

STARTERS

CRAB & MANGO

Mango cannellonis filled with shredded crab, whipped white cheese

220

ROMAINE HEART

Chicken and anchovy fritters, confit tomato pecorino sauce

190

FOIE GRAS & FIG

Home made foie gras terrine, fig marmalade and brioche with sea salt

240

VEGAN

Seasonal crunchy pickled vegetables, tomato gazpacho, wild berries

190

CARPACCIO

Beef tenderloin vitello style, condiment, parmesan, straw potatoes

230

BEEF TARTARE

Prepared at the gueridon, in demonstration

280

STRACCIATELLA & TOMATOE

Selection of fresh tomatoes, creamy stracciatella

210

MOROCCAN CEVICHE

Ligne- caught fish ceviche with chermoula flavors, wild herb salad

220

ROSSINI SCALLOPS

Pan seared scallops and foie gras, carrots, coral lentils and duck jus

260

FROM THE SEA

ROASTED LINE CAUGHT SEA BASS

Roasted celeriac purée, asparagus and squash cream cannellonis

280

TURBOT SUPREME

Stuffed with black mushrooms, chickpea crisps, foie gras jus and sauteed potatoes

290

DOVER SOLE "EN PORTEFEUILLE"

Sole fillet, peanut and spinach center, verbena jus, pea polenta

250

ROSTED OCTOPUS

Potato purée, peppered fish sauce

220

HALF-COOKED SALMON

Asian style jus and crispy rice croquette

240

FROM THE LAND

TANGIA -STYLE BEEF SHANK

Pressed beef shank, carrot and bread purée, saffron -roasted pommes noisettes

250

ROASTED BEEF FILLET

Truffle potato mille-feuille, sauteed vegetables

320

GRILLES RIBEYE

Simply grilled, savora mustard jus, parmesan straw potatoes

330

ROASTED CHICKEN SUPREME

Organic chicken, truffle-filled heart, chickpea gnocchis, parmesan jus

250

DUCK CONFIT

Sauteed potatoes and apple, blueberry duck

290

OUR RATES ARE IN MOROCCAN DIRHAM AND INCLUDE ALL TAXES.

MOROCCAN INSPIRATIONS

MOROCCAN BITES “CH’HIOUATES”

Assortment of traditional Moroccan salads and a medley of briouates

190

ROASTED LAMB SHOULDER

(For two) Traditional mechoui style lamb with all the classic sides

700

LOBSTER COUSCOUS

Saffron shellfish broth, heirloom vegetables

400

LAMB PASTILLA

Shredded lamb, short jus ,cumin-seasoned asparagus

260

CHICKEN TAGINE

With preserved lemon and meslala olives

240

BEEF TAJIA

Premium beef shank, slow-cooked at low temperature

280

BEEF TAGINE

Chef's inspiration with seasonal vegetables

270

LAMB TAGINE

Sweet and savory, with almonds and toasted sesame seeds

280

COUSCOUS DU CHEF

Vegetarian 250 / Chicken 290

FISH TAGINE

Catch of the day, with chermoula

280

OUR RATES ARE IN MOROCCAN DIRHAM AND INCLUDE ALL TAXES.

DESSERTS

130

VANILLA CARAMEL MILLE-FEUILLE

RASPBERRY CLAFOUTIS

CHOCOLATE FONDANT WITH FLEUR DE SEL

CITRUS PAVLOVA

TATIN PIE ILLUSION

EXOTICA

JAWHARA

SEASONAL CHEESE CAKE

CHEESE PLATTER

FRESH FRUITS PLATTER