



LE JARDIN D'HIVER

Chef Alexandre Thomas

MOROCCAN MENU

AL MOUKABILATE

Fassi harira, Medjool dates, Chebbakia and hard-boiled quail egg
250 MAD

Vegetarian pastilla, Pistachio, Lime zest
250 MAD

Prawns chermoula style, Grilled pepper salad with fresh herbs
290 MAD

Assortment of briouates and crunchy salad
260 MAD

Chicken pastilla with apple and cinnamon
290 MAD

M'hancha Palais Ronsard style
310 MAD

AL ATBAK

Berber vegetable tagine with saffron pistils and preserved lemon
310 MAD

Seven-vegetable couscous with beef shank and merguez
420 MAD

Traditional chicken tagine with preserved lemon and olives
450 MAD

Slow-cooked royal sea bream, purple olives, potato and celery
500 MAD

Thirty-hour slow-cooked lamb shoulder, seven-vegetable couscous
(To share – 550 MAD per person)



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AL HALAWIYATE

SELECTION OF MOROCCAN PASTRIES – 150 MAD

Gazelle horns, cocoa *ghrouyba*,
almond *ghrouyba*, *fekkas*, nougat with
Iranian pistachios, floral *rosalina*,
prestige biscuit, caramel-date,
coconut ball, almond *petit four*

MILK AND ORANGE BLOSSOM PASTILLA – 130 MAD

Brick pastry sheet, cream, crumble and foam
with orange blossom, Iranian pistachios,
orange blossom milk

ORANGE AND CINNAMON SALAD – 110 MAD

Orange supremes, caramelized almonds,
orange jelly, orange and ginger granita,
orange and date peels, orange foam, cinnamon



RELAIS & CHATEAUX



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MEDITERRANEAN MENU

OUR STARTERS

SPIDER CRAB – 310 MAD

Spider crab salad, avocado, grapefruit, green-apple–fennel foam

BUTTER SQUASH – 250 MAD

Butter squash foam, egg yolk confit with rosemary, pumpkin seed praline

PUY GREEN LENTILS – 270 MAD

Puy green lentils cooked with salt pork, poached egg

FOIE GRAS – 330 MAD

Coffee foie gras ravioli, corn veil infused with roasted hazelnut aromas, poultry sauce

LANGOUSTINE – 360 MAD

Roasted langoustines with chestnuts, braised endives, smoked bacon foam

FROM OUR ATLANTIC COASTS

ATLANTIC TURBOT – 510 MAD

Turbot cooked in an almond-scale crust, paimpol coco beans, atlas porcini mushrooms with parsley, forest mushroom foam

SOLE – 550 MAD

Sole cooked meunière style, creamy mashed potatoes

FROM OUR LANDS

BLACK ANGUS – 850 MAD

300g 30-day aged Black Angus ribeye, dauphinoise potatoes with black truffle, whisky pepper sauce

OUR SPECIALTIES

WILD SEA BASS TO SHARE – 850 MAD / per person

Sea bass baked in a salt crust, parmesan risotto, virgin sauce

POT-AU-FEU TO SHARE – 490 MAD / per person

Beef chuck, oxtail, bone marrow, winter vegetables cooked in a pot-au-feu broth, gribiche sauce

NICE-STYLE RAVIOLI – 450 MAD

Homemade ravioli stuffed with beef stew



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OUR MEDITERRANEAN DELICACIES

THE PIEMONTE HAZELNUT – 170 MAD

Success praliné with hazelnuts from Piedmont

THE WILLIAMS PEAR – 160 MAD

Poached Williams pear, Hazelnut mousseline,
Crumble, Lace tuile

THE MILLE-FEUILLE – 180 MAD

Cocoa puff pastry, chocolate crémeux, roasted cacao
nibs

THE TART – 170 MAD

Slow-caramelized apple with salted butter caramel,
Caramelized puff pastry, thick vanilla cream

THE CHOCOLATE – 180 MAD

Chocolate soufflé, pistachio praliné filling



RELAIS & CHATEAUX