



## TO START

### **Seared foie gras half cook**

moroccan pancake  
flower of salt from Oualidia.

**160 Dhs**

### **Fusion tempuras**

prawns, octopus & small vegetables

**160 Dhs**

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

celery rémoulade with whole-grain mustard

**130 Dhs**

### **Taroudant citrus and quinoa** 🍷

**120 Dhs**

### **Gazpacho** 🍷

cold tomato soup  
crispy butter bread

**110 Dhs**



## TO CONTINUE

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

vegetables of the day

**320 Dhs**

### **Grilled wild prawns**

rice basmati bonbons and mechouia vegetables

**310 Dhs**

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

potato Maakouda galettes

**290 Dhs**

### **Plancha wild grilled cuttlefish**

roasted vegetables of the day

**260 Dhs**

### **Farmhouse chicken wok**

Moroccan Style

**240 Dhs**



## PASTA

## AND MORE...

### **Seafood pasta**

240 Dhs

### **Bolognese pasta**

170 Dhs

### **Basil pasta & cherry tomato** 🌱

crumbled peanuts with garlic

160 Dhs

### **Napolitan pasta**

150 Dh

### **Homemade fries** 🌱

or

### **Green salad with & cherry tomatoes** 🌱

60 Dhs

### **Homemade cheeseburger**

with Cheddar cheese of master cheesemaker Eric Meignat  
homemade fries and green salad

180 Dhs

### **Caesar salad with two types of chicken**

two cooking styles, romaine lettuce, anchovies, parmesan, soft-boiled egg, tomatoes, black olives crumble,

Caesar dressing.

160 Dhs

### **Vegetarian poke bowl** 🌱

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

160 Dhs

### **Free-range chicken nuggets & homemade fries**

150 Dhs



# DESSERTS

## **Chocolate fondant**

15 minutes wait

**130 Dhs**

## **Crème brûlée with Taliouine saffron**

**130 Dhs**

## **Poached pear with amlou**

almond crumble

**120 Dhs**

## **Milk pastilla**

pistachio shards

**120 Dhs**

## **Plate of fresh seasonal fruits**

**100 Dhs**



ON  
ORDER FOR  
THE WHOLE  
TABLE, AND ON  
DEMAND ONLY  
WITHIN 24  
HOURS.

## THE MOROCCAN SPECIALTIES

### **Royal couscous**

5 meats & 7 vegetables  
280 Dhs

### **Couscous fish and seafood**

300 Dhs

### **Fish and seafood pastilla Free-range chicken pastilla**

260 Dhs

### **Beef tangia**

260 Dhs

### **R'fissa with free-range chicken**

240 Dhs

### **Lamb shoulder**

low room temperature  
(45 Dhs per 100 grams)

### **Tajine of lamb**

or goat  
260 Dhs

### **Spha medfouna**

240 Dhs

### **Tajine of your choice**

Free-Range Chicken Tajine lemon  
& green olives

Tajine of kefta

Tajine of fish

Vegetables Tajine 🍷

Tajine of free-range chicken

Beef tajine with pears  
240 Dhs

# OUR MENU PRODUCTS

All our dishes, sauce, and deserts are homemade with fresh ingredients, fishes and shellfish according to market arrivals

---

## OUR FISH

Wild Sea Bass : Wild, line-caught - (Moroccan Ocean) - ACE Marée Marrakech

Monkfish : Wild-caught - (Moroccan Ocean) - ACE Marée Marrakech

Scallops : Bay of Saint-Brieuc PGI, Label Rouge, MSC, sustainable fishing  
(France, Brittany) - ACE Marée Marrakech

Prawns : Wild-caught - (Moroccan Ocean) - ACE Marée Marrakech

Octopus & Cuttlefish : Wild-caught - (Moroccan Ocean) - ACE Marée Marrakech

Oysters : Farmed in the Dakhla lagoon - (Moroccan Ocean) - ACE Marée Marrakech

---

## OUR MEATS

Chicken : Free-range farm chicken, antibiotic-free - (Morocco Casablanca) - Abeldi

Duck : Homemade foie gras - (Morocco Casablanca) - Agrial

Beef : (Morocco Taroudant) - Copag

Lamb : (Morocco Taroudant) - Copag

---

## OUR FRUITS & VEGETABLES

Citrus Fruits : (Morocco Taroudant) - Akemrane Taroudant



Other Fruits & Vegetables : (Morocco Souss) - Eilaf fresh Inezgane

---

**OUR MUSHROOMS :** (Morocco Atlas Ifrane) - Afrique Champignons

---

**OUR EGGS :** (Morocco Casablanca) - Abeldi

Free-range farm eggs, antibiotic-free

---

**OUR CHEESE :** (France) - Maître Fromager Eric Meignat, Maxmarie Distribution

All our cheeses are French, farmhouse, made from whole milk

(goat's cheese, Roquefort, Cantal, etc.), as well as pasteurized varieties (cheddar, Emmental...).

---

**OUR OLIVE OIL :** (Taroudant) - Our gardens

---

**OUR MARMALADES :** (Taroudant) - Homemade

---

**OUR BREAD :** (Morocco) - Delis Mohammedia, Casablanca & Draa Taroudant