



## Evening MENU

### *The evening menu*

Tonight's menu, inspired by our kitchen team	250
Kids' dinner menu	130

### *À la carte...*

#### **For toddlers**

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

#### **Dishes for kids**

Butter penne	70
Penne with homemade tomato sauce	70
Mini beef kefta, side of your choice*	85
Chicken fillet, side of your choice*	85
Fish of the day, side of your choice*	85

*\*Sides: fries, mashed potatoes, vegetables or vegetable purée*






#### **Desserts for kids**

Ice cream or sorbet "Ice Mamma" – selection on the board – 1 scoop	45
Ice cream or sorbet "Ice Mamma" – selection on the board – 2 scoops	65
Warm chocolate fondant (12 minutes... yallah!)	75
Orange fillets, warm spices	65
Crispy churros, cinnamon sugar	65







*Or, for true foodies, an adult-size dessert ;-)*

# A la carte...

## Roasted sucrine lettuce, gribiche sauce

Dakhla oysters from Pascale Lorcy with lime granita – 6 pieces		120
Japan 3-way, yakitori trio from land & sea		125
Roasted sucrine lettuce, gribiche sauce	 	95
Beef tartare, Asian flavors		125
Shallot, stracciatella and balsamic tart tatin		115
Tonight's menu starter		80

## Main courses

Curry in full color, katsu eggplant & wild rice		170
Garden vegetables & goat cheese scented with citrus	 	195
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
Tonight's menu main course		170



Vegetarian








Vegan








Gluten-free (not certified)

Please inform us of any allergies – Taxes and service included – Prices in dirhams  
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## Moroccan Selection

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 served with traditional beldi bread</i>		
Extra side of couscous and/or vegetables		45
On Fridays, enjoy our signature couscous		180

## Desserts

Selection of Meskala goat cheeses		80
Ice cream or sorbet "Ice Mamma" – selection on the board – 1 scoop		45
Ice cream or sorbet "Ice Mamma" – selection on the board – 2 scoops		65
Orange fillets, warm spices	 	65
Mango & pineapple salad, crispy churros with cinnamon		85
Pistachio sundae, sesame-salted caramel		110
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)		95
Light chocolate & hazelnut mousse		90
Our take on the floating island		90
Delicate milk pastilla, crème anglaise & toasted almonds		90
Crispy-soft pavlova with fresh fruits		95
Tonight's menu dessert		70

Extra scoop of ice cream on your dessert, for pure indulgence... 45