
KANONKOP cape blend 2019	55.000
SPIER pinotage 2021	39.000
KAAPZICHT Bin 3 Merlot 2018	66.000
GLENELLY "The glass collection" merlot 2018 ♥	53.500

FRANCE

HERITAGE AN 118 Coteaux de Narbonne 2020	60.000
CHÂTEAU DE PENA cotes du roussillon 2019	43.000
TERROIR & TRADITION Costieres de Nimes ♥	40.000
GERARD BERTRAND "CHANGE" organic Pays d'Oc 2019	47.500
CHÂTEAU LA GUERINNIERE saint-emilion 2018	75.000
CHÂTEAU GRIMARD AOP côtes de Bourg 2018	45.000
AUBERT & MATTHIEU "AMY" IGP pays d'Oc 2020 ♥♥♥♥	60.000
DOMAINE PELAGUÉ AOP Côtes-du-Rhône 2020 ♥♥♥♥	45.000

ITALY

VENELOS PROPE montepulciano d'Abruzzo DOC 2019	70.000
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Blanc

SOUTH AFRICA

GLENELLY The glass collection unoaked chardonnay 2020 ♥	46.000
KAAPZICHT sauvignon blanc 2021	45.000

FRANCE

AUBERT & MATTHIEU HAUTES PISTES AOP chardonnay ♥♥♥♥	62.000
DOMAINE PELAGUÉ côtes du rhône ♥♥♥♥	42.000

ITALY

TOMARESCA Chardonnay 2021	53.000
CAVIT pinot grigio 2021	41.000

Rosé

SOUTH AFRICA

KANONKOP KADETTE	42.000
JORDAN CHAMELEON dry rose 2020	46.000
KAAPZICHT pinotage rose 2020	47.000

AUSTRALIA

JACOB'S CREEK crisp rose ♥	36.000
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ITALY

CAVIT PRINCIPATO pinot grigio	40.000
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A close-up photograph of several champagne bottles with gold foil on their necks, surrounded by crushed ice. The scene is dimly lit, with light reflecting off the glass and ice.

Champagne

MOËT & CHANDON

brut
230.000

LAURENT PERRIER

brut
200.000

Sparkling Wine

THE INDEPENDANT 60.°°°
prosecco brut

JACOB'S CREEK 60.°°°

Cocktails



IRISH ROSE 14.000
Irish whiskey, lemon, grenadine, lemon zest

GODFATHER SOUR 16.000
Scotch whisky, Amaretto, lemon juice, simple syrup

AMALFI MARTINI LIMONCELLO 14.000
Gin, Limoncello, lemon juice, mint

HAVANA MOJITO 14.000
Havana club anejo 3, mint, lemon juice, simple syrup, soda

LONG ISLAND ICE TEA 16.000
Rhum, vodka, triple sec, tequila, gin, cola, lemon juice

PITCHERS /28.000

CARRIBEAN TEA
Rum, ginger, sugarcane syrup, lemon

GIN FIZZ
Gin, orgeat syrup, lime juice, soda



GIN MARE
MEDITERRANEAN GIN

Orange & Rosemary /16.000

CAPE TOWN
BLACK RHINO

Star anise /15.000

BOMBAY SAPPHIRE

Pineapple & Thyme /16.000

BEEFEATER
LONDON DRY GIN

Cucumber & Cilantro /14.000

GINOLOGIST
Non alcoholic gin

Cucumber & Cilantro /14.000

Gin
TONIC

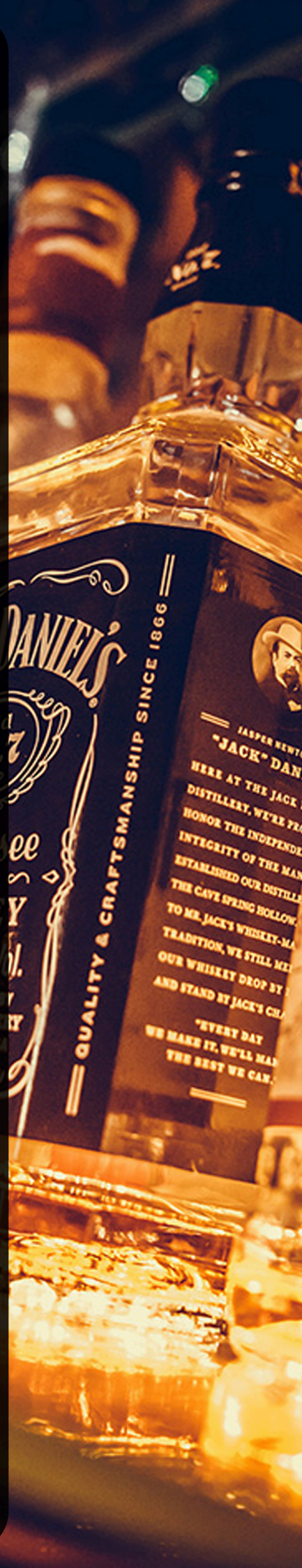
served with krest tonic
+2000rwf with fitch & leedes



Liquors

we serve 5cl / 1.7oz for a single!

Martini Bianco - Rosso.....	/7.000
Kir Cassis.....	/9.500
Porto Tawny.....	/8.500
Jose Cuervo tequila.....	/10.000
Agavita Tequila.....	/12.000
J&B.....	/8.000
Jameson.....	/8.500
Jack Daniel's.....	/10.500
J.W. Black.....	/12.500
J.W. Double Black.....	/14.000
Chivas Regal	/14.000
Glenfiddich 15yrs.....	/18.000
Gordon's dry gin.....	/9.000
Cape Town gin black rhino.....	/14.000
Gin Mare.....	/15.000
Smirnoff vodka.....	/10.000
Absolut vodka.....	/10.000
Havana Club 3 anejos.....	/12.500
Havana Club 7 anejos.....	/14.500
Bacardi Gold.....	/9.500
Captain Morgan.....	/9.500
Captain Morgan spiced.....	/9.500
Hennessy V.S.....	/18.000
Courvoisier V.S.O.P.....	/20.000
Amarula.....	/10.000
Cointreau.....	/12.000
Grand Marnier.....	/12.000
Mandarine Napoleon.....	/12.000
Disaronno Amaretto.....	/10.000



SOFTS /2.000

Coca-Cola /ZERO

Fanta orange/citron

Krest Tonic

Vitalo sparkling water

Inyange minerale water 50cl

Virunga mineral water

Virunga sparkling water

ESPRESSO  /3.000

STRONG / MEDIUM / DECAF

Lungo

Ristretto

Tea /2.500

Black/Green/Mint/Ginger



JUICES /2.500

Mangue / Mango

Ananas / Pineapple

Pomme / Apple

Orange

Passion fruit

BEERS

HEINEKEN 33cl...../3.000

MÜTZIG 33cl...../3.000

AMSTEL...../3.000

SKOL MALT...../3.000

SKOL LAGER 33cl...../3.000

SKOL PULSE/3.000

VIRUNGA GOLD/MIST...../3.000

GATANU PANACHÉ NA/3.000

BELGIAN BEERS

LEFFE BLONDE 33cl 6.6%...../10.000

LEFFE BRUNE 33cl 6.5%...../10.000



Lunch Bowls

SMOKED SALMON 24.000

smoked salmon, lettuce, hard boiled eggs, avocado, cucumber, potato, pickled onions,
dill & dijon yoghurt dressing
gluten free

SPICY CHICKEN SKEWER 14.000

spicy grilled chicken skewer, cajun fried rice, sweet plantain, coleslaw, cucumber, tomato
gluten free

CRISPY CHICKEN CESAR SALAD 18.000

crispy fried chicken fillet, lettuce, eggs, bacon, croutons(*), housemade cesar dressing, onions
gluten free (*)

FISH KOFTA 14.000

fish kofta, tomato & parsley tabouleh, crispy chickpeas, houmous, tahini

BEEF TERIYAKI 14.000

sauteed teriyaki beef, coconut rice, grilled pineapple, pickled ginger & onions grilled broccolini

CHICKEN SALAD 12.000

roasted chicken served cold, lettuce, fried sweet potato, avocado, tomato, corn,
honey & garlic dressing
gluten free

SWAP WITH FALAFEL OR GRILLED PORTOBELLO FOR A VEGETARIAN/VEGAN OPTION

CHEESE BURGER

Pure beef patty 160gr, housemade english muffin bun, Poivre Noir secret sauce caramelized onions,
tomato, lettuce, hand cut belgian fries cheddar or blue cheese / with or without bacon
15.000

Plant based options

Crispy mushrooms & cheese burger (vegetarian) 14.000

Falafel burger (vegan) 12.000



HOUSEMADE CHEESE CROQUETTES 14.000
vegetarian

BUTTERNUT HUMMUS, EGGPLANT CREAM, AVOCADO CREAM & TOASTS 9.000
gluten free - vegan

GRILLED BEEF TENDERLOIN 22.000

black pepper or blue cheese sauce / mushrooms duxelles / fries & truffle mayo
gluten free

BEEF FILLET TAGLIATA, ROSEMARY & CITRUS IUS 24.000

roasted tomatoes, rucola, parmesan, french fries, white truffle mayo
gluten free

SALMON FILLET WITH CRISPY SKIN 30.000

orzo pasta risotto with lemon, roasted zucchini & dill, salsa verde
gluten free

TILAPIA FROM BUGESERA "A LA GRENOBLOISE" 18.500

butter lemon & capers sauce, almonds, potato churros (*) & chili lime mayo
gluten free (*)

CHARRED SPICY CAULIFLOWER, BUTTERNUT & SMOKED PAPRIKA HUMMUS 16.000
toasted almonds, sweet bellpeppers, onions and balsamic compote
gluten free - vegan

Starters

SHRIMPS FLAMBEE WITH PASTIS LIQUOR
ginger & vegetables brunoise cream
15.000

CHAR GRILLED OCTOPUS,
yellow sweet potato cream, octo dressing & pico de gallo
13.000

MUSHROOMS TOAST WITH WHITE TRUFFLE OIL
10.000

SMOKED SALMON ON A SAVOURY PANCAKE,
tzatziki cucumber & feta
15.000

PARMIGIANO REGGIANO CROQUETTES
14.000

SHRIMPS RAVIOLI
bisque cream, coriander oil
14.000

Plant based

BUTTERNUT HUMMUS, EGGPLANT CAVIAR, AVOCADO CREAM
dips & toasts
8.000

CONFIT BEETROOT WITH TARRAGON & APPLE SYRUP "DE LIÈGE"
potato latke, tahini
9.500

CHARRED SPICY CAULIFLOWER, BUTTERNUT & SMOKED PAPRIKA HUMMUS
toasted almonds, sweet bellpeppers, onions and balsamic compote
16.500

CREAMY POLENTA, RATATOUILLE, RUCOLA PESTO
14.500

SMOKED MUSHROOMS & BUTTERNUT RISOTTO
with white truffle oil
16.000

FALAFEL & AVOCADO BURGER (contains gluten)
12.000

SEAFOOD

RED BREAM FISH FILLETS
pan roasted, lemony sautéed vegetables brunoise, toasted almonds, aioli sauce
32.000

SALMON FILLET WITH CRISPY SKIN
orzo pasta risotto with lemon, roasted zucchini & dill, salsa verde
35.000

PAN FRIED TILAPIA FILLETS
virgin sauce with cherry tomato and herbs, potato mousseline
18.500

GRILLED JERK OCTOPUS
romesco chili sauce, sautéed potatoes, chimichurri, coriander
24.500

MEATS

LE TOURNEDOS DE BOEUF POIVRE NOIR AU COGNAC
black pepper & cognac cream sauce, buttery mashed potato
roasted vegetables
26.000

CHEESE BURGER
Pure beef patty 160gr, housemade english muffin bun, Poivre Noir secret sauce caramelized onions,
tomato, lettuce, hand cut belgian fries cheddar or blue cheese / with or without bacon
15.000

CHARRED DUCK BREAST
balsamic & red wine reduction, crispy bacon, braised red cabbage, mashed sweet potato
30.000

GRILLED PORK NECK
sauce blanquette, mashed potato & beetroot, orange parmesan gremolata
25.000

PORK FILLET MIGNON
orange caramel sauce, butternut and bacon jam, arugula, parmigiano
19.500

GRILLED BEEF TENDERLOIN
black pepper or blue cheese sauce, grilled mushrooms duxelles
mashed potato, french fries or pommes dauphine
22.000 | Brandy flambe 25.000

MUSHROOMS & WHITE TRUFFLE OIL RISOTTO
with charred mushrooms and parmigiano
21.000

PULLED RABBIT RAVIOLI
parmigiano cream, spicy beef sausage crumble, rucola, toasted almonds
24.000
contains gluten

Dessert

STICKY TOFFEE PUDDING
with butterscotch sauce
12.000

CAFE OU THE GOURMAND : ESPRESSO COFFEE OR TEA
mini chocolate mousse / mini coconut mango panna cotta / baba au rhum
14.000

"APPLE PIE" ICE CREAM
burnt apple puree / roasted apple / vanilla ice cream / toasted almonds
12.000

CHOCOLATE BROWNIE
salted caramel sauce / roasted banana / meringue / creme anglaise
12.000

DARK CHOCOLATE MOUSSE
whipped cream / praline / biscuit
12.000
gluten free



BRUNCH

on saturday's 11am - 3pm
except umuganda



FRESH

TZATZIKI CUCUMBER SALAD 10.***
Cucumbers, feta, dill yohurt dressing, olives, mint

GREEN MANGO SALAD 6.***
unripe mango, tomatoes, coriander, peanuts, mint

B.L.T 8.***
bacon, lettuce, tomato, avocado, croutons, basil

SMOKED SALMON 20.***
lettuce, feta cheese, pickled onions, cucumbers

SWEET & COMFORTING

FLUFFY FRENCH TOASTS 8.***
brioche bread soaked in egg mixture and pan fried
jam and syrup, confectioner's sugar

add crispy bacon +2.000

CINNAMON RAISIN PANCAKES 8.***
layers of pancakes filled with sugary cinnamon
and raisins, topped with frosting

CREPES FRANCAISES NUTELLA 10.***
crepes stuffed with hazelnut chocolate paste
topped with sweet whipped cream and toasted almonds



PLANT BASED

MEDITERRANEAN ROASTED SQUASH 12.***
charred butternut squash, hummus, savoury granola
lebanese tabouleh, tahini dressing, grilled flat bread

BABA GANOUSH 10.***
eggplant cream, grilled eggplant, crisp vegetables
toasted almonds, grilled flat bread

BEETROOT & TAHINI 12.***
fondant beetroot in tarragon liege syrup
whipped tahini, hash browns

BRUNCH PITCHERS

28.***

GIN FIZZ
Gin, soda, lemon juice, simple syrup

PENICILLIN
Whisky, honey, ginger & lemon juice,
sugarcane syrup

PLANTEUR
Agricultural rum, mix of fruit juices,
cinnamon

WARM & SAVOURY

14.*** **BENEDICT CROISSANT**
poached eggs, bacon, wilted spinach, hollandaise



With smoked salmon +5.000
gluten free : ask for hash browns

16.*** **HUEVOS RANCHEROS**
eggs your way, flat bread, refried, black beans, feta
tomato salsa, jalapeño

18.*** **FULL ENGLISH BREAKFAST**
2 eggs your way, hash browns, chicken sausage
roasted tomatoes, beans, sauteed mushrooms

12.*** **EGGS N 'SHROOMS**
cheesy 3 eggs omelette with cheese filled
with mushrooms persillade, white truffle oil

10.*** **PARMIGIANO CROQUETTES**
served with a lil' mixed green salad

16.*** **THE BREAKFAST BURGER**
beef patty, cheddar, bacon, fried egg
hashbrown, lettuce & tomato, special sauce

DESSERT

12.*** **CAFE GOURMAND**
chocolate mousse, coco mango pannacotta
rum baba, espresso or tea

8.*** **DARK CHOCOLATE MOUSSE**