



LE VERGER DU POÈTE

Chef Alexandre Thomas

The first lines

Mediterranean Sea bass carpaccio, tomato dressing, Taggiasca olives
290 MAD

Cherry tomato salad with basil, truffle burrata, toasted country bread
290 MAD

Niçoise salad
250 MAD

Caesar salad, Palais Ronsard style
270 MAD

The main creations

Gnocchi alla sorrentina
320 MAD

Chicken or marinated salmon club sandwich, homemade fries
290 MAD

Cheeseburger, homemade fries
310 MAD

Kefta tagine with eggs
340 MAD



LE VERGER DU POÈTE

Chef Alexandre Thomas

The sweet epilogue

Grapefruit pavlova
150 MAD

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

Frozen lemon with basil
110 MAD

Fruit soup with verbena, vanilla ice cream
130 MAD

Watermelon plate
110 MAD

Tart of the day
110 MAD