



LE JARDIN D'HIVER

Chef Alexandre Thomas

OUR STARTERS

SPIDER CRAB – 310 MAD

Spider crab salad, avocado, grapefruit, green apple & fennel foam

PRAWNS – 250 MAD

Warm-and-cold prawn tartare, fennel & green apple detox jus

PORCINI MUSHROOMS – 210 MAD

Sautéed porcini with parsley, ricotta & spinach ravioli, Atlas mushroom emulsion

CHICKEN PASTILLA – 290 MAD

Chicken pastilla with apple and cinnamon

BRIOUATES – 260 MAD

Assortment of briouates and crunchy salad

MOROCCAN SALADS – 190 MAD

Assortment of fine Moroccan salads

OUR MAIN COURSES

BEEF – 480 MAD

Roasted beef fillet with herbs de Provence, Atlas mushrooms, creamy polenta

DAKHLA LANGOUSTINE (to share) – (To share 550 MAD per person)

Cognac-flambéed langoustine, linguine with bisque

ROYAL SEA BREAM – 500 MAD

Slow-cooked royal sea bream, purple olives, potato and celery



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TRADITIONAL CHICKEN TAGINE – 450 MAD
Traditional chicken tagine with preserved lemon and olives

SEVEN VEGETABLES COUSCOUS– 420 MAD
Seven vegetables couscous with beef shank and merguez

SLOW COOKED LAMB SHOULDER (To share 550 MAD per person)
Thirty hours slow cooked lamb shoulder, seven vegetables couscous

OUR DESSERTS

PIEDMONT HAZELNUT – 170 MAD
Praliné dacquoise with Piedmont hazelnuts

BLANCMANGE – 150 MAD
Lime blancmange, verbena custard

VACHERIN – 180 MAD
Raspberry vacherin, red berry coulis

MILLE-FEUILLE – 180 MAD
Cocoa puff pastry, chocolate crèmeux, roasted cocoa nibs

ORANGE – 110 MAD
Orange salad with cinnamon