

Dar al Hossoun
an intimate luxury oasis

CHRISTMAS MENU

CHRISTMAS EVE DINNER, DECEMBER 24
&
CHRISTMAS DAY LUNCH, DECEMBER 25

AMUSE-BOUCHE

Knafa-wrapped prawns

STARTER

Dakhla oysters served three ways
Champagne gratin, sugaki style & plain

TO CONTINUE

Homemade Richelieu terrine
Truffle, foie gras & free-range poultry

MAIN COURSE

Free-range capon stuffed with foie gras
Porcini mushrooms & roasted squash with Taroudant honey

CHEESE SELECTION

Aged French farmhouse cheeses
Selection by Master Cheesemaker Éric Meignat

DESSERT

Christmas raspberry cake

685 MAD

AT LES JARDINS DE TAROUDANT · BY RESERVATION ONLY
+212 6 65 02 82 74 · info@alhossoun.com

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NEW YEAR'S EVE
GALA DINNER
THURSDAY, DECEMBER 31, 2026

Music & dancing

Champagne reception

AMUSE-BOUCHE

Kaviari Paris Oscietra caviar in a rice paper crisp

TO START

Homemade semi-cooked foie gras

Moroccan crêpe & preserved fig

AND ALSO

Lobster medallion "à la nage"

PALATE CLEANSER

Garden citrus Colonel sorbet

MAIN COURSE

Tournedos Rossini or Monkfish with Taliouine saffron

(Choice required upon reservation)

CHEESE SELECTION

Aged French farmhouse cheeses

Selection by Master Cheesemaker Éric Meignat

DESSERT

Iced delight

1,280 MAD

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Subject to catch availability

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