



STARTERS

- Gourmet variation of five briouates **95**
- Our selection of contemporary Moroccan salads **90**
- Mozzarella di buffalo salad with tomatoes **95**
- Quinoa salad with seeds and fresh vegetables **85**
- Mixed greens with shoots and herbs of the market **75**
- Island of ceps and asparagus cream **80**

MAIN COURSES

- Vegetarian Tagine with fresh vegetables **110**
- Couscous (vegetarian) **110**
- Risotto a la Marrakech, accompanied by the delights of the market **110**
- Mixed fried vegetables with pretty notes of market stalls **120**
- Ravioli with spinach, cheese and dried tomatoes served with cep sauce of Middle Atlas **120**

DESSERTS

- Duo of crèmes brulees delicately scented **80**
- Crispy pastilla stuffed with apples, dates and ginger **80**
- Defile of Kaab al ghzal, almond pastries with several original flavors **80**
- Chocolate delight **80**
- Duo of fine delicately scented panna cota **70**
- Aerial chocolate sphere with its delights **80**
- Trio of ice cream **70**

For any specific diet, please don't hesitate to contact our manager.

