


STARTERS

3 flavours briouates (6 pcs) 	150
Minced meat briouates, vegetables and candied lemons briouates, spiced cheese briouates	
Seafood pastilla  	230
Pastilla leaves, prawns, scallops, John Dory fish, seasonal vegetables, saffron mayonnaise	
Mediterranean focaccia	170
Tomato focaccia bread, crystallised Mediterranean vegetables, homemade bresaola, local stracciatella	
Burratina turnover, mushrooms and oregano (VG)	220
Local burratina (90g) baked in a pastry with oregano, sautéed mushrooms with garlic and parsley	
Moroccan salads assortment (VG)(SG)	130
Eggplants, bell peppers, beetroots, potatoes, tomatoes, lentils	

<p>Beef tenderloin tataki with homemade guacamole </p> <p>Sliced and marinated beef tenderloin (70g), homemade guacamole with coriander, ginger-infused soy sauce</p>	210
<p>Scallops wrapped in spinach with Osciètre caviar </p> <p>Roasted scallops wrapped in spinach leaves, Osciètre caviar, carrot chips, creamy marinère sauce</p>	340
<p>Soft-boiled breaded egg with foie gras sauce from Domaine d'Aghbalou</p> <p>Soft-boiled egg coated in a crispy crust, sautéed mushrooms with garlic and parsley, foie gras sauce from Domaine d'Aghbalou</p>	230
<p>Roasted lobster tail on a macaroni bundle </p> <p>Roasted Moroccan coast lobster tail, macaroni bundle, melted leeks, creamy bisque</p>	295
<p>Mixed vegetables salad from Ourika valley (VG)(SG)</p> <p>Cucumber, tomato, onion, avocado, crispy leek, spring onion, fresh citrus vinaigrette</p>	120