



## LE JARDIN D'HIVER

*Chef Alexandre Thomas*

### MEDITERRANEAN MENU

#### OUR STARTERS

##### SPIDER CRAB – 310 MAD

Spider crab salad, avocado, grapefruit, green-apple–fennel foam

##### BUTTER SQUASH – 250 MAD

Butter squash foam, egg yolk confit with rosemary, pumpkin seed praline

##### PUY GREEN LENTILS – 270 MAD

Puy green lentils cooked with salt pork, poached egg

##### FOIE GRAS – 330 MAD

Coffee foie gras ravioli, corn veil infused with roasted hazelnut aromas, poultry sauce

##### LANGOUSTINE – 360 MAD

Roasted langoustines with chestnuts, braised endives, smoked bacon foam

#### FROM OUR ATLANTIC COASTS

##### ATLANTIC TURBOT – 510 MAD

Turbot cooked in an almond-scale crust, paimpol coco beans, atlas porcini mushrooms with parsley, forest mushroom foam

##### SOLE – 550 MAD

Sole cooked meunière style, creamy mashed potatoes

#### FROM OUR LANDS

##### BLACK ANGUS – 850 MAD

300g 30-day aged Black Angus ribeye, dauphinoise potatoes with black truffle, whisky pepper sauce

#### OUR SPECIALTIES

##### WILD SEA BASS TO SHARE – 850 MAD / per person

Sea bass baked in a salt crust, parmesan risotto, virgin sauce

##### POT-AU-FEU TO SHARE – 490 MAD / per person

Beef chuck, oxtail, bone marrow, winter vegetables cooked in a pot-au-feu broth, gribiche sauce

##### NICE-STYLE RAVIOLI – 450 MAD

Homemade ravioli stuffed with beef stew