



MENU DU RESTAURANT

ENTRÉE / STARTER

FOIE GRAS DE CANARD

Chutney de coing
Duck goose liver. Quince chutney

32,000 LL

CHÈVRE "CABÈCOU"

Aubergine marinée au miel,
salade de mesclun
*Warm goat cheese "cabècou",
eggplant marinated in honey,
mesclun salad.*

18,000 LL

SALADE DU MARCHÉ

Salade organique avec
des légumes croquants du
marché
*Organic green salad with
crunchy vegetables*

13,000 LL

CARPACCIO DE POISSON

Gelée de Raifort, gelée de
groseilles, céleri rave
rémoulade au curcuma
*Fish carpaccio, horseradish
jelly, redcurrant jelly, curcuma
celeriac remoulade*

32,000 LL

FILET DE THON

En crôte d'épices, salsa
fraiche, yuzu vinaigrette,
rouleaux de légumes &
crabes
*Tuna filet with spice crust, fresh
salsa, yuzu dressing, vegetables
& crab rolls*

23,000 LL

MECHOUIA ZAALOUCK

Caviar d'aubergine,
salade de poivron
*Eggplant caviar, sweet pepper
salad*

12,000 LL

GAZPACHO

Soupe froide de poivrons et
tomates
Chilled pepper & tomato soup

12,000 LL

SÉLECTION DE BRIOUATS

Fromage & coing, agneau &
sauce à la menthe, poisson &
charmoula
*Mix briouats: cheese & quince,
lamb & mint sauce, fish &
charmoula*

18,000 LL

PASTILLA DE PIGEON

Amandes et cannelles
*Pigeon pastilla, almond &
cinnamon*

17,000 LL

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VELOUTÉ D'AVOCAT

A la coriandre, mangue &
gambas croquantes, sorbet
labné
*Avocado soup with coriander,
mango & crispy gambas, labné
sorbet*

20,000 LL

PATA NEGRA

"Pan con tomate", salade de
jeune pousses
"Pan con tomate", green salad

39,000 LL

MAIN COURSE

VIANDE / MEAT

CÔTE DE BŒUF GRILLÉE AU FEU DE BOIS (POUR DEUX)

Cocotte de légumes, cassolette de champignon des bois, pommes Pont Neuf, sauce sketch'up

Charcoal grilled beef rib (for two), vegetable cocotte, cassolette of wild mushrooms, pommes Pont Neuf, sauce Sketch'up

130,000 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

“BLACK PUDDING CHRISTIAN PARRA”

Accompagné de sa joue de porc braisée et sa pomme-pomme purée

With braised pork cheek & “pomme-pomme purée”

46,000 LL

TAJINE D'AGNEAU

Pruneaux, coings confits, amandes

Lamb tajine, prunes, quince confit, almonds

47,000 LL

JOUE DE BŒUF

Braisée façon “Bourguignonne” et ses légumes de saison

Braised beef cheek “Bourguignon”, seasonal vegetables

48,000 LL

TARTARE DE BŒUF

Oeuf mollet, pomme fondante, jus de tomates épicé au piment d'Espelette
Beef tartar, soft-boiled egg, potato fondant, tomato juice spiced with Espelette pepper

38,000 LL

COUSCOUS LAMB

Mechoui

47,000 LL

COUSCOUS POULET

Brochette de poulet, grillée au feu de bois
Chicken brochette, charcoal grilled

42,000 LL

ÉPAULE D'AGNEAU AU FEU DE BOIS (POUR DEUX)

Avec ses petits légumes

Charcoal grilled lamb shoulder (for two) & vegetables

120,000 LL

MIX GRILL AU FEU DE BOIS

Côte d'agneau, kofta, merguez,

brochette de poulet, brochette de boeuf

Charcoal grilled lamb cutlet, kofta, merguez, chicken skewer, beef skewer

49,000 LL

POULET À L'ESTRAGON

Poelé avec sa purée de carottes, pomme de terre caramélisée

Roasted chicken with tarragon, carrot puree & caramelized baby potatoes

35,000 LL

POISSON / FISH

TAJINE DE POISSON ET FRUIT DE MER

Fenouils et tomates confits, olives.
*Fish and seafood tajine, fennel and
tomato confit, olives.*
57,000 LL

COQUILLES SAINT JACQUES

Purée de choux fleur à la bonite, sauce wasabi.
Scallops, mashed cauliflower, wasabi sauce.
48,000 LL

SAUMON POELÉ

Avec ses légumes saisonniers
Seared salmon, seasonal vegetables
42,000 LL

POISSON DU JOUR

Fenouil et tomate confits, salade verte
Fennel and tomato confit, green salad
55,000 LL

TARTARE DE THON

Caramel de soja, toast de pain Marocain
*Tuna tartar, caramel soy,
Moroccan toast*
24,000 LL

VEGETARIEN

TAJINE DE LÉGUMES

Vegetable tajine
29,000 LL

SIDE DISH

ÉPINARD À LA CRÈME

Creamed spinach
7,000 LL

COCOTTE DE LÉGUMES

Vegetable cocotte
6,000 LL

SALADE DE TOMATES BIO

Organic tomato salad
7,000 LL

DESSERTS

PANNACOTTA VANILLE

À LA FRAISE

Crème vanille, gelée safran, poivron confit, chips de fraise, coulis de fraise
Strawberry vanilla pannacotta, vanilla cream, saffron jelly, pepper confit, strawberry chips, strawberry coulis

12,000 LL

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

SALADE D'ORANGES

A la cannelle, fleur d'oranger, confit d'ananas, sorbet menthe-pomme
Fresh orange segments marinated in cinnamon, orange blossom, pineapple confit, apple-mint sorbet

15,000 LL

SALADE DE FRUIT

Fruits de saison, gelée fruit de la passion, sablé Breton
Seasonal fruit salad, passion fruit delight, sablé Breton

12,000 LL

DACQUOISE PISTACHE

Marmelade de framboise, sorbet framboise, pistache
Pistachio dacquoise, raspberry marmalade, raspberry coulis, raspberry sorbet, pistachio

14,000 LL

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SÉLECTION DE SORBET ET GLACE

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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PÂTISSERIE MAGHRÉBINE

Gâteaux aux amandes et miel toutes fleurs
Traditional Moroccan pastry, almonds & flower honey

15,000 LL

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SWEET WINE

| | VERRE | BOUTEILLE |
|---|------------------|---------------------|
| Château Filhot Second Cru Classe Sauternes, 2007 | 22,000 LL | 222,000 LL |
| Château Guiraud 1er Grand Cru Classe, 2005 | | 465,000 LL |
| Château D'Yquem 1er GCC exceptionnel Demi BTL, 1998 | | 1,050,000 LL |

DIGESTIFS

LES PORTOS 6 CL

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|-------------------------------------|---------------|
| Porto Ramos Pinto, Adriano Tawny | 15,000 |
| Porto Churchill's Crusted Port | 15,000 |
| Porto Taylor's Quinta De Terra 1995 | 39,000 |
| Porto Churchill's Vintage 2003 | 45,000 |
| Porto Taylor's Vintage 1997 | 70,000 |

LES COGNACS 4 CL

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| Rémy Martin VSOP | 19,000 |
| Hennessy Xo | 41,250 |
| Pale and Dry XO Delamain | 25,000 |
| Très Vénérable cognac de Grande champagne Delamain | 72,000 |
| Réserve Cigar A. E DOR | 42,000 |
| XO Vieille Champagne A. E DOR | 49,000 |
| Louis XIII | 727,000 |

LES ARMAGNACS 4 CL

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|--------------------------------|---------------|
| Napoléon 10 ans d'âge Salamens | 20,000 |
| Bas Armagnac XO Delord | 24,000 |
| XO Imperial | |
| Réserve 25 ans d'âge Salamens | 35,000 |

LES CALVADOS 4 CL

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|--------------------------------|---------------|
| Château de Breuil | |
| Réserve Du Château 8 ans d'âge | 20,000 |
| Château de Breuil | |
| Réserve Des Seigneurs XO | 35,000 |

AFTER DINNER COCKTAILS

BRANDY ALEXANDER

19,500 LL

Courvoisier vsop, cocoa cream, fresh cream, nutmeg

Sweet, brandy based cocktail that became popular during the early 20th century. It was supposedly created at the time of the wedding of Mary, Princess Royal and Countess of Harewood and Viscount Lascelles in London in 1922.

WHITE RUSSIAN

19,500 LL

Smirnoff Red vodka, Kahlua liquor, fresh cream

The traditional cocktail known as a Black Russian (first appearing in 1949) became a White Russian with addition of cream. Neither drinks are Russian in origin but both are so named due to vodka being the primary ingredient.

CIGARES

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|----------------------------------|------------------|
| Hoyo de Monterey, Petit Robustos | 13,500 LL |
| Bolivar Royal Coronas | 15,000 LL |
| Romeo Y Julietta Churchill short | 16,500 LL |
| Punch Royal Select #11 | 18,000 LL |
| Bolivar. Coronas Gigantes | 25,500 LL |
| Romeo Y Julietta Churchills Long | 25,500 LL |
| Cohiba Robustos | 28,500 LL |