



*Le Jardin*

DES DOUARS

CHAMBRES & SUITES • VILLAS PRIVATIVES • RESTAURANT & SPA

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*Lunch*  
MENU

## Lunch in the garden...

### For toddlers

Home-made vegetable purée, with or without meat / 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
Chocolate fondant (12 minutes... and go!)	75
Fresh fruit salad	55

*Or for those with a sweet tooth, an adult dessert*



Végétarien



Vegan








Sans gluten (non certifié)




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

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### Solo or shared starters

	Starter	Main
Crispy chicken poke bowl, peanut sauce	105	145
Burrata, marinated tomatoes with basil, pistachio and balsamic vinaigrette 	125	-
Oriental roasted cabbage - labneh, green Tahini & zaatar 	95	140
Bulgur & parsley salad, cucumber, mint, confit tomatoes & feta cheese 	95	140
The incredible sardines from Essaouira, gravlax style, grilled lemon gel 	90	-
Essaouira's octopus ceviche with an asian twist and wasabi cream 	130	210

### Main dishes

Fennel risotto with orange freshness and toasted almonds 	175
Marinated beef tagliata, sweet corn velouté & fresh fennel salad 	210
Deconstructed squash lasagna with mornay sauce 	150
Seared sea bass, herb gremolata and sage beurre blanc, green vegetable quenelle	220
John Dory & rich bisque, slow-cooked 15-hour potatoes, grilled vegetable	215
The crispy black-tiger burger (prawns), coleslaw & homemade tartar sauce, fresh fries	195
Smashed burger, cheese or no-cheese, secret sauce, fresh fries	180

### Desserts

Selection of cheeses from the Meskala women's cooperative-farm (goat)	80
Seasonal fruits plate, choice of ice cream or sorbet	80
The dolce mediterranean, a gourmet twist of tomato and basil	95
Cheesecake revisited, red fruit coulis	95
Raspberries cappuccino, pistachio Chantilly 	80
Chocolate fondant, light cream with orange blossom (12 minutes... and go!)	95
Not your usual French toast – coffee cream and citrus twist	90
Choice of ice cream & sorbet, 1 scoop / 2 scoops	45/65