



Today's special menu

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

À la carte...





- For toddlers**
- Home-made vegetable purée, with or without meat or fish 35
 - Home-made seasonal fruit compote 35
- For little kids**
- 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*

- Desserts for the kids**
- 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 Twixx 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)		115
Beetroot salad, Meskala goat cheese, beetroot chips and dust		90
Beef carpaccio, fresh herb salad, parmesan clouds		125
Shallot, stracciatella and balsamic tart tatin		110
Today's evening menu starter		80

Main dishes



Creamy polenta, mushroom ragout and cherry tomatoes		160
Half-cooked tuna, eggplant, miso, fennel-mango-ginger salad, virgin sauce		195
Slightly seared squid, chimichurri sauce, black rice and grilled lemon		185
«koulchi» lobster risotto, shiitake powder (available depending on delivery)		380
Very smoothly cooked lamb, fine purée with olive oil and olives		180
Beef fillet, «15 hours potato» and hearty gravy		210
Today's evening menu main course		160

The Moroccan corner

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

Chicken tagine with olives, orange reduction and saffron		155
Lamb tagine with pears and slivered almonds		175
Beef tagine with plums and almonds		185
Monkfish tajine «à la Chermoula»		175
Tajine of vegetables from the local countryside	 	135
Your tagine can be accompanied by semolina and vegetables		35
Friday is the «couscous of the house» (only on Friday)		175

Desserts

Selection of cheeses from the Meskala women's cooperative-farm (goat)		75
The «all chocolate» pie and chocolate ice cream		90
Like an «île flotante», well almost (but you will love it!)		85
The «crunchy-melting» Pavlova with fresh fruit		90
Ice cream or sorbet from «Ice Mama», choice of 1 scoop / 2 scoops		45/65
Today's evening menu Dessert		70