



TO START

House-made tataki salmon

charred avocado

170 Dhs

Pan-seared Foie Gras

Moroccan crepe, Oualidia fleur de sel

170 Dhs

Fusion Tempura

Prawns, octopus, squid & fresh vegetables

170 Dhs

Saté Grilled Octopus

160 Dhs

Deviled Eggs with Taliouine Saffron

Celery remoulade, whole-grain mustard

140 Dhs

Taroudant Citrus Quinoa 🌱

120 Dhs

Chef's Bissara 🌱

Fava bean or chickpea soup from the Souss valley & cumin

110 Dhs



TO CONTINUE

Herb-Crusted Rack of Lamb

Méchouia vegetables & roasted garlic

320 Dhs

Wild Sea Bass Fillet with Chermoula Spices

Crispy market vegetables

310 Dhs

Wild Prawns & Saint-Brieuc Sea Scallops

Rice bonbons & market vegetables

310 Dhs

Premium Beef Fillet

Maakouda potato patties

310 Dhs

Monkfish with Taliouine Saffron

260 Dhs

House Black Ravioli with Wild Prawns

Garden kaffir lime emulsion

270 Dhs

House Cordon Bleu

Free-range poultry & Master Cheese Maker Eric Meignat's Emmental

260 Dhs



PASTA

AND MORE...

Atlas Porcini Mushroom Pasta 🍴

240 Dhs

Bolognese Pasta

170 Dhs

Basil Pasta 🍴

Cherry tomatoes
garlic peanut crumble

160 Dhs

Neapolitan Pasta 🍴

150 Dhs

House Fries 🍴

OR

Green Salad & 🍴 Cherry Tomatoes

60 Dhs

Dar al Hossoun Salad

Endives, aged French cheeses & walnuts

180 Dhs

Cheeseburger with Eric Meignat Cheddar

House fries and green salad

180 Dhs

Classic Beef Carpaccio

House fries & mesclun salad

180 Dhs

Two-Chicken Caesar Salad

Duo cooked chicken, romaine,
anchovies, parmesan, soft egg,
tomatoes, black olive crumble, caesar
sauce

160 Dhs

Vegetarian Poke Bowl

Avocado, edamame, wakame, quinoa,
carrots, cucumbers, cashews

160 Dhs

Free-Range Chicken Nuggets & House Fries

150 Dhs



DESSERTS

Three Aged French Cheeses

Master Cheese Maker Eric Meignat

120 Dhs

Chocolate Lava Cake

(10 minutes wait time)

140 Dhs

Crème Brûlée with Taliouine Saffron

130 Dhs

Poached pear with Amlou

130 Dhs

Milk Pastilla

Pistachio crumbles

120 Dhs

House Iced Nougat

Red fruit coulis

110 Dhs

Fresh Seasonal Fruit Platter

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

Fish & Seafood Couscous

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

almonds & semolina
740 Dhs (for two people)

Tagine of Lamb or Goat

270 Dhs

Sfa Medfouna

240 Dhs

Tagines of Your Choice

free-range chicken tagine
with preserved lemon & green olives

Tagine of Kefta

Tagine of Fish

Tagine of vegetable 🥗

Free-range chicken with oranges

Beef tagine 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