

*RESTAURANT*  
LES JARDINS  
DE TAROUDANT  
*DAR AL HOSSOUN*

*RESTAURANT*  
**LES JARDINS  
DE TAROUDANT**  
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*THE MENU*

*All our dishes, sauces and desserts are  
homemade Based on fresh products, fish  
and shellfish According to the market*



## TO START

### **Grilled octopus with satay**

**130 Dhs**

### **Melting tempura**

prawns, octopus and small vegetables

**130 Dhs**

### **Perfect egg and mushroom duxelle**

**120 Dhs**

### **Spider crab salad**

avocado & celery remoulade

**120 Dhs**

### **Citrus quinoa tabbouleh**

**100 Dhs**

### **Chehiwate du bled**

**100 Dhs**



## TO CONTINUE

### **Poached turbot with Taliouine saffron Hollandaise sauce**

braised & sautéed vegetables

**290 Dhs**

### **Mustard crusted rack of lamb**

sweet potato croquettes & seasonal vegetables

**280 Dhs**

### **Wild bass with chermoula spices**

braised & sautéed seasonal vegetables

**280 Dhs**

### **Pan-fried scallops with balsamic vinegar**

rice candy

**270 Dhs**

### **Premium beef fillet with Atlas porcini mushrooms**

potato duchess

**260 Dhs**

### **Moroccan-style stuffed farm-raised cockerel**

**250 Dhs**



# PASTA

**Pasta with Atlas porcini mushrooms**

**190 Dhs**

**Spider crab pasta**

**190 Dhs**

**Zaalouk ravioli**

**170 Dhs**

**Pasta Bolognese**

**150 Dhs**

**Neapolitan pasta**

**130 Dhs**



## DESSERTS

**Assortment of superior matured French cheeses**

**130 Dhs**

**Chocolate Fondant**

*15 minutes' wait*

**110 Dhs**

**Poached pear with amlou**

*almond crumble*

**100 Dhs**

**Tiramisu with dates from the Drâa valley**

**100 Dhs**

**Iced nougat**

**100 Dhs**

**Taliouine saffron crème brûlée**

**90 Dhs**

**Pastilla with milk**

*pistachio pieces*

**90 Dhs**

**Fresh seasonal fruit platter**

**70 Dhs**



## BY THE POOL

*from 11h00 to 17h00*

### **Caesar salad with two chickens**

cooking in two ways,  
romaine lettuce, anchovies,  
parmesan, soft-boiled egg, tomatoes,  
black olive crumble,  
caesar sauce  
**160 Dhs**

### **Poke bowl**

salmon gravlax, avocado, edamame,  
wakame, quinoa  
carrots, cucumbers and cashews  
**160 Dhs**

### **Warm goat cheese salad**

Taroudant orange honey vinaigrette  
**140 Dhs**

### **Beef carpaccio**

homemade fries & mesclun salad  
**180 Dhs**

### **Homemade cheeseburger**

homemade fries & mesclun salad  
**160 Dhs**

### **Free-range chicken nuggets**

homemade fries & mesclun salad  
**140 Dhs**

### **Plate of fries or green salad and cherry tomatoes**

**50 Dhs**



## SPECIALTIES

*On demand and for the whole table*

### OCEAN SIDE

#### **Assortment of sushi and maki**

12 pieces  
250 Dhs

#### **Fish and seafood couscous**

280 Dhs

#### **Pastilla fish and seafood**

240 Dhs

#### **Fish tajine**

220 Dhs

### ATLAS SIDE

#### **Lamb shoulder**

low room temperature  
490 Dhs

#### **Royal couscous**

5 meats & 7 vegetables  
260 Dhs

#### **Free-range chicken R'fissa**

240 Dhs

#### **Beef tangia**

240 Dhs

#### **Tajine of lamb or goat**

240 Dhs

#### **Spha medfouna**

240 Dhs

#### **Tajines of your choice**

free-range chicken  
vegetables  
free-range chicken with orange  
beef with pears  
220 Dhs



