

## **À la Carte Lunch**

Needs to be ordered in the morning

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

### **STARTER - MAD 90**

- Briouates & 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

#### To be order the day before

- On the bone ribs of beef from « la petite Boucherie » 400 Dh ,( for 2)  
--Dry aged 470 Dh ( for 2 )

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 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 cottage vanilla ice cream scoop
- Homemade tart of the day with seasonal fruit