

Evening






MENU

Evening menu






Evening menu – chef's inspiration, 3-course set menu	275
Kids' evening menu – 2-course set menu	145



À la carte...

Around a drink

Aperitif olives & peanuts 	Offered
Crispy bites: briouat, pakora, spring roll & samosa	95
Pita chips, guacamole, roasted pepper salsa 	95
Sticky gochujang chicken 	100
Curry-lemon hummus, seed crackers  	95

Starters

	Entrée	Plat
Dakhla oysters from Pascale Lorcy, lime granita – 6 pieces 	130	-
Sea bream sashimi, yuzu ponzu & black sesame	165	235
Homemade foie gras terrine, onion and red fruit confit with black pepper	200	-
Beef tartare with Asian flavours 	140	210
Shallot tarte tatin, stracciatella and balsamic 	125	-
Grilled eggplant, feta & harissa oil 	120	-
Yellowfin tuna tartare, garden herbs & toasted sesame oil 	145	225
Evening menu starter	90	-

 Vegetarian  Vegan  Gluten-free (not certified)

Please inform us of any allergies – Taxes and service included – Prices are expressed in dirhams
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Main courses

Colorful curry, eggplant katsu & wild rice 🍴	185
Chicken supreme stuffed with almonds & dates, Atlas orange bigarade 🌿	195
Roasted sea bass fillet with thyme & rosemary, eggplant zaalouk, beurre blanc 🌿	240
Roasted octopus, tomato and sweet pepper, potatoes with chorizo	230
Fish of the day – daily special on the chalkboard	-
Beef fillet with herb crust, deconstructed béarnaise	240
Evening menu main course	190

The Moroccan corner

Chicken tagine with olives & preserved lemons 🌿	180
Lamb tagine with preserved apricots & dates 🌿	200
Fish and shellfish tagine with chermoula, tomato & coriander 🌿	210
Garden vegetable tagine 🌿🍴	160

Our tagines are served with traditional "beldi" bread

Additional side of semolina and/or vegetables 50

On Fridays, it's our house couscous 200

Desserts

Selection of Meskala goat cheeses	90
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 1 or 2 scoops	50/70
Caramelized peaches, citrus & garden herbs 🌿🍴	75
Mango & pineapple salad, crispy churros with cinnamon	95
Pistachio sundae, sesame-salted caramel	120
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)	105
Light chocolate & hazelnut mousse 🌿	100

Our take on the floating island 🌿	100
Delicate milk pastilla, crème anglaise & toasted almonds	100
Crispy-soft pavlova with fresh fruits 🌿	105
Evening menu dessert	90
Extra scoop of ice cream on your dessert, for pure indulgence...	50

For children

Baby purées & fruit compotes

Homemade vegetable purée, with or without meat / fish	45
Homemade seasonal fruit compote	45

Kids' mains

Penne with butter	75
Penne with homemade tomato sauce	75
Mini beef kefta, choice of side*	95
Chicken fillet, choice of side*	95
Fish of the day, choice of side*	95

Sides: fries, mashed potatoes, vegetables or vegetable purée

Kids' desserts

Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 1 scoop	50
Ice cream or sorbet "Ice Mamma" – to choose from the chalkboard – 2 scoops	70
Chocolate fondant, light orange blossom cream (12 minutes... yallah!)	80
Caramelized peaches, citrus & garden herbs	75
Crispy churros, cinnamon sugar	70

Or, for those with a sweet tooth, a dessert from the main menu, :-)