

Dinner

180 Dirhams - Advance notice is required (evening before or at breakfast time) as some dishes have a lengthy preparation time.

Entrees

Harira soup

Vegetable soup

Fish and noodle soup

Briouattes

Vegetable tartlet

A selection of Moroccan salads

Avocado and prawn salad

Stuffed tomato salad

Main Dishes

Lasagne (with lamb or as a vegetarian option)

Baked chicken breasts stuffed with garlic and soft cheese, onion, fresh tarragon, egg yolk and nutmeg, leaves and pommes sautéed or frites

Grilled sirloin or fillet steak with a choice of red wine, mustard and butter sauce or peppered with pommes sautéed or frites

Feuilleté de boeuf ou poisson avec salade vert

Tagine du jour (lamb, chicken, beef, poisson or vegetarian) with either prunes, figs and honey or citron et olives with rice or sautéed potatoes

Cous cous (with either chicken, lamb, beef or vegetarian)

Tanjia

Poulet Farci

Dessert

Orange a la cannelle

Crème caramel

Crème renverser (flan avec crème caramel)

Mousse au chocolat

Tarte au fruit de saison ou fruit de choix

Iles Flotant

Fruit de choix au fort

Banane saute

Moroccan pastries

Glace du jour

Filtre café

Tea (mint and English)

For some of the dishes there is a minimum of 2 persons