



MENU DU BRUNCH

**NOUS ESSAYONS DANS
LA LIMITE DU POSSIBLE
D'UTILISER DES
PRODUITS BIO ET FRAIS
DU MARCHÉ**

ENTRÉE / STARTER

GAZPACHO, FAÇON AMO

Concombre baladi, tomate, oignon rouge, ail frais, toast fait maison, betterave, huile d'olive

Local cucumber, tomato, red onion, fresh garlic, beetroot, olive oil

8,000 LL

PATA NEGRA

"Pan con tomate", salade de jeune pousses
"Pan con tomate", salad of baby greens

39,000 LL

CRÊPE BERBÈRE

Fromage blanc, miel & amandes
Fromage blanc, honey & almonds

7,500 LL

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PASTILLA DE PIGEON

Amandes & cannelles
Pigeon pastilla, almonds & cinnamon

17,000 LL

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TABOULÉ

Persil, tomate, oignon, burghol
Parsley, tomato, onion, burghol

6,000 LL

SALADE CÉSAR À NOTRE FAÇON

Coeur de Romaine, sucrine, tomate "coeur de boeuf", poulet fermier, vinaigrette César
Romain lettuce, tomato "coeur de boeuf", farmers' chicken, Ceasar dressing

14,000 LL

SALADE DE POIVRONS

Grillés à l'huile d'olive
Grilled with olive oil

6,000 LL

SALADE DU SOUK

Légumes croquants
Crispy vegetables

13,000 LL

OEUFS FERMIERS

OEUFS BÉNÉDICTINE

Pain au lait Marocain, speck fumé, sauce hollandaise au piment d'Espelette
Poached eggs, Moroccan bread, smoked speck, Espelette pepper hollandaise
21,000 LL

VEGETARIEN

COUSCOUS BERBÈRE

Légumes verts, yaourt
Green vegetables, yogurt
20,000 LL

OEUFS CHECHOUKA & MERGUEZ

Salade tomate & oignon, oeufs, merguez faites maison
Tomato salad & onion, fried eggs, homemade merguez
19,000 LL

OEUFS BROUILLÉS AU SAUMON FUMÉ

Saumon fumé, oignon, ciboulette
Scrambled eggs, smoked salmon, onion, ciboulette
21,000 LL

VIANDE / MEAT

POULET GRILLÉ ENTIER POUR DEUX

Légumes du marché grillés, sauce barbecue faite maison
Grilled vegetables from the market, homemade barbecue sauce

53,000 LL

TAJINE DE POULET FERMIER

AUX CITRONS CONFITS

Olives violettes, pommes cocotte safranées
Chicken tajine with lemons confit, purple olives, saffron pommes cocottes

38,000 LL

TAJINE KOFTA AUX OEUF DE CAILLE

Sauce tomate épicée à la Marocaine, boulettes de viandes, tomate cerise séchée, oeufs de caille

Spicy Moroccan tomato sauce, meatballs, dried cherry tomato, quail eggs

21,000 LL

COUSCOUS MOMO

Épaule d'agneau façon Mechoui, brochette poulet, merguez, grillés au feu de bois
Lamb shoulder Méchoui style, chicken brochette, merguez, charcoal grilled

51,000 LL

ROAST BEEF À L'ANGLAISE

Roast beef, muffin, pommes de terres rôties
Roast beef, muffin, roasted potatoes

39,000 LL

HAMBURGER DE BOEUF

Frites de pomme de terre, sauce sketch'up
French fries, sketch'up sauce

23,000 LL

POISSON / FISH

MOGHRABIA DE POISSON FAÇON

MAGRÉBINE

Moghrabia, sauce tomate, safran, fruits de mer du jour, brunoise de légumes

Moghrabia, tomato sauce, saffron, seafood, vegetable "brunoise"

23,000 LL

POISSON DU JOUR POUR DEUX

Pomme rissolée

Catch of the day for two, pomme rissolée

110,000 LL

VAT INCLUDED

* CONTAINS NUTS

DESSERT

CARAÏBE

Gâteau chocolat noir Valhrona, tuile moscovado, cerise amarena, enrobé de fruit de la passion

Valhrona chocolate cake, tuile moscovado, amarena cherry, covered with passion fruit delight

18,000 LL

SÉLECTION DE SORBETS ET GLACES

Framboise, fraise, labné, chocolat, vanille, miel, marron, pomme-coriandre, cassis
Selection of sorbet and ice cream, raspberry, strawberry, labne, chocolate, vanilla, honey, chestnut, apple-coriander, blackcurrant

15,000 LL

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APPLE CRUMBLE

Biscuit sablé, pomme à la cannelle & sucre roux, crumble, glace vanille

Sablé biscuit, apple with cinnamon & brown sugar, crumble, vanilla ice cream

9,000 LL

COUSCOUS AUX RAISINS ET MIEL

Semoule, fleur d'oranger, sucre, miel, cannelle & menthe

Semolina, orange blossom, sugar, honey, cinnamon & mint

12,000 LL

SELECTION DE GÂTEAUX SUR PLATEAU

12,000 LL

ASSIETTE DE FRUITS DE SAISON

14,000 LL

JUS FRAIS / FRESH JUICES

Orange juice	6,500 LL
Yellow grapefruit	6,500 LL
Pink grapefruit	6,500 LL

VIRGIN COCKTAILS

Homemade lemonade	6,500 LL
<i>Fresh lemon, water, granulated sugar</i>	
Virgin Momo's	10,000 LL
<i>Fresh mint, freshly squeezed lemon juice, gum syrup, soda water</i>	
Virgin Mary	11,500 LL
<i>Fresh cucumber, fresh cherry tomatoes, tomato juice & "Diablo mix"</i>	

COCKTAILS

BLOODY MARY

Snow queen vodka, fresh cucumber, fresh cherry tomatoes, tomato juice & "Diablo mix"
27,500 LL

CHERRY BLOSSOM

Fresh black grapes muddled with Amaretto Di Saronno & sloe gin, topped with Moet & Chandon champagne
39,000 LL

BUCK FIZZ

Moet & Chandon champagne, freshly squeezed orange juice, garnished with orange peel.
Created in 1921 by Mc Garry, bartender at the famous Bucks Club in London
34,500 LL

ESPRESSO MARTINI

Ketel one vodka, kahlua liquor & espresso
33,000 LL

GREEN BEAST

Pernod absinthe, rose's lime cordial and water garnish: cucumber.
Glass 18,000 LL Jug 63,000 LL

FRENCH DAYS

Ciroc vodka infused foie gras, crème de cassis & Noilly Orat vermouth
34,500 LL

MARTINI FLY'S

Tanqueray ten gin, Noilly Prat vermouth & grapefruit twist
27,000 LL

MARTINI ONE

Ketel one vodka, Noilly Prat vermouth & lemon peel
30,000 LL

SANGRIA RED, WHITE OR ROSÉ

Fresh orange juice, fresh apple & orange, cinnamon stick, cointreau & red wine
Glass 18,000 LL Jug 54,000 LL

CAFÉ

Espresso	4,000 LL
Double espresso	6,000 LL
Decaffeinated espresso	4,000 LL
Cappuccino	6,500 LL
Café latte	6,500 LL
Macchiato	6,500 LL
Mocha	6,500 LL
Cardamom coffee	6,500 LL
Hot chocolate	6,500 LL
Café Blanc	5,000 LL
Iced coffee	6,500 LL

THÉ

Mint Tea	5,500 LL
Tunisian Mint Tea	5,500 LL
Cinnamon Mint Tea	5,500 LL
Orange blossom Mint Tea	5,500 LL
Rose water Mint Tea	5,500 LL