





Reds

	<i>Glass</i>	<i>Bottle</i>
Orbiel & Frères Merlot France, 2024	16000	64000
Bruce Jack Cabernet Sauvignon South Africa, 2022	20000	80000
Spier Signature Pinotage South Africa, 2024	19000	77000
Le Bio Balthazar Organic Minervois (Grenache & Syrah)  France, 2018		70000
Man Vintners, Bosstok Pinotage South Africa, 2023		100000
Gerard Bertrand Change Organic Merlot IGP Pays D'Oc  France, 2023		92000
Bosman Generation 8 Shiraz South Africa, 2023		105000
Clarendelle Bordeaux Rouge France, 2017		110000
Kanonkop Kadette Cape Blend (Pinotage, Cabernet Sauvignon, Merlot, & Cabernet Franc) South Africa, 2023		130000
Paul Cluver Pinot Noir South Africa, 2023		130000
Zenato Valpolicella Superiore DOC Italy, 2020		110000
Antinori Pèppoli Chianti Classico Italy, 2021		150000
Prunotto Barolo DOCG Italy, 2018		245000

Whites

	<i>Glass</i>	<i>Bottle</i>
Cavit Principato Chardonnay IGT Italy, 2023	16000	64000
Château Pierrousselle Sauvignon Blanc France, 2024	17000	67000
KWV Vinecrafter Chenin Blanc South Africa, 2022	17000	67000
Clarendelle Bordeaux Blanc France, 2022		110000
Bruce Jack Lifestyle Rosé (Sauvignon Blanc & Shiraz) South Africa, 2024		80000
Mastri Vernacoli Pinot Grigio Italy		75000
La Colline aux Princes Sancerre Sauvignon Blanc France, 2024		140000
Louis Latour Chablis La Chanfleure France, 2022		165000

Champagne & Sparkling

	<i>Bottle</i>
KWV Classic Sparkling Demi-Sec South Africa	80000
Sensi 18K Gold Prosecco Italia	115000
Sensi Prosecco, Extra Dry Italia	95000
V&G Dupont Nuage de Blancs France	180000
V&G Dupont Eclat de Nos Territoirs France	180000
Veuve Clicquot France	270000





Le Petit Chalet

Crafted Cocktails

Hari Kari. Kari Rwandan Potato Vodka, Cointreau, Passionfruit (Made in Rwanda)	18000
Imizi Pineapple Paradise. Imizi Rum, Pineapple, Grenadine (Made in Rwanda)	18000
Chalet D'Or. Hennessy, Passionfruit, Honey, Citrus	22000
New York Sour. Wild Turkey Bourbon, Lemon, Simple Syrup, Cabernet Float, Egg White (Optional)	17000
Old Fashioned. Wild Turkey Bourbon, Orange, Bitters, Maraschino Cherry	17000
Aperol Spritz. The Classic. Aperol, Prosecco & Soda Water	16000
White Sangria. Vodka, Chardonnay, Fruit	15000
Chalet's Sangria. Cabernet, Brandy, Fruit	15000
Smoked Manhattan. Jack Daniels, Vermouth, Bitters	18000
Cadillac Margarita. Grand Marnier, Olmeca Gold, Lime, Salt	22000
Mojito. Bacardi Rum, Mint, Lime, Vitalo	17000
Raspberry Beret. Chambord, Absolut Vodka, Pineapple	18000
Bubbly Pink Punch. Prosecco, Cointreau, Vodka, Grenadine	17000
Negroni. Gordons Gin, Campari, Cinzano, Orange	17000
Sidecar. Cognac, Grand Marnier, Lemon Juice	20000
Le Petit Prince. Olmeca Silver, Cointreau, Ginger, Mint, Lemon	17000
Espresso Martini. Absolut Vodka, Kahlua	17000
Whiskey Sour. Whisky, Lime Juice, Simple Syrup, Egg White (Optional)	17000

Mocktails

Elder Gentleman: Vitalo, Smashed Blueberry, Lime, Elderflower	9000
Frozen Hibiscus Fizz	9000
Mint Lemonade Slushie	9000
Ginger Lemongrass Lemonade	9000
Detox: Beetroot, Pineapple, Ginger	9000
Watermelon, Strawberry, & Basil Breeze	9000
Sweet Sunrise: Grenadine, Orange Juice, Vitalo	9000
Pomegranate Mojito (virgin). Pomegranate, Grenadine, Lime Simple Syrup, Orange	9000

Soda & Juice

Coca Cola, Sprite, Fanta, Vitale	3000
Virunga Sparkling or Still	3000
Fresh Orange Juice	12000
Fresh Mango Juice	12000
Fresh Tree Tomato Juice	8000
Fresh Pineapple Juice	8000

Beer

Corona Extra	7000
Desperados	7000
Amstel	4000
Heineken	5000
Virunga Gold	4000
Virunga Mist	4000





Le Petit Chalet

Starters

Classic French Onion Soup:
A Le Petit Chalet Favorite!
Caramelized Onions, Beef Broth,
Melted Gruyere, Crouton **16000**

Macaroni & Cheese:
Creamy Irish Cheddar, Crispy
Crumb Topping **13000**

**Garlic Mushroom & Gruyère
Toast:** Sautéed Mushrooms on
Garlic Baguette with Gruyère **15000**

Charred Aubergine: Whipped
Feta, Olive Oil, Herbs, Garlic, Sun **14000**
Dried Tomato

Crispy Calamari: Buttermilk
Marinated and Flash Fried,
Lemon Aioli **23000**

Smoked Salmon Baguette:
Chèvre, Pickled Onion, Caper,
Smoked Salmon, Petit Salad,
Crispy Baguette, Herbs **24000**

Pepperonata & Feta: Slow-
Roasted Peppers, Garlic, Olive **12000**
Oil, Herbs, Feta, Grilled Baguette

Assorted Imported Cheese:
Chefs Selection of Often
Changing European Cheeses,
Grilled Baguette, Berries, Grapes,
Candied Walnut **29000**

Charcuterie & Cheese:
Chefs Selection of Imported
Meats, Foie Gras Terrine,
European Cheeses, Olives, Grilled **48000**
Baguette

Salads

LPC House Salad: Local & Imported
Greens, Radish, Cherry Tomato,
Carrot, Cucumber, Balsamic **9000**
Vinaigrette

Caesar Salad: Crispy Romaine
Lettuce, Parmesan, Creamy **14000**
Classic Anchovy Dressing, Garlic
Croutons, Parmesan

Tree Tomato Salad: Beetroot,
Avocado, Orange, Arugula, **15000**
Gooseberries, Orange
Vinaigrette

Goat Cheese Salad: Salad of
Chèvre, Blueberries, Orange, **17000**
Candied Walnut, Mixed Lettuces,
Orange Rosemary Vinaigrette

Coffee Drinks

Tea. Ask Server For Varieties **6000**

African Tea **6000**

Espresso Shot **3000**

Cappuccino. Steamed Milk, Foam **6000**

Latte. Espresso, Hot Milk, Foam **7000**

Macchiato. Espresso, Little Foam **4000**

Mocha. Espresso, Milk, Monin
Chocolate **6000**

Hot Chocolate. Monin Chocolate &
Milk, Whipped Chantilly Cream **8000**

Affogato: Premium Rwandan Espresso
with Homemade Vanilla Bean Ice **10000**
Cream





Le Petit Chalet

Main Course

Steak Frites: Fire Grilled Fillet Mignon Medallions, Green Peppercorn Sauce, Parmesan Potato Fries, Vegetables du jour	39000
Braised Lamb Shank: Fork Tender Lamb Shank Slow Braised In Rich Red Wine Sauce, Carrot Parisienne, Peas, Parmesan, Creamy Italian Polenta, Garlic Crisps	36000
Tilapia: Oven Roasted with Garlic, Paprika, Lemon & Chilis, Vegetables du jour, Parsley Potatoes, Tomato Provençale	29000
Chicken Rigatoni alla Vodka: Grilled Chicken, Tomato Alfredo Sauce, Rigatoni Pasta, Parmesan, Herbs, Oven Dried Tomato	30000
Chicken Paillard: Breaded & Pan Fried Chicken Breast With Lemon Caper Beurre Blanc, Salad of Gourmet Greens, Parmesan Cheese, Cherry Tomato <i>*Also Available As "Simply Grilled" ask server for details</i>	29000
Vegetable Risotto: Creamy Arborio Rice with Carrot Coulis, Roasted Tomato, Zucchini, Broccoli, Peas, Parmesan Cheese	24000
Blackened Chicken Fettuccini: Grilled Chicken, Homemade Fettuccini, Creamy Parmesan Sauce, Blackening Spice.	29000
Grilled Salmon: Saffron Orzo Pasta, Tomato Coulis, Garlic Sautéed Spinach, Parmesan Cheese	47000
Dry Aged Kenyan Bone In Ribeye: 500gm, Truffled Butter, Parsley Potato, Vegetables du jour, Natural Jus	59000

Try our Daily Specials

Desserts

Trio Of Creme Brûlée: Vanilla, Saffron, Orange, Berries	16000
Lemon Tart: Cream Cheese & Lemon Tart, Strawberry Sauce, Berries	16000
Sticky Date Pudding: Moist Date Cake, Hot Amarula Caramel, Vanilla Bean Ice Cream	16000
Hot Fudge Sundae: Our Premium Caramel & Vanilla Bean Ice Cream, Hot Fudge, Whipped Cream	16000
Chocolate Bundt Cake: Moist Swiss Cocoa Cake, Crème Anglaise, Whipped Cream, Berries	16000
Affogato: Premium Rwandan Espresso with Homemade Vanilla Bean Ice Cream	10000





Le Petit Chalet

Brunch

Available Saturday & Sunday 11:30-4

Hot Beignets: Perfect brunch Appetizer. New Orleans Style, Berry and Nutella Dipping Sauces (<i>Fresh! Allow Extra Cooking Time!</i>)	12000
Assorted Imported Cheese: Grilled Baguette, Berries, Preserves, Apples, Grapes, Candied Walnuts	29000
Charcuterie & Cheese: Chefs Selection of European Cheeses, Foie Gras Terrine, Imported Meats, Fruit, Nuts, Olives, Grilled Bread	48000
Smoked Salmon Baguette: Chèvre, Pickled Onion, Capers, Lemon Zest, Herbs, Petit Salad	24000
Vegetable Omelet: Eggs, Sautéed Peppers, Onions, Herbs, Whipped Eggs, Potatoes, Fruit Salad	21000
Avocado Toast: Toasted Baguette, Avocado, Radish, Herbs, Tomato, Potatoes, Fruit Salad	18000
Huevos Rancheros: 2 Eggs Any style, Black Beans, Tortillas, Zesty Tomato Ranchero Sauce, Avocado, Fresh Cheese, Smoked Paprika	22000
Blueberry Pancakes: Fresh Plump Berries, Fruit Salad, Maple Syrup	18000
Eggs Benedict: Smoked Salmon, Croissant, Poached Eggs, Hollandaise, Potatoes, Fruit Salad	27000
Steak & Eggs: Aged Kenyan Ribeye, 2 Eggs Any Style, Plantains, Chimichurri, Potatoes, Fruit Salad	36000
Chorizo & Egg Hash: Spicy Spanish Chorizo, Potato, 2 Eggs Any Style, Pico De Gallo, Fruit Salad	24000
Bougie Breakfast: 2 Eggs Any Style, 2 Blueberry Pancakes, Roasted Tomato, Potatoes, Bacon, Fruit Salad	28000
Grilled Salmon: Saffron Orzo Pasta, Tomato Coulis, Spinach, Parmesan	47000
Steak Frites: Fire Grilled Fillet Mignon Medallions, Green Peppercorn Sauce, Parmesan Potato Fries, Vegetables du jour	39000
Chicken Paillard: Breaded & Pan Fried Chicken Breast With Lemon Caper Beurre Blanc, Salad of Greens, Parmesan Cheese.	29000

* Also Available As "Simply Grilled" ask server for details





Le Petit Chalet

**Try our Sister Restaurant for
Kigali's Premium
Chef Crafted Pizza**



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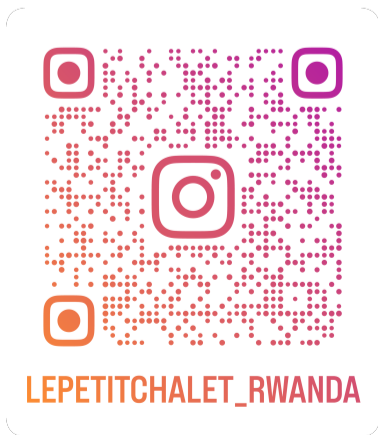




Le Petit Chalet



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