

**La Fontaine Restaurant and Can Can Bar**

**Chris Gonzo - Executive Chef**



Chris Gonzo, the popular and respected Executive Chef of Meikles Hotel, started his career in 1970 as a night club porter at a Harare restaurant, where his culinary skills soon became apparent and he moved into the kitchen, being promoted to head cook. He later enjoyed a 15-year career with Harare's Jameson Hotel, where he rose through the ranks from trainee apprentice chef to Food and Beverage Manager. In 1993, Chef Gonzo became Sous Chef at Meikles Hotel's Bagatelle Restaurant and in 1999 moved up to become Executive Sous Chef of the hotel. In 2000, he was promoted to Executive Chef of the world-famous Victoria Falls Hotel and in 2005 came back to Harare as Executive Chef of Meikles Hotel. He holds a Diploma in Culinary Arts (City and Guilds) and both he and his restaurants have won many awards in culinary competitions and restaurant awards events. He represented Zimbabwe at the World Culinary Olympics in Scotland in 1997, when he won two bronze medals. Chef Gonzo is President of the Zimbabwe Chefs Association. He has had experience and exposure from training, appearances and courses in Holland, England, South Africa, Botswana, Thailand, Indonesia and Italy.

**Appetizers**

**Soups: Hot & Cold Starters**

Thai Chicken & Coconut Soup - \$4.00

Cream Of Mushroom Soup - \$4.00

**Light Meals: Pasta & Salad**

Mixed Garden Salad With Lettuces, Eggs, Feta Cheese And Balsamic Dressing - \$6.00

Smoked Chicken Salad With Peacan Nuts, Caramelized Onion And Pesto - \$7.00

Savoury Hake Goujons With French Fries And Tartare Sauce - \$8.00

Sauteed Chicken Livers With Crispy Bacon Rashers And Croquette Potatoes - \$7.00

Oriental Platter With Meat Samoosas, Chicken Springrolls And Tapura Vegetables - \$7.00

Pasta Bolognese - With Ground Prime Beef And Parmesan Cheese - \$7.00

**Vegitarian Options**

Asian Vegetarian Cutlets - \$7.00

Fresh Seasonal - \$7.00

Pasta Mapolitine - \$7.00

**Main Course**

**Fish, Poultry & Meat**

Pan Fried Kariba Tilapia With Lemon Butter - \$13.00

Herb Crusted Chicken Breast Accented With Lemon Grass And Ginger Sauce - \$10.00

Grilled Zimbabwean Organic Steaks, Beef Fillet, Rump Steak Or Sirloin Steak With Mushroom Or Pepper Sauce - \$13.00

Meikles Mixed Grill With Fried Egg - \$10.00

Chef's Special Of The Day - Enquire From Your Waiter - \$10.00

**La Fontaine All Time Favourite Dishes**

Pan Fried, Grilled Or Poached Kingklip - \$13.00

Chicken Cordon Bleu - \$10.00

Pork Schnitzel With Homemade Sauerkraut - \$12.00

Aromatic Curry Of The Day With Chutney And Sambals - \$12.00

Steak "Au Polvre" - Beef Fillet Flambeed At Your Table - \$15.00

**Side Dishes**

All Our Main Courses Are Served With A Choice Of Fresh Seasonal Vegetables  
Or

Mixed Salad, Choice Of Rice, Roast Potatoes, Croquette Potatoes, French Fries, Boiled Potatoes Or Mashed Potatoes

**Desserts**

**Chefs Signature Dishes**

Chocolate Cake With Whipped Cream

Chocolate And Nut Brownies With Mint Ice Cream

La Fontaine Chocolate Mousse In A Golden Tulp Basket

Hot Apple Crumble With Vanilla Ice Cream And Brandy Sauce

Crepes Suzette- Pancakes Flambeed At Your Table

**Teas & Coffees**

**Selection Of Teas And Coffee**

Cappuccino

Espresso

Meikles Special Filter Coffee

Tanganda Tea

Rooibos Tea

Herbal Teas

**Special After Dinner Drinks**

**Alcoholic Coffees**

Don Pedro - \$4.00

Kahlua Pedro - \$4.00

Irish Coffee - \$4.00

Liqueur Coffee - \$4.00