



The Museum Banquet

*Experience the first Ramadan Ftour
within a 19th-Century Palace.*

DARSOCIETY



MOROCCAN
CULINARY ARTS
MUSEUM

Antique tableware curated by Maison Rinceau

OPENING RITUALS

Traditional Harira • Fish Soup or Chef's Soup
Harira traditionnelle • Soupe de poisson ou Velouté du Chef

Dates, Sellou, Chebbakia & Honey-Glazed Briouates
Dattes, Sellou, Chebbakia & Briouates sucrées

Hard-Boiled & Mimosa Eggs
Eufs durs & Mimosa

Traditional Pancakes: Traditional & Stuffed Mssamen, Baghrir
Mssamen nature & Maâmar, Baghrir

REFRESHMENTS

Freshly Pressed: Orange, Pomegranate-Lemongrass, Avocado, Red Berries
Pressés : Orange, Grenade-Citronnelle, Avocat, Fruits rouges

Signature Mocktails • Still & Sparkling Water
Mocktails signatures • Eau plate & pétillante

SAVORY PLATES

Assorted Briouates: Kefta, Chicken, Veggie, Cheese-Truffle
Florilège de Briouates : Kefta, poulet, végété, fromage-truffe

Mini Batbout: Tuna & Chicken
Batbout Thon & Poulet

THE MAIN FEAST

Signature Tagines: Kefta • Fish • Tangia • Masslalla Chicken
Tajine Kefta • Tajine Poisson • Tangia • Poulet Masslalla

Seasonal Sides: Marinated Liver • Zaalouk • Cauliflower • Pumpkin
Kebda mcharmila • Zaalouk fumé • Chou-fleur • Potiron

THE SHARING RITUAL

Fresh Fruit Basket & Fruit Salad
Corbeille de fruits & salade de fruits

Jawhara: Traditional Crispy Milk Pastille
Jawhara

THE SWEET FINALE

Tea & Coffee served with an AMAJ Sweet Treat
Thé & Café servis avec une gourmandise AMAJ