



## Today's Essaourian cuisine by Ahmed Handour

### Starters

#### Egg & barley

Poached egg « low temperature », pearled barley soup, thyme & chia caviar

140 MAD

#### Foie gras from « domaine Aghbalou »

Ballotine way, gingerbread with dried apricots & "fleur de sel"

220 MAD

#### Spider crab

Cauliflowers taboulé & rémoulade sauce

220 MAD

#### Sea bream

Gravalax, lemon « caviar » & olive oil

190 MAD

### Vegan corner

Vegetable ceviche and quinoa tabbouleh

120 MAD

Almond and vegetables pastille, mustard and honey vinaigrette

160 MAD

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*Our vegetables are grown organically*

*All our dishes are prepared subject to market and farm availability*

*Occasionally we may be unable to supply all dishes,*

*However we guarantee absolute freshness of all that is available*



## Sea

### **Fish of the day**

Fillet cooked à la plancha, risotto with saffron, preserved lemon & emulsion with Ras el Hanout  
*260 MAD*

### **Forkbeard**

Breaded, potato pancake, parmesan emulsion\*  
*220 MAD*

### **Lobster from Essaouira coast**

Medallion way, seffa & caper with Argan oil  
*415 MAD*

### **Octopus**

Marinated & steamed, chakchouka & sweet peppers with spicy Argan oil  
*200 MAD*

## Earth

### **Goat cheese**

Ravioli way, peas & spinach  
*210 MAD*

### **Beef from Had Draa**

Fillet cooked in your convenience, vegetables & flavored juice  
*250 MAD*

### **Free range chicken**

Thigh cooked in a tagine, figs & sesame  
*220 MAD*

### **Lamb couscous**

Berber way, grain artisan wheat  
*260 MAD*

### **Beef shank**

Candied with spices  
*260 MAD*



## Cheese

Goat cheese platter from women's cooperative of Meskala

*150 MAD*

## Gourmandises

Half-sphere chocolate, mehalabiya fruits & orange blossom

*110 MAD*

Red fruits soup, basil & lemon sorbet

*90 MAD*

Caramel cake, salted butter & saffron spices (15 mins preparation)

*140 MAD*

Seasonal fruits pastilla, chiboust cream with vanilla

*110 MAD*

Royal chocolate with crispy Amlou

*120 MAD*

Gourmet platter

Served with tea or coffee

*120 MAD*

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## L'HEURE BLEUE PALAIS INFUSION

*50 MAD*

A unique "cocktail" of perfumes, created by our chef. It is a sweet blend of local spices such as bay leaf, pepper, cinnamon or licorice and barley coffee.

