

PETIT DÉJEUNER - BREAKFAST

DE 7H30 À 10H00 - FROM 7:30 TO 10:00 A.M.

Menu Marocain traditionnel Traditional Moroccan menu

JUS D'ORANGE

CAFÉ NOIR

LAIT

THÉ MAROCAIN

MELOUI

(Msemen ou Baghrir)

BEURRE OU HUILE D'OLIVE

MIEL

CONFITURE

(Fraise et Abricot)

YOGOURT

EAU

OEUFS

(Omelette ou à la coque)

PAIN

CROISSANTS

ORANGE JUICE

BLACK COFFEE

MILK

MOROCCAN TEA

MELOUI

(Msemen or Baghrir)

BUTTER OR OLIVE OIL

HONEY

JAM

(Strawberry and Apricot)

YOGURT

WATER

EGGS

(Scrambled or Boiled)

BREAD

CROISSANTS



TYPICAL MOROCCAN DISHES WITH FRESH PRODUCTS

STANDARD MENU (20 €) (STARTER + DISH OR DISH + DESSERT)

A = STARTERS

1. Mixed salad (seasonal vegetables, rice and maize)
2. Moroccan salad (tomatoes, green salad, cucumber, peppers)
3. Vegetable soup
4. Harira (Moroccan soup)
5. Briouates (Vegetable / Cheese / minced beef or Chicken)
6. Assorted Moroccan Starters (Zaalouk, Tchaktchouka)

B = MAIN DISH

TAJINES

1. Chicken (with candied lemon and olives)
2. Lamb or beef (with prunes and almonds)
3. Berber (with vegetables and lamb or beef)
4. Vegetarian Berber (vegetables only)

COUSCOUS

1. With seven vegetables (served with lamb or beef or chicken)
2. Vegetarian couscous (vegetables only)

C = DESSERT

1. Fruit salad
2. Milk Pastilla
3. Caramel cream
4. Seasonal fruit
5. Natural yogurt with fresh or dried fruit
6. Moroccan orange salad (Sprinkled with cinnamon)

GOURMET MENU (25 €)

(STARTER + DISH + DESSERT)

A - STARTERS

1. Mixed salad (seasonal vegetables, rice and maize)
2. Moroccan salad (tomatoes, green salad, cucumber, peppers)
3. Vegetable soup
4. Harira (Moroccan soup)
5. Briouates (Vegetables / Cheese / Minced beef or Chicken)
6. Assorted Moroccan starters (Zaalouk, tchaktchouka)

B - MAIN DISH

TAGINES

1. Chicken (with candied lemons and olives)
2. Lamb or beef (with prunes and almonds)
3. Berber (with vegetables and lamb or beef)
4. Vegetarian Berber (vegetables only)

COUSCOUS

1. With seven vegetables (served with lamb or beef or chicken)
2. Vegetarian couscous (vegetables only)

C - DESSERT

1. Fruit salad
2. Milk Pastilla
3. Caramel cream
4. Seasonal fruit
5. Natural yogurt with fresh or dried fruit
6. Moroccan orange salad (Sprinkled with cinnamon)

SPECIAL MENU (30 €)

(STARTER + SPECIAL DISH + DESSERT)

A - STARTERS

1. Mixed salad (seasonal vegetables, rice, maize and green salad)
2. Moroccan salad (tomatoes, green salad, cucumber, peppers)
3. Vegetable soup
4. Harira (Moroccan soup)
5. Briouates (Vegetables / Cheese / Minced Meat or Chicken)
6. Assorted Moroccan starters (Zaalouk, Tchaktchouka)

B = SPECIAL DISH

1. Royal Tajine (Lamb or Beef, prunes, almonds, dried apricots, nuts)
2. Tanjia Marrakchia (meat simmered with local spices)
3. Moroccan pastilla with chicken (sweet and salty)
4. Pastilla with seafood
5. Royal Couscous (Lamb or beef, chicken, merguez, vegetables)
6. Vegetarian Berber (vegetables only)

C = DESSERT

1. Fruit salad
2. Milk pastilla
3. Caramel cream
4. Seasonal fruit
5. Natural yogurt with fresh or dried fruit
6. Moroccan orange salad (Sprinkled with cinnamon)