



## **LUNCH**

(from 6 people)

### **Moroccan kemia \***

(Eggplant braniya with honey and sesame, green lentil salad, red onions and capers, roasted sweet peppers with garlic and jeben, chicken livers with orange and almonds, marinated and fried sardines, ...)

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### **Barbecue**

(Lamb chops, beef liver in chermoula, chicken skewers, fish skewers, squid, ...)

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### **Gourmet miniatures**

Rosemary crème brûlée, chocolate mousse, brownie, mini tart with dried fruits

**OR**

Basboussa with dried figs, fruits mahalabiya, choco/orange, mini tart with dried fruits

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Homemade bread & mignardises

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**450 MAD per person, excluding drinks**

\* Composition may change depending on the market.

Travel costs : 1,000 MAD extra

Service on site includes : a cook and a waiter. All the necessary kitchen and table equipment.



## "Heure Bleue" Dinner menu (from 2 persons)

Anchovy rolls, marinated vegetables & sesame with soy sauce

Or

Verrines of cooked squids, candied lemon & cocktail sauce

Or

Variations on "raw & cooked" beetroot

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Mille-feuille of shelled spider crab & tomato with green apple  
basil vinaigrette

Or

Steamed marinated octopus

hummus with herb sprouts, olive & argan oil vinaigrette

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Grilled local lobster, risotto with saffron, parmesan and mushrooms

Or

Pan-fried beef fillet

Carrots and dried prunes with sweetbreads, caraway mustard juice

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Fresh goat cheese from Meskala

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Rosemary crème brûlée

Or

Pastilla with seasonal fruits, mascarpone cream with orange and cinnamon

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Homemade bread and mignardises

**750 MAD per person, excluding drinks**

\* Composition may change depending on the market.

Travel costs : 1,000 MAD extra

Service on site includes : a cook and a waiter. All the necessary kitchen and table equipment.

## "Surf & Turf " Dinner menu

### Amuse bouche

Verrine of cooked shrimp, ginger, peach with coriander and olive oil

Or

Verrine of smoked sardines, chakchouka of candied peppers with fenugreek

Or

Khlii tart (candied beef) and quail egg

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Chickpea & tomato gazpacho, argan oil and cumin

fresh goat cheese

Or

Fish ravioli, chia caviar & seaweed emulsion

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Roasted duck breast in a walnut crust, morels and seasonal vegetables variation

orange & honey, spiced juice with ras el hanout

Or

John Dory à la plancha, sesame charmoula,  
m'hansha of vegetables & juice flavored with turmeric

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Chocolate royal with crispy amlou

Or

Fresh tiramisu with seasonal fruits

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Homemade bread and mignardises

**650 MAD per person, excluding drinks**

\* Composition may change depending on the market.

Travel costs: 1,000 MAD extra

Service on site includes: a cook and a waiter. All the necessary kitchen and table equipment.



## **"Souiri" Dinner menu\***

**(from 6 people)**

Baddaz - Corn couscous with fish, vegetables & spiced broth

Hargma - candied beef trotters, chickpeas and cumin

Tagra of fish cooked in oven

Mussel tagine with olives and candied lemon

Fish and seafood pastilla

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Assortment of vegetable salads with souiri flavors

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Almond milk pastilla with cinnamon

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Homemade bread & mignardises

**550 MAD per person, excluding drinks**

must choose 3 dishes from main courses, to complete starters and dessert

\* Composition may change depending on the market.

Travel costs : 1,000 MAD extra

Service on site includes : a cook and a waiter. All the necessary kitchen and table equipment.





## **"Children" menu**

Breaded fish fillet, potato gratin with cheddar

**Or**

Chicken breast goujonnettes, french fries, ketchup and mayonnaise

**Or**

Beef kefta meatballs in tomato sauce

**\*\*\*\***

Creamy chocolate

**Or**

Panna cotta with caramel and fresh fruit salad

**200 MAD per person, excluding drinks**

\* Composition may change depending on the market.

Travel costs: 1,000 MAD extra

Service on site includes : a cook and a waiter. All the necessary kitchen and table equipment.

