



Lunch Menu

All prices are in MAD

SIGNATURE LUNCH

Selection of five fresh seasonal Moroccan salads	350
<i>Salads rotate daily, please ask your waiter</i>	
Additional meat or fish supplement	100

A LA CARTE

Burrata with pistachio pesto, tomato marinated in coriander and harissa	180
Chicken Caesar salad	145
Salad niçoise	145
Red bean, mushroom & cheddar cheese veggie burger with french fries	140
Spiced lamb burger with feta and minted raita sauce with french fries	160
Homemade sesame breaded chicken burger	150
Fish and chips 'Moroccan style' with harissa tartare	150
BBQ pulled chicken on rustic ciabatta	160
Creamy chicken liver pasta	160
Chicken curry pasta with green vegetables	160
Home made French fries	50

DESSERT

Dessert of the day	100
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Please let us know if you have any food allergies or special dietary needs.

A 7.5% service charge will be added to your bill



Déjeuner

Les prix sont en MAD

DÉJEUNER SIGNATURE

Sélection de cinq salades Marocaines fraîches de saison	350
Veuillez demander à votre serveur la sélection du jour	
Supplément de viande ou de poisson	100

A LA CARTE

Burratta au pistou de pistache, tomate marinée à la coriandre et harissa	180
Salade César	145
Salade Niçoise	145
Burger aux haricots rouges, champignons et fromage cheddar avec frites	140
Burger d'agneau aux épices avec sauce feta et raïta à la menthe avec frites	160
Burger maison au escalope de poulet pané aux sésames	150
Filet de Saint-Pierre pané servi avec un tartare d'harissa et une sélection de cornichons	150
Pain ciabatta rustique au poulet barbecue effiloché, compote d'avocat	160
Penne foie de volaille au vinaigre balsamique	160
Penne poulet aux légumes verts parfumé au curry, pistil de safran	160
Frites	50

DESSERT

Dessert du jour	100
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*N'hésitez pas à communiquer vos allergies à votre serveur.
Des frais de service de 7.5% seront ajoutés à votre facture.*

Dinner Menu

STARTER

CHICKEN & OLIVE SPRING ROLL WITH VEGETABLES & PRESERVED LEMON
RED TUNA TARTARE WITH AVOCADO, TOMATO, APPLE & CORIANDER
FENNEL CARPACCIO WITH GREEN OIL, ALMOND PESTO, HONEY & WALNUTS
LOBSTER RAVIOLI WITH YUZU-INFUSED CREAM
QUINOA SALAD WITH PESTO, BURNT AVOCADO, SPICY JEN & PINK GRAPEFRUIT
SEA BREAM CEVICHE MARINATED IN LEMON, GINGER & CORIANDER
OCTOPUS CARPACCIO WITH THREE-PEPPER COULIS

MAIN

LAMB NOISSETTE WITH WILD MUSHROOMS, WELLINGTON STYLE
BEETROOT RISOTTO WITH PRAWNS & MUSSELS
SLOW-COOKED LAMB SHANK WITH GREEN GNOCCHI
ROAST CHICKEN WITH TRUFFLE OIL JUS & POMMES ANNA
SEA BASS, SPINACH & LEEK MILLE-FEUILLE WITH GARDEN VEGETABLES AND BEURRE BLANC
SMOKED SQUASH WITH CHICKPEAS, MUSHROOMS & FETA
MHEMSSA RISOTTO-STYLE WITH PORCINI MUSHROOMS
DISH OF THE DAY

SIDES

SAUTÉED GREEN BEANS IN GARLIC & THYME
MASH POTATO
MESCLUN SALAD WITH RADISHES & PUMPKIN SEEDS
SAUTÉED SEASONAL VEGETABLES
FRENCH FRIES

Menu Dîner

ENTRÉE

ROULEAU DE PRINTEMPS AU POULET AUX OLIVES, LÉGUMES, CITRON CONFIT
TARTARE DE THON ROUGE AU SAVEUR D'ASIE, AVOCAT, TOMATE, POMME ET FLEURS DE CORIANDER
CARPACCIO DE FENOUIL À L'HUILE VERTE, PESTO D'AMANDES, MIEL ET NOIX
RAVIOLES DE HOMARD AVEC SA CRÈME INFUSÉE AU YUZU
SALADE DE QUINOA AU PESTO, AVOCAT BRÛLÉ, JEN ÉPICÉ ET PAMPLEMOUSSE ROSE
CEVICHE DE DAURADE MARINÉE AU CITRON, GINGEMBRE ET CORIANDRE, POMME VERTE ET CAROTTES
CARPACCIO DE POULPE, COULIS AUX TROIS POIVRES

PLAT PRINCIPAUX

NOISETTE D'AGNEAU AUX CHAMPIGNONS SAUVAGES FAÇON WELLINGTON
RISOTTO COULEUR BETTERAVE AUX CREVETTES ET MOULES
SOURIS D'AGNEAU MIJOTÉE, GNOCCHIS VERTS AU CÉLERI
POULET RÔTI, JUS RICHE À L'HUILE DE TRUFFE, POMMES ANNA, BOUQUET D'HERBES FRAÎCHES
BAR MILLE-FEUILLE FARCI AUX ÉPINARDS ET POIREAUX, LÉGUMES DU JARDIN GLACÉS AU BEURRE NANTAIS
COURGE FUMÉE AUX POIS CHICHES, HARICOTS, CHAMPIGNONS ET FETA
RISOTTO FAÇON MHEMSSA AUX CÈPES
PLAT DU JOUR

GARNITURE

SALADE MESCLUN AUX RADIS ET GRAINES DE COURGE
HARICOTS VERTS SAUTÉS À L'AIL ET AU THYM
LÉGUMES DE SAISON SAUTÉS
FRITES +
PURÉE DE POMMES DE TERRE



Bar Menu

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SMALLER BITES

Available from 4pm-10pm

Popcorn chicken with harissa mayo	75
Fried calamari, pepper-squid Ink sauce	120

TACOS

(each plate has 2 tacos)

Breaded John Dory, tomato salad & tartare sauce	90
BBQ chicken, avocado & feta salad	90
Roasted cauliflower, spinach & goat cheese, balsamic glaze	90

SHARING PLATES

Calamari fritti, battered John Dory, octopus, grilled tiger prawns, served with tartare sauce & harissa ginger mayo	150
Traditional briouat <i>(each plate has 6 pieces)</i>	100
Infused minced lamb, honeyed goat cheese, creamy fish chowder	



BIGGER BITES

Available from 12:30pm - 10pm

All served with homemade skinny fries

Red bean and mushroom burger with cheddar cheese	140
Homemade sesame breaded chicken burger	150
Spiced lamb burger with feta & minted raita sauce	160
BBQ pulled chicken on rustic ciabatta, avocado, apple & celeriac compote & cheddar cheese	160
Battered St Pierre fish & chips "Moroccan style" served with harissa tartare	150

SALADS

Burrata with a pistachio pesto, marinated tomatoes with coriander & harissa	180
Classic Caesar salad with grilled chicken breast	145
Salad Niçoise, grilled red tuna, baby potato, free range egg, fine beans	145

PASTA

Creamy chicken liver pasta	160
Chicken curry pasta with green vegetables	160

DESSERT

Coffee and chocolate mousse, cream anglaise & mixed berry compote	100
Mixed fruit salad, mango sorbet & raspberry coulis	100
Daily homemade fine ice cream <i>(ask your server for today's flavours)</i>	100

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CHAMPAGNE

By the glass	250
Prosecco	600
Collet Brut	1200
Nicolas Feuillatte Brut	1300
Moët & Chandon	2000
Veuve Clicquot Brut	2300
Laurent-Perrier Brut	2200
Laurent-Perrier Rosé	3200
Dom Pérignon Brut	5500

WINE BY THE GLASS

WHITE

Domaine de Sahari	80
Médailleon	95
S de Siroua	110
Le Paradou	130

RED

Domaine de Sahari Réserve	90
Médailleon	105
Eclipse	125

GRIS/ROSÉ

Domaine de Sahari	80
Volubilia Gris	95
Volubilia Rosé	95
M De Minuty	140

SOFT DRINKS

SIGNATURE MOCKTAILS

90 MAD

Pineapple Mojito

Raspberry Mojito

Ginger Mojito

Virgin Mary

Greyhound

Raspberry, red fruit and grapefruit

Tropi-colada

Virgin pinacolada with fresh banana

JUICE BAR

70 MAD

Served until 17:30

Detox C

Rosemary, orange, grapefruit, raspberry

Green Detox

Lemon, cucumber, mint

Homemade Lemonade

Orange Juice

Lemon Juice

Mixed Fruit Juice

SODA & WATER

50 MAD

Coke, Coke Zero, Sprite, Ginger ale,

Schweppes tonic

70 MAD

Still water, sparkling water

HOT DRINKS*

95 MAD

Coffee Gourmet

Tea Gourmet

*Served with a selection of homemade Moroccan pastries

SPIRITS

GIN

Tanqueray	120
Bombay Sapphire	120
Beefeater	120
Hendricks	130
Tanqueray Sevilla	140
Gin Mare	160
The Botanist	165
Nouaison Réserve Gin	220
Monkey 47	230

WHISKY

Old Virginia Bourbon	120
Glenfiddich single malt	150
Chivas 12yr old	170
Monkey Shoulder	170
Woodford Reserve Bourbon	170
Johnnie Walker Black	170
Johnnie Walker Green	190
Johnnie Walker Gold	220
Macallan 12yr old	290
Chivas 18yr old	300
Mars Iwai (Japanese)	320

VODKA

Absolut	120
Grey Goose	160
Belvedere	180
Beluga Celebration	220

TEQUILA

Sierra Café	150
Patrón Silver	180

RUM

Cachaça	110
Bacardi	110
Malibu	120
Havana 7yr	150

BEERS

DRAFT

Flag Special - 33cl	65
Flag Special - 50cl	100

BOTTLES

Heineken 25cl	70
Casablanca 33cl	75
Estrella 33cl	75

All prices are quoted net in Moroccan Dirhams
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SIGNATURE COCKTAILS

160 MAD

Hibiscus Ginger Margarita

Tequila, homemade fresh hibiscus syrup, fresh ginger

El Fenn Mule

Zahour saffron infused vodka, fresh ginger, fresh lime

Marrakech Negroni

Spice infused vermouth, campari, gin

Blueberry Sage Martini

Vodka, sage, blueberry

Cardamom Freshness

Gin, fresh pineapple, cardamom, cointreau, fresh lime

Strawberry Whisky Sour

Whisky, strawberry, grenadine, egg white, fresh lime

La Vie est Belle

Martini rosso, aperol, cranberry juice

Atlas Gin

Thyme infused gin, fresh lime, Yuzu, early grey tea

Red Fruit Basil Mojito

Rum, fresh berries, basil, mint

El Ksour Gin

Gin, passion fruit, triple sec, pineapple

Red City Rosé Cooler

Rosé wine, fresh strawberry, triple sec, sparkling wine

Ras Al Hanout Mint

Whisky, Ras Al Hanout, fresh mint, fresh lime, bitters

Date Martini

Vodka, Moroccan date, mint

All classic cocktails are available

130MAD

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MOROCCAN WINE

WHITE

Domaine de Sahari - <i>Grenache</i>	320
Médailleon - <i>Sauvignon Blanc</i>	400
S de Siroua - <i>Chardonnay</i>	470
Domaine Jirry - <i>Chardonnay</i>	530
Terres Sauvages - <i>Viognier & Sauvignon</i>	600
Château Roslane - <i>Chardonnay</i>	700

RED

Domaine de Sahari - <i>Cabernet & Merlot</i>	380
<i>Red fruits and woodwork with an elegant finish</i>	
Vignes d'Azour (bio) - <i>Merlot, Syrah & Cab Franc</i>	400
<i>Hints of fresh fruits with a silky finish</i>	
Médailleon - <i>Cabernet & Syrah</i>	450
<i>Spiced plum and chocolate</i>	
Volublia - <i>Cabernet Sauvignon & Tempranillo</i>	460
<i>Red cherry and vanilla</i>	
Eclipse - <i>Grenache & Syrah</i>	550
<i>Warm mix of grapes with aromas of black fruits and spices</i>	
Baccari Premier - <i>Cabernet Franc & Syrah</i>	600
<i>Touches of Oak and Vanilla</i>	
Château Roslane 1er cru - <i>Cab Sauvignon</i>	750
<i>Juicy black fruits and a rich spiced finish</i>	
Tandem- <i>Syrah</i>	780
<i>Concentrated but settled with a fresh finish</i>	

ROSÉ

Domaine de Sahari - <i>Cabernet Sauvignon</i>	320
Vignes d'Azour (bio)- <i>Cabernet & Cinsault</i>	375
Volubilia Gris - <i>Caladoc</i>	390
Volubilia Rosé - <i>Syrah</i>	390
Baccari Rosé - <i>Cinsault & Cabernet</i>	550

FRENCH WINE

WHITE

Le Paradou - <i>Vermentino</i>	525
Laforêt- <i>Chardonnay</i>	1000
Gerard Tremblay, Chablis - <i>Chardonnay</i>	1000
Sancerre Les Caillottes - <i>Sauvignon</i>	1000
St Veran Bichot - <i>Chardonnay</i>	1200

RED

Chateau D'Arcins Haut-Médoc	990
<i>2018, Merlot, Cabernet sauvignon - bordeaux</i>	
<i>A bold oaky bordeaux with a blackberry finish</i>	
Côtes Rotie Brune et Blond Guigal	2100
<i>2017 Syrah - Côtes du Rhône</i>	
<i>Raspberries and blackberries aroma with a hint of vanilla</i>	
Château Haut-Marbuzet Saint-Estéphe	2200
<i>2017 Cabernet Sauvignon & Cabernet Franc - Bordeaux</i>	
<i>Full bodied with exotic aromas</i>	
Château Giscours Margaux Grand Cru	3100
<i>2013 Cabernet Sauvignon - Bordeaux</i>	
<i>Spicy notes with aromas of red berries</i>	
Bouchard Pere & Fils Echezeaux Grand Cru	6000
<i>2012 Pinot Noir - Bourgogne</i>	
<i>Cherry leather with aromas from the forest</i>	

ROSÉ

	75cl/1.5L
Coté de Provence by Maison Castel - <i>Grenache & Cinsault</i>	500/ -
M De Minuty - <i>Syrah & Grenache</i>	600/1150
Whispering Angel - <i>Grenache</i>	750/1500