

À la Carte Lunch

Needs to be ordered in the morning

You may also choose from our Evening Main Courses or Speciality Recipes – see next pages

STARTER - MAD 90

Briouats & cigars (baked filo dough samousa-like stuffed triangles)

Raw vegetables salad

Waldorf salad (fresh chopped apples, nuts, celery and dates, homemade mayonnaise)

Millefeuille pastry of eggplant & Mozzarella cheese

MAIN COURSES + SIDE DISH - MAD 220

BBQ Mix: Lamb chops, merguez sausages, kefta (minced beef meat), chicken or beef skewers

Steak tenderloin in a green peppercorn or mushroom sauce

Catch of the day grilled fish or lobster (price according to market)

Chicken or beef or fish couscous

All main courses are served with a choice of homemade mashed potatoes, French fries, seasoned rice, steamed vegetables or plain pasta, except for the couscous.

DESSERT- MAD 50

Fresh fruit salad

Fresh Orange slices and cinnamon

Assorted Moroccan pastries

DESSERT- MAD 70

Any 3 scoops of “Les Glaces de Marie” cottage ice creams or sorbets to choose from: vanilla, dark Chocolate, nougat, coffee, butterscotch, pistachio, rum raisin, amarena, litchi, strawberry, lemon, melon and raspberries.

Chocolate mousse

Caramel custard

Crêpes Suzette (pancakes flavoured with tangerine and curacao)

Organic lemon or orange tart

Tatin tart with “Les Glaces de Marie” cottage vanilla ice cream scoop

Homemade tart of the day with seasonal fruit

Sweet pastilla with milk

Pear in spicy red wine, with a scoop of artisanal vanilla ice cream “Les Glaces de Marie”