



## Today's special menu

|  |     |
|--|-----|
| Today's evening menu as inspired by our kitchen team | 230 |
| starter - main course - dessert                      |     |

## À la carte...

|  |    |
|--|----|
| <b>For toddlers</b>  |    |
| Home-made vegetable purée, with or without meat or fish        | 35 |
| Home-made seasonal fruit compote                               | 35 |
| <b>For little kids</b>   |    |
| Penne with butter  | 60 |
| Penne with homemade tomato sauce                               | 60 |
| Small Kefta of minced meat, choice of side dishes* (see below) | 75 |
| Chicken fillet, choice of side dishes*                         | 75 |
| Fish of the day, choice of side dishes*                        | 75 |





*\*Side dishes: Chips, mashed potatoes, vegetables or vegetable purée*

|   |       |
|---|-------|
| <b>Desserts for the kids</b>                                      |       |
| Ice cream or sorbet from «Ice Mama», choice of 1 scoop / 2 scoops | 45/65 |
| Rice pudding, salted butter caramel and popcorn                   | 60    |
| The Jardin des Douars Twixxs                                      | 70    |




Or for those with a sweet tooth, an adult dessert

## À la carte...

### Starters





|   |   |     |
|---|---|-----|
| Dakhla oysters by Pascale Lorcy and lime granita - the 6 pieces               |  | 110 |
| Gravlax salmon, hash browns, beetroot gel and gold leaf (because we love you) |   | 90  |
| Beetroot salad, Meskala goat cheese, beetroot chips and dust                  |  | 80  |
| Beef carpaccio, fresh herb salad, parmesan clouds                             |  | 120 |
| Shallot, straciatella and balsamic tart tatin                                 |  | 100 |
| Today's evening menu starter  |   | 80  |

### Main dishes



|  |   |     |
|--|---|-----|
| Creamy polenta, mushroom ragout and cherry tomatoes                          |   | 155 |
| Half-cooked tuna, eggplant, miso, fennel-mango-ginger salad, virgin sauce    |  | 195 |
| Slightly seared squid, chimichurri sauce, black rice and grilled lemon       |  | 165 |
| «koulchi» lobster risotto, shiitake powder (available depending on delivery) |  | 210 |
| Very smoothly cooked lamb, fine purée with olive oil and olives              |   | 180 |
| Beef fillet, «15 hours potato» and hearty gravy                              |   | 200 |
| Today's evening menu main course   |   | 140 |

### The Moroccan corner

Following the Moroccan tradition, our tagines are accompanied with «beldi» bread

|   |   |     |
|---|---|-----|
| Chicken tagine with olives, orange reduction and saffron  |    | 150 |
| Lamb tagine with pears and slivered almonds               |   | 170 |
| Beef tagine with plums and almonds                        |   | 180 |
| Monkfish tajine «à la Chermoula»                          |    | 170 |
| Tajine of vegetables from the local countryside           |   | 130 |
| Your tagine can be accompanied by semolina and vegetables |   | 35  |
| Friday is the «couscous of the house» (only on Friday)    |   | 170 |

### Desserts

|   |   |       |
|---|---|-------|
| Selection of cheeses from the Meskala women's cooperative-farm (goat) |   | 70    |
| The «all chocolate» pie and chocolate ice cream                       |   | 90    |
| Like an «île flottante», well almost (but you will love it!)          |  | 80    |
| The «crunchy-melting» Pavlova with fresh fruit                        |  | 80    |
| Ice cream or sorbet from «Ice Mama», choice of 1 scoop / 2 scoops     |   | 45/65 |
| Today's evening menu Dessert  |   | 70    |