



LE YOUKOUNKOUN  
1965

# Menu





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BIOGRAPHY OF  
DORAH VISIONARY BEHIND  
LE YOUKOUNKOUN 1965

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Le Youkounkoun 1965, a true rare African diamond located in Kigali, Rwanda, is the brainchild of a passionate visionary, already celebrated for her success with Boho Lounge. Building on this experience, she introduces a high-end concept that promises an exceptional culinary experience.

In this new establishment, she presents a reimagined Franco-Caribbean cuisine, blending tradition with creativity. Each dish invites guests on a culinary journey around the globe, where flavors harmoniously intertwine to create unique gastronomic delights.

The restaurant's ambiance is thoughtfully designed to be cozy and chic, providing the perfect setting to savor refined dishes. The service is uncompromisingly attentive, ensuring that every visit is memorable.

At Youkounkoun 1965, every meal is more than just dinner; it's a sensory experience that celebrates the richness of culinary cultures. The visionary is dedicated to making sure each guest feels transported into a world where gastronomy becomes art.

Come discover this new gem in Kigali, where innovation meets authenticity, and allow yourself to be captivated by a creative and flavorful cuisine.



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## CHEF EUGENE

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Chef of the restaurant Le Youkounkoun, Chef Eugène is a graduate and has several years of experience in various gastronomic establishments. He puts his know-how at the service of creating a tasty gastronomic menu that will take you on a journey through the Caribbean, a cuisine with multiple influences. Our cuisine is based on the fusion of Caribbean traditions, discovered in the 16th century, which was transformed into a local cuisine in the 19th century, embellished with a French touch. At the head of his brigade with an iron fist, Chef Eugène is committed to offering you an exceptional culinary experience.

Our cuisine is based on Caribbean fusion which has been found in 16th century and it has become a Glocal Cuisine in 19th century with European final touch.

## **APPETISER**

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### **CHICKEN STICKS**

Caribbean marinated chicken strips served with mango & pineapple sauce

**20,000 Rwf**

### **BOKIT**

Stuffed pani puri with Chinese cabbage, chicken brunoise, and mixed vegetables

**15,000 Rwf**

### **ACCRAS**

A mixed fresh herb salad with dried tilapia, served with a spicy tartar sauce.

**15,000 Rwf**

### **VOL AU VENT**

Stuffed puff pastry shells with assorted veggies, smoked salmon, and goat cheese cream

**20,000 Rwf**

### **SPINACH AND FETA LAVIOLI**

Freshly house made pasta served with pumpkin coulis and basil oil.

**20,000 Rwf**

### **OASIS ROLL**

Assorted sushi served with wasabi and ordinary soy sauce.

**20,000 Rwf**

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## **STARTER**

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### **SMOKED WALDORF SALAD**

Salty and sweet mixture of fruit and veg with smoked salmon with walnuts and cashew dressing

**35,000 Rwf**

### **LOBSTER AND AVOCADO SALAD**

Served with a combination of Caribbean herbs & condiment dressing and caviar

**35,000 Rwf**

### **PEAS AND SAUTÉED MUSHROOM CAPPUCINO**

A fine blended peas and oyster mushroom flavored, served with homemade brioche with truffle oil

**20,000 Rwf**

### **CONSOMMÉ BRUNOISE**

A light clear soup served as cleanser with a dash of vegetables

**20,000 Rwf**

### **SPINACH & FETA RAVIOLI**

Freshly made ravioli served with pumpkin sauce and basil oil

**30,000 Rwf**

### **A THOUSAND HILLS SALAD**

Freshly garnished veggie salad with mixed house dressing

**30,000 Rwf**

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## MAIN COURSE

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### TURF AND SURF

Poached and sautéed seafood duo with roasted filet mignon, served with Musanze root mash, baby carrots, and caviar topping

**50,000 Rwf**

### JERK SPICE CHICKEN

Caribbean chicken drum stick infused with red wine and leeks served with anna potato on a bed of pea puree

**35,000 Rwf**

### GULF DARIEN CHICKEN

Cajun chicken with spicy flavor served with quinoa and flatbread

**35,000 Rwf**

### HERB CRUSTED FRESH SALMON

Pan sealed with holes laddish celery sticks puree, tomato grapes served with lemon butter sauce and plantains galletes.

**45,000 Rwf**

### RWANDAN SEA BUS

Well marinated skinned tilapia with dill served with vegetable coulis rice beans and lemon glass with bone marrow sauce.

**35,000 Rwf**

### BEEF WILLINGTON

Sealed beef medallion coated with prosciutto mushroom and puff pastry served with yam mousseline and red wine reduction, green beans.

**51,000 Rwf**

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### LAMB RACK

Crusted and roasted rack of lamb served with sweet potato croquette  
local mushroom, baby corn and mint infusion

**48,000 Rwf**

### SEA FOOD YASSA

Sealed, tiger prawns Nile perch and shrimp, calamari, marinated in  
yassa marinade served on yassa puree and noisette potato.

**50,000 Rwf**

### RISOTTO EGGPLANT

A slow stewed rice with fried eggplant finished with napolitana sauce  
finished with parmigiana

**30,000 Rwf**

### VEGAN FEAST

Peanut stew with sweet potato, Moroccan chick peas vegetable in stock  
served with spinach rice

**35,000 Rwf**

**Side dishes:** Rice, Chips or Veg

**10,000 Rwf**

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**DESSERT**

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**APPLE TIRAMISU CAKE**

Revisited vanilla cheese custard cream cake topped with apple jelly

**30,000 Rwf**

**CHOCOLATE YOUNKOUKOUN**

A rich chocolate and nuts dessert garnished with ganache

**25,000 Rwf**

**AVOCADO AND CHOCOLATE STRAWBERRY**

Avocado and chocolate mousse served with strawberry coulis  
and abacus.

**30,000 Rwf**

**KIGALI FRUIT MEDLEY**

A selection of hand perfected cut  
seasonal fruit

**15,000 Rwf**

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Our cuisine is all about the freshness of food elegance and presentation  
& delicious simplicity

**Nota bene:** If you are allergic please let your waiter know for  
the perfect service.





With love....







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