

PALAIS
RONSARD
MARRAKECH

OUR STARTERS

LE CÈPE - 250 MAD

PORCINI MUSHROOMS SAUTEED IN A PERSILLADE STYLE, RICOTTA
SPINACH RAVIOLI, ATLAS MUSHROOM EMULSION

L'ASPERGE VERTE - 220 MAD

GREEN ASPARAGUS WITH PARMESAN EMULSION, POACHED EGG,
AND CARAMELIZED ONIONS

LA GAMBAS - 310 MAD

WARM-COLD GAMBAS TARTAR, FENNEL, AND APPLE DETOX JUICE

LES SOUPIONS - 270 MAD

SOUPIONS À LA PROVENÇALE, SALAD OF FRESH ORCHARD HERBS

L'ARAIGNÉE DE MER - 310 MAD

SPIDER CRAB SALAD, AVOCADO, GRAPEFRUIT, MAYONNAISE,
FENNEL, AND GREEN APPLE FOAM

FROM OUR ATLANTIC COASTS

LE SAINT-PIERRE - 490 MAD

SAINT-PIERRE FLAMED WITH PASTIS, GRILLED VEGETABLES, SAUCE
VIERGE

LES PALOURDES - 380 MAD

LINGUINE ALLE VONGOLE

FROM OUR LANDS

L'AGNEAU D'ESSAOUIRA - 490 MAD

LAMB FILLET COOKED IN PUFF PASTRY CRUST, GRILLED GREEN
ASPARAGUS, PRESERVED LEMON CONDIMENT

LE BOEUF - 480 MAD

ROAST BEEF FILLET WITH PROVENCE HERBS, MORELS, AND
CREAMY POLENTA

OUR SIGNATURE DISHES

THE RONSARD-STYLE BOUILLABAISSE - 600 MAD

SOUP OF STONE FISH, ST. PIERRE, RED MULLET, MONKFISH,
PRAWNS, AND MUSSELS

LE LOUP SAUVAGE - 700 MAD

COOKED SEA BASS IN SALT CRUST, SAFFRON RISOTTO, FULL-
BODIED BISQUE JUS

