



The Menu

Traditional Moroccan cuisine

STARTERS

Harira El Fassia	8 €
<i>Fez's iconic soup of slow-simmered tomato, lentils and chickpeas</i>	
Zâalouk	8 €
<i>Silky eggplant caviar with garlic, tomato, cumin and olive oil</i>	
Taktouka	8 €
<i>Grilled peppers and slow-cooked tomatoes, sweet paprika</i>	
Briouates	10 €
<i>Crisp little pastries: cheese, chicken, kefta or vegetables</i>	
Starter selection	17 €
<i>The perfect trio to begin: zâalouk, taktouka and briouates</i>	

MAINS

Chicken tagine	15 €
<i>Slow-cooked with saffron, preserved lemon and beldi olives, meltingly tender</i>	
Lamb tagine	19 €
<i>Confit lamb, soft prunes and apricots, a sweet-and-savoury delight</i>	
Monkfish tagine	20 €
<i>Pearly monkfish and baby vegetables in a fragrant chermoula</i>	
Kefta tagine	15 €
<i>Spiced meatballs simmered in tomato, crowned with beldi eggs</i>	
Beef tagine	17 €
<i>Tender beef with a bouquet of five market vegetables</i>	
Vegetarian tagine or couscous	14 €
<i>Sun-ripened seasonal vegetables and gentle spices</i>	
Chicken pastilla	17 €
<i>Crisp brick pastry, almond chicken, cinnamon and icing sugar</i>	
Seafood pastilla	21 €
<i>Monkfish, squid and prawns in golden pastry, a hint of preserved lemon</i>	
Royal couscous	20 €
<i>Hand-rolled semolina, generous meats, onion-and-raisin confit</i>	
Tanjia Marrakchia	25 €
<i>Marinated lamb, olive oil, garlic, lemon and Taliouine saffron, slow-confit in a jar</i>	

DESSERTS

Orange carpaccio	6 €
<i>Thin orange slices, cinnamon and orange blossom</i>	
Seasonal fruit salad	7 €
<i>Fresh market fruit, scented with orange blossom</i>	
Apple crumble	9 €
<i>Apples caramelised in honey and cinnamon, vanilla ice cream</i>	
Chocolate fondant	9 €
<i>Molten dark-chocolate centre with vanilla ice cream</i>	
Moroccan pastries	8 €
<i>Gazelle horns, ghriba and almond-and-honey delights</i>	
Ice cream	6 €
<i>Two scoops of your choice, flavours of the day</i>	
Milk pastilla with nuts	7 €
<i>Crisp brick layers, milk cream, almonds and nuts</i>	
Coffee or tea gourmand	10 €
<i>Served with a few Moroccan petit-fours</i>	

ALL DAY

Light bites served from noon to midnight

Zâalouk	8 €
<i>Eggplant caviar with oriental flavours</i>	
Briouates	10 €
<i>Meat, cheese or vegetable</i>	
Hummus	8 €
<i>With olive-oil toasts</i>	
Sardine rilette	8 €
Starter selection	15 €
<i>Zâalouk, taktouka and briouates</i>	
Mini kefta skewers	9 €
<i>Spicy tomato sauce</i>	
Mini chicken skewers	9 €
<i>Barbecue sauce</i>	
Chicken fingers	9 €
<i>Tartar sauce</i>	
Seasonal fruit salad	7 €
Ice cream	6 €
<i>2 scoops</i>	
Chocolate fondant	9 €
<i>With a scoop of vanilla ice cream</i>	
Plate of pastries	8 €
<i>Reinvented gazelle horns and almond sweets</i>	

Drinks



DRINKS

Espresso	3 €
Black tea (Earl Grey)	3.5 €
Mint tea	3 €
Cappuccino	4 €
Coffee or tea gourmand	10 €
Mineral water 50 cl	2 €
Mineral water 75 cl	3.5 €
Fresh fruit juice	4 €
Soda	4 €
Red Bull	5 €

MOCKTAILS 7 €

Tropical
<i>Pineapple, orange, grenadine</i>
Ice Mint
<i>Lemon, syrup, mint tea</i>
Bora Bora
<i>Pineapple, peach, lemon, grenadine</i>
Fleur d'amour
<i>Pineapple, banana, strawberry syrup</i>

COCKTAILS 11 €

Mojito
<i>Rum, lemon, mint, soda</i>
Vodka Collins
<i>Vodka, lemon, cane sugar, optional egg white</i>
Piña Colada
<i>Rum, coconut, pineapple</i>
Margarita
<i>Tequila, Cointreau, lemon</i>
Tequila Sunrise
<i>Tequila, orange juice, grenadine</i>
Americano
<i>Martini, Campari, soda water</i>
Gin Fizz
<i>Gin, cane sugar, lemon, optional egg white</i>
Malibu Dream
<i>Tequila, Malibu, pineapple</i>
Mariachi Limoncello
<i>Tequila, lime, Get 27</i>

BEERS

Special Flag 25 cl	5 €
Casablanca 25 cl	6 €
San Miguel 25 cl	6 €
Corona 33 cl	7 €
Leffe 33 cl	7 €

APERITIFS

Glass of wine	6 €
Kir (blackcurrant or peach)	7 €
Pastis, Martini, bitter, Campari	6 €
Spirits	7 €
Premium spirits	10 €

WINES

Cuvée du Président	19 €
<i>Red, rosé, white</i>	
La Cuvée du Terroir	24 €
<i>Red, rosé, white</i>	
Terre	29 €
<i>Red, rosé, white</i>	
Terre Sauvage	39 €
<i>Red, rosé, white</i>	
Ithaque rouge	49 €
<i>90% syrah, 10% tempranillo</i>	
Château Roslane	65 €
<i>« Premier cru »</i>	

CHAMPAGNE

Freixenet	39 €
Laurent Perrier	95 €
Moët & Chandon	120 €

DIGESTIFS

Baileys, Get 27	8 €
Grand Marnier, Limoncello	8 €
Cognac / Armagnac VSOP	10 €