

ENTRÉES

Trio de salades marocaines 
Terrine de légumes, sauce tartare 
Salade niçoise
Assortiment de briouates
Beignet de calamars
Salade césar au poulet crispy

PLATS

Tajine du Jour
Brochettes de kefta, taboulé et sauce au yaourt grec
Curry de légumes au lait de coco, riz basmati 
Linguine aux palourdes
Fish & Chips
Ballotin de poulet fermier aux champignons
Entrecôte de bœuf, sauce persillade

DESSERTS

Cheesecake à la fraise
Moelleux au chocolat, glace vanille
Tartelette du Jour
Tiramisu à l'amlou
Pâtisseries marocaines
Coupe de glace (2 boules)
Glaces : Chocolat / Vanille / Pistache / Cacahuète caramel / Café / Amandes
Sorbets : Mangue passion / Citron gingembre / Fraise
Café ou thé gourmand

MENU ENFANT

Brochette de poulet ou kefta + 1 boule de glace

250 MAD



Day Pass (Lunch with swimming pool)



Starter / Main dish Or Main dish / Dessert = 400 MAD/pers.
Starter / Main dish / Dessert = 450 MAD/pers.

STARTERS

Trio of Moroccan salads 🌱
Vegetable terrine with tartar sauce 🌱
Niçoise salad
Assortment of briouates
Squid fritters
Caesar salad with crispy chicken

MAIN DISHES

Today's Tajine
Kefta skewers, tabbouleh and Greek yoghurt sauce
Vegetable curry with coconut milk and basmati rice 🌱
Linguine with clams
Fish & Chips
Ballotin of free-range chicken with mushrooms
Rib steak with parsley sauce

DESSERTS

Strawberry cheesecake
Chocolate cake with vanilla ice cream
Tartlet of the Day
Tiramisu with amlou
Moroccan pastries
Cup of ice cream (2 scoops)
Ice creams: Chocolate / Vanilla / Pistachio / Peanut caramel / Coffee / Almonds
Sorbets: Mango passion / Lemon ginger / Strawberry
Gourmet coffee or tea (served with small desserts)

CHILDREN'S MENU

Chicken or kefta skewers + 1 scoop of ice cream

250 MAD



Our menu is based on fresh, seasonal produce. Everything is home-made.
60% of our vegetables come from local permaculture and/or organic farming.
A more responsible and healthy approach!