



À la Carte Specialties

Needs to Be Ordered in Advance

Starters

- Farm-Raised Pigeon Pastilla (Sweet&Sour)
- Fish Pastilla with Chinese Noodles, a Hint of Spices & Seafood
- Sliced Veal Liver in Cumin & Lemon Sauce
- Pink Rock Shrimp Cocktail & Avocado with Orange Supremes
- Vegetable or Cheese Cigars & Briouattes (Baked Filo Dough Samosa-Like Stuffed Triangles)

Main Courses & Side Dishes

- Gilthead Sea Bream Stuffed with Seafood and Chinese Noodles in a Chermoula Sauce
- Lightly Spicy Berber Meat Balls Tagine in Tomato Sauce and Eggs on Top
- Beef Tagine with Green Peas & Artichokes
- Tagine of Vegetables Stuffed with Rice & Meat
- Farm-Raised Rabbit Tagine with Foie Gras-Stuffed Prunes in a Wine Sauce
- Roasted Lamb Shoulder with Fresh-From-The-Garden Vegetables (2 pax)

Main Courses & Side Dishes (Cont.)

- Roasted Cockerel or Partridge in Wine & Mushroom Sauce
- Monkfish in Curry Sauce Served with Basmati Rice
- Spicy Tagine of Monkfish in Chermoula Sauce
- Very Hot Tagine of Rock Shrimp in Chilli Sauce
- Rabbit Olives in Wine Sauce Stuffed with Prunes & Almonds

Note: All specialty recipes come with an accompaniment of homemade mashed potatoes or French fries or seasoned rice or steamed vegetables or plain pasta.

Dessert

- Chocolate Mousse
- Caramel Custard
- Organic Lemon or Orange Tart
- Tart Tatin with Les Glace de Marie Cottage Vanilla Ice Cream Scoop
- Pears in Hot Red Wine and Les Glace de Marie Cottage Vanilla Ice Cream Scoop