



Le Verger du Poète

By Alexandre Thomas

ANTIPASTI

Cured ham with pan con tomate
150 MAD

Marinated sardines “à escabeche”, toasted brioche with semi-salted butter
130 MAD

Zucchini flower fritters, tomato sauce with hints of orange
150 MAD

Grilled peppers with olive oil
120 MAD

Niçoise panisses, fresh cheese condiment with pumpkin seeds
130 MAD

STARTERS

Tuna tartare, ajo blanco
220 MAD

Mediterranean sea bass carpaccio, tomato vierge, taggiasca olives
210 MAD

Panzanella salad
190 MAD

Crispy basil prawns, japanese mayonnaise
260 MAD

Beef tartare seared with a knife, capers, parmesan, pine nuts, rocket salad with confit tomatoes
220 MAD

Cherry tomato tart, rocket salad (to share)
150 MAD / Person



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MAINS

Linguine alle vongole (clams)
310 MAD

Gnocchis alla sorrentina
270 MAD

Primavera risotto
250 MAD

Mediterranean sea bass aioli provençal style
310 MAD

Grilled john dory on the plancha, crunchy fennel salad, sauce vierge (to share)
350 MAD / Person

Parmesan-crusted lamb chops, sicilian caponata
310 MAD

DESERTS

Grapefruit pavlova
130 MAD

Avocado cream, roasted pineapple with coconut shards
130 MAD

Frozen lemon with basil
110 MAD

Fruits soup with verbena, vanilla ice cream
130 MAD

Tart of the day
110 MAD