



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

*THE MENU*

*All our dishes, sauces, and desserts are homemade with fresh ingredients, fish and shellfish according to market arrivals.*



## TO START

### **Seared Foie Gras mi-cuit**

with moroccan pancake  
flower of salt from Oualidia.

**160 Dhs**

### **Fusion Tempuras**

prawns, octopus & small vegetables

**160 Dhs**

### **Grilled octopus with satay**

**140 Dhs**

### **Deviled eggs with Taliouine saffron**

celery rémoulade with whole-grain mustard

**130 Dhs**

### **Citrus Quinoa**

**110 Dhs**

### **Bessara**

Creamy chickpea soup

**100 Dhs**



## TO CONTINUE

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

potato *maakouda* galettes

**290 Dhs**

### **Herb-crusted rack of lamb**

roasted garlic & *méchouia* vegetables

**310 Dhs**

### **Prawns & Saint-Jacques from Saint-Brieuc Bretagne**

combava emulsion

**310 Dhs**

### **Sea bass fillet with chermoula spices**

Vegetables of the day

**290 Dhs**

### **Monkfish, Taliouine saffron**

garden kaffir lime emulsion

**270 Dhs**

### **Octopus tagine of Sidi Ifni**

Belboula 30 minute wait

**260 Dhs**

### **Bollito misto of farm poultry**

**240 Dhs**



# PASTA

## **Seafood pasta**

**240 Dhs**

## **Porcini mushroom pasta**

**220 Dhs**

## **Bolognese Pasta**

**170 Dhs**

## **Basil pasta & cherry tomato**

crumbled peanuts with garlic

**160 Dhs**

## **Napolitan Pasta**

**150 Dh**



## DESSERTS

**Assortment of mature french cheeses  
by Maitre Fromager Eric Meignat**

**140 Dhs**

**Chocolate fondant**

15 minutes wait

**130 Dhs**

**Poached pear with amlou**

almond crumble

**120 Dhs**

**Milk pastilla**

pistachio shards

**120 Dhs**

**Raspberry Cheesecake**

120 Dhs.

**Crème brûlée with Taliouine saffron**

**120 Dhs**

**Plate of fresh seasonal fruits**

**100 Dhs**



## SNACKING

### **Dar al Hossoun Salad**

French aged cheeses,  
endives or mixed greens & walnuts

**170 Dhs**

### **Caesar salad with two chicken**

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

**160 Dhs**

### **Homemade cheeseburger**

homemade fries & mixed green salad

**160 Dhs**

### **Poke bowl**

avocado, edamame, wakame, quinoa,  
carrots, cucumbers, and cashew nuts

**160 Dhs**

### **Farmhouse Chicken Nuggets with Homemade Fries**

**140 Dhs**

### **Homemade fries with cherry tomatoes**

**50 Dhs**





## THE SPECIALITIES

*On order and for the whole table*

On demand only 24H

## MOROCCAN

### **Royal couscous**

5 meats & 7 vegetables

**280 Dhs**

### **Lamb shoulder**

low room temperature

**45 Dhs per 100 grams**

### **Couscous fish and seafood**

**300 Dhs**

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

**260 Dhs**

### **Fish and seafood pastille**

### **Free-range chicken pastilla**

**260 Dhs**

### **Spha medfouna**

**240 Dhs**

### **Beef tangia**

**260 Dhs**

### **Tajine of your choice**

Free-Range Chicken Tajine lemon & green  
olives

Tajine of kefta

Tajine of fish

Tajine of free-range chicken

Beef tajine with pears

**240 Dhs**

### **Rífissa with free-range chicken**

**240 Dhs**



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