



MENU DU RESTAURANT

**OUR RESTAURANTS &
GARDENS ARE OPEN FOR
LUNCH & SUNDAY BRUNCH**

POUR COMMENCER, TO BEGIN

RAVIOLE BLANC VERT

Ricotta, Boursin, épinard, pignons, crème de Gorgonzola
Ricotta, Boursin, spinach, pine nuts, Gorgonzola cream

18,000 LL

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CHÈVRE "CABÉCOU"

Aubergines marinées au miel, salade de pousses d'épinard
Warm goat cheese "cabécou", eggplants marinated in honey, baby spinach salad

18,000 LL

MECHOUIA ZAALOUCK

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

12,000 LL

SALADE DU MARCHÉ

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

13,000 LL

FILET DE THON

En crôte d'épices, salsa fraîche, vinaigrette yuzu, rouleaux de légumes & crabes
Spice crusted tuna filet, fresh salsa, yuzu dressing, vegetable & crab rolls

23,000 LL

TARTARE DE THON

Caramel de soja, toast de pain Marocain
Tuna tartar, caramel soy, Moroccan toast

24,000 LL

VELOUTÉ D'AVOCAT

A la coriandre, mangue, tomate, gambas croquantes, sorbet labné
Avocado velouté with coriander, mango, tomato, crispy prawns, labné sorbet

20,000 LL

CARPACCIO DE COQUILLES SAINT JACQUES

Gelée de groseilles, céleri rave en rémoulade d'harissa
Sea scallops carpaccio, redcurrant jelly, celeriac with harissa rémoulade

34,000 LL

HARIRA

Soupe traditionnelle Maghrébine à base d'agneau, légumes, vermicelles et pois chiche
North African traditional soup made with lamb, vegetables, vermicelli & chick pea

12,000 LL

SÉLECTION DE BRIOUATS

Fromage & purée de coing, poulet fermier, raz el hanout & purée d'oignons caramélisés
Mix briouats: cheese & quince purée, farm raised chicken, raz el hanout & caramelized onions purée

18,000 LL

FOIES DE VOLAILLE

Persillade, hommos coriandre, noix
Chicken livers, parsley, coriander hummus, walnuts

16,000 LL

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PASTILLA DE PIGEON

Amandes & cannelles
Pigeon pastilla, almond & cinnamon

17,000 LL

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FOIE GRAS DE CANARD

Chutney de coings
Duck liver, quince chutney

38,000 LL

PATA NEGRA

"Pan con tomate", salade de jeunes pousses
"Pan con tomate", micro greens salad

39,000 LL

POUR CONTINUER, TO CONTINUE

VIANDE / MEAT

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

Cocotte de légumes, cassolette de champignons des bois, coquillettes en gratin
Charcoal grilled beef rib (for two), vegetable cocotte, cassolette of wild mushrooms macaroni&cheese our way

130,000 LL

FILET DE BOEUF

Fricassée de champignons sauvages, crêpe Sarrazin, émulsion de foie gras
Beef filet, wild mushrooms fricassée, Sarrazin crêpe, emulsion of foie gras

59,000 LL

JOUE DE BŒUF

Braisée façon "Bourguignonne", 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 with Espelette pepper

38,000 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

TAJINE BERBÈRE

Agneau confit, petits farcis de champignons, légumes de saison
Lamb confit, stuffed mushrooms, seasonal vegetables

49,000 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

38,000 LL

COUSCOUS MOMO

Légumes en bouillon, épaule d'agneau façon Mechoui, brochette de poulet & merguez grillées au feu de bois
Vegetable in broth, lamb shoulder Méchoui style, charcoal grilled chicken brochette & merguez

51,000 LL

TAJINE DE POULET FERMIER AUX CITRONS CONFITS

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

38,000 LL

PIGEONNEAU AU FEU DE BOIS

Purée de céleri rave, coings confits, agar-agar de Cognac
Charcoal grilled squab, celery purée, quince confits, Cognac agar-agar

57,000 LL

"BLACK PUDDING CHRISTIAN PARRA"

Accompagné de sa joue de porc braisée & sa pomme-pomme purée
With braised pork cheek & "pomme-pomme purée"

46,000 LL

POISSON / FISH

SAUMON POÊLÉ

Vierge d'Hiver, potiron mariné, marron glacé, topinambour, raisins frais, écrasé de pomme de terre à l'huile d'olive

Pan seared salmon, Vierge d'Hiver, marinated pumpkin, glazed chestnut, Jerusalem artichokes, grapes, écrasé of potatoes with olive oil

42,000 LL

PAVÉ DE LOUP DE MER

Croute d'olives, barigoule d'artichauts au pistou

Sea bass filet, olives crust, pesto-artichokes barigoule

55,000 LL

TAJINE DE POISSON ET FRUIT DE MER

Fenouils & tomates confites, olives.

Fish & seafood tajine, fennel & tomato confit, olives

57,000 LL

COQUILLES SAINT JACQUES

Poêlées & en mousse, duxelle de champignons au magret de canard fumé, sauce Chardonnay

Seared and mousse, mushrooms duxelle with smoked duck magret, Chardonnay sauce

59,000 LL

GNOCCHI NERO

Gnocchis de pomme de terre à l'encre de seiche, bisque de crustacés, fruits de mer au charbon de bois

Potatoes and squid ink gnocchis, seafood bisque, wood charcoal grilled seafood

57,000 LL

BOUILLABAISSE

Fruits de mer aux tomates confites, fenouil, pommes de terre, tartine de rouille harissa

Seafood with tomatoes confit, fennel, potatoes, tartine of harissa rouille

59,000 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

POMME FONDANTE

Pomme fondante

6,000 LL

SALADE DE TOMATES BIO

Organic tomato salad

7,000 LL

COQUILLETTES EN GRATIN

Macaroni&cheese our way

7,000 LL

POUR CONCLURE, TO CONCLUDE

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

MOJITO

Gelée menthe & citron vert, confit de concombre au sirop Sagatiba, écume de Mojito & son sorbet citron vert
Mint & lime jelly, Sagatiba cucumber confit, Mojito foam & its lime sorbet

15,000 LL

MOMO CC

Mousse au fromage blanc, marmelade de cassis, sablé macaronade, billes de fromage de chèvre frais, gelée de cassis, pâte d'amande au cassis
Fromage blanc cheese cake, blackcurrant marmalade, sablé, fresh goat cheese spheres, blackcurrant jelly, blackcurrant almond paste

18,000 LL

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SALADE DE FRUIT

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

12,000 LL

MALABAR

Lait pris, mousse légère au citron, glace Malabar, sucre au thé vert & chocolat blanc, guimauves à l'eau de rose
Milk jelly, lemon foam, Malabar ice cream, green tea & white chocolate sugar pops, rosewater marshmallows

15,000 LL

NOTRE CRÈME BRÛLÉE

Fritots de crème brûlée, carpaccio de mangue & d'ananas mariné au sirop de menthe, sorbet pomme verte & menthe, tuile orange
Fritters of crème brûlée, mango & pineapple carpaccio marinated in mint syrup, green apple & mint sorbet, orange tuile

18,000 LL

NOIR DÉSIR

Tarte sablé, ganache chocolat, glace caramel, sauce pralinée, tuile choco:coco
Sablé tart, chocolate ganache, caramel ice cream, praline sauce, choco:coco tuile

19,000 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

SÉLECTION DE SORBET ET GLACE

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

15,000 LL

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PÂTISSERIE MAGHRÉBINE

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

15,000 LL

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SWEET WINE

	VERRE	BOUTEILLE
Château Filhot 2 ^{eme} Cru Classe Sauternes, 2007	22,000 LL	222,000 LL
Château Guiraud 1 ^{er} Grand Cru Classe, 2005		465,000 LL
Château D'Yquem 1 ^{er} Cru Classé Exceptionnel Demi BTL, 1998		1,050,000 LL

DIGESTIFS

LES PORTOS 6 CL

Churchill's Crusted Port	15,000 LL
Taylor's Quinta De Terra 1995	39,000 LL
Churchill's Vintage 2003	45,000 LL
Taylor's Vintage 1997	70,000 LL

LES ARMAGNACS 4 CL

Salamens Napoléon 10 Ans d'âge	20,000 LL
Delord Bas Armagnac XO	24,000 LL
Salamens XO 25 Ans d'Age	35,000 LL
Castaréd XO	40,000LL

LES COGNACS 4 CL

Delamain Pale and Dry XO	25,000 LL
Delamain Très Vénérable Cognac	72,000 LL
A E DOR Réserve Cigar	42,000 LL
A E DOR Vieille Champagne XO	49,000 LL
Hennessy VS	20,000 LL
Hennessy VSOP	30,000 LL
Hennessy XO	41,250 LL
Martell VS	18,000LL
Martell VSOP	30,000LL
Martell XO	50,000LL
Courvoisier VS	18,000LL
Courvoisier VSOP	30,000LL
Courvoisier XO	93,000LL
Rémy Martin VSOP	19,000 LL
Rémy Martin Louis XIII	727,000 LL

LES CALVADOS 4 CL

Château de Breuil 8 ans d'âge	20,000 LL
Château de Breuil XO	35,000 LL
Christian Drouin Fine Calvados	22,000 LL
Berneroy VSOP	30,000 LL
Christian Drouin Hors d'Age	150,000 LL
Camut Assemblage de 18 Ans	150,000 LL
Dupont 1977	245,000 LL

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.

CIGARS

Romeo Y Julietta Churchills Long	28,500 LL
Bolivar. Coronas Gigantes	25,500 LL
H.Upmann Magnum 50	24,500 LL
Montecristo Pyramides #2	25,750 LL
Cohiba SigloVI	52,000 LL
Punch Royal Selection #11	17,000 LL
Partagas D4	19,000 LL
Montecristo Edmundo	22,750 LL
Cohiba Robustos	35,000 LL
Ramon Alones Specially Selected	16,750 LL
Bolivar Royal Coronas	16,000 LL
Romeo Y Julietta Churchills Short	19,500 LL
Hoyo de Monterrey Petit Robusto	16,000 LL

VAT INCLUDED