



Le Verger du Poète

By Alexandre Thomas

The first lines

Mediterranean Sea bream carpaccio, tomato dressing, Taggiasca olives
260 MAD

Crispy prawns with basil, Japanese mayonnaise
260 MAD

Grilled octopus with lime zest, romesco sauce, arugula
240 MAD

Heirloom tomato, truffle burrata
240 MAD

Roasted cauliflower, fresh herb pesto, toasted almonds
190 MAD

The main creations

Plancha-grilled sea bream, grilled vegetables, vierge sauce
360 MAD

Beef tagliata, black olive vinaigrette
390 MAD

Poke bowl, panko chicken, Japanese mayonnaise
280 MAD

Gnocchi alla sorrentina
290 MAD

Chicken or marinated salmon club sandwich, homemade fries
280 MAD



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The Art of Pizza

Margherita

Tomato sauce, mozzarella, basil, olive oil
220 MAD

Diavola

Tomato sauce, mozzarella, spicy salami
240 MAD

Capricciosa

Tomato sauce, mozzarella, ham, mushrooms, artichokes, Taggiasca olives
250 MAD

Neapolitan

Tomato sauce, mozzarella, anchovies, capers, Taggiasca olives, oregano
250 MAD

The sweet epilogue

Ultra-vanilla croissant mille-feuille, Ronsard style
120 MAD

Vanilla profiteroles, chocolate sauce
120 MAD

Grapefruit pavlova
110 MAD

Crème brûlée
110 MAD

Frozen lemon with basil
110 MAD