



Specials of the week

Leeks and dressing 75
Skatefish with butter and capers, steamed potatoes 175
Millefeuille with light cream and raspberries 80

Caesar salad 120
Country Chef's terrine 115
Roasted camembert cheese in pastry 95
Pumpkin and chestnut creamy soup 95
Oriental flavors scallops, by Michel Trama 155
Escargots with garlic and herbs butter 6 pieces 125 12 pieces 185
Oysters from Dakhla 9 pieces 195 12 pieces 245
Semi cooked foie-gras, poached pear and brioche 230
... to enjoy with a glass of sweet Muscat from Alexandrie 95
Beef carpaccio with Parmesan shavings 150
Traditional onion soup with cheese 80
Salmon and monkfish carpaccio 125
Marinated sardines fillets 105
Smoked salmon 195
Quinoa taboulé 115
Raw ham 195



Bolognese spaghetti pasta 125

All taxes included. Prices are in dirhams.
All our courses are prepared with season products,
and our salads produced from 100% bio culture
Gluten free bread on request (20dhs)
Doggy bag on request.



Skewers of prawns, pilaf rice 260
Seared salmon, tomato stew and basmati rice 195
Sole fish, prawns and vegetables casserole 280
Monkfish and prawns tajine, basmati rice 260



Salted pork with lentils 185
Traditional blanquette with white rice 215
3 small fillets with 3 sauces, potatoes gratin 260
Beef kefta tajine with eggs, cinnamon semolina 155
Large rib of beef (450g), béarnaise sauce, green beans 295
Organic roasted cockerel, mushroom sauce, fried potatoes 230
Traditional beef tartar, raw or grilled, sautéed potatoes 175
Confit of duck, sarladaise potatoes (w/bacon) 160
Lamb shank, mashed potatoes 240

Supplementary side 40



French cheese platter 155



Raspberry cheese-cake 80
Grand-Marnier soufflé 80
French toast, vanilla ice cream 85
Soft centre chocolate cake 85 ...with a scoop of vanilla ice cream 95
Café gourmand (coffee served with a selection of desserts) 115
Ice creams and sorbets (3 scoops) 70
Apple tart with vanilla ice cream 75
Giant chocolate éclair 75