

The evening menu

The evening menu, according to the inspiration of our kitchen team	250
The evening children's menu	130

À la carte...

For toddlers

Home-made vegetable purée, with or without meat or fish	40
Home-made seasonal fruit compote	40

Mains for the kids

Penne with butter	70
Penne with homemade tomato sauce	70
Small Kefta of minced meat, choice of side dishes* (see below)	85
Chicken fillet, choice of side dishes*	85
Fish of the day, choice of side dishes*	85

*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	65
The Jardin des Douars Twixx	75

Or for those with a sweet tooth, an adult dessert









À la carte...






Starters

Dakhla oysters by Pascale Lorcy and lime granita - 6 pieces		120
Salmon gravlax and monkfish in nori sheet		135
Roasted beetroot, Burrata and walnuts	 	105
Beef tartare, Asian flavors		125
Shallot, stracciatella and balsamic tart tatin		115
Today's evening menu starter		80




Main dishes




Cauliflower fritter, soy and ginger sauce, basmati rice	 	160
Half-cooked tuna, eggplant, miso, fennel-mango-ginger salad, virgin sauce	 	200
Slightly seared squid, chimichurri sauce, black rice and grilled lemon		195
«koulchi» lobster risotto, shiitake powder (available depending on delivery)		380
Confit lamb shank, pea mousseline		190
Herb-crusted beef fillet, unstructured béarnaise		220
Today's evening menu main course		170

The Moroccan corner

Chicken tagine with olives, orange reduction and saffron		165
Lamb tagine with pears and slivered almonds		180
Monkfish tajine «à la Chermoula»		190
Tajine of vegetables from the local countryside	 	145
<i>Our tagines are accompanied by traditional "beldi" bread</i>		
Additional side-dish of vegetable and/or semolina		45
Friday is the «couscous of the house»		180

Desserts

Selection of cheeses from the Meskala women's cooperative-farm (goat)		80
The "all chocolate" tart and chocolate or vanilla ice cream		95
Like an «île flotante», well almost (but you will love it!)		90
The «crunchy-melting» Pavlova with fresh fruit		95
Poached pear, zabaglione with four spices		95
Light chocolate and hazelnut mousse		90
Ice cream or sorbet from «Ice Mama», choice of 1 scoop / 2 scoops		45/65
Today's evening menu Dessert		70

 Vegetarian  Vegan  Gluten free - No guarantee that the food is free from all gluten traces

#jardindesdouars @jardindesdouars

Remember to specify your allergies ;-)- Taxes and service included - Prices are in dirhams