

Dinner Menu

STARTERS

Chicken, olive and vegetable spring rolls and sweet chilli sauce	150
Carpaccio of artichoke, Argan oil pesto, rocket salad and parmesan	120
Sea bream ceviche with green apple, carrot, corriander seed, ginger & lime	190
Atlas Mountain wild mushroom ravioli	180
Charred avocado, quinoa with pesto, spiced jobna and pink grapefruit	115
Smoked trout carpaccio with mango, dill and sesame oil	180

MAIN COURSE

Rack of lamb with mustard and thyme cream, gratin dauphinois, spinach with truffles	300
Cream of celeriac and artichoke risotto, spinach and parmesan crumble	190
Moroccan spiced free range cockerel with forest mushrooms	270
Saffron marinated grilled lobster, herb butter, tian of vegetables	400
Sea bass with figs, preserved lemons, olives and green vegetables	220
Smoked butternut squash with chick peas, beans, mushrooms, feta and chia seeds	160
Dish of the day. Please ask your waiter	200





SIDE DISHES

Sautéed green beans in garlic & thyme	50
Mash potato	50
Mesclun salad with radishes & pumpkin seeds	50
Sautéed seasonal vegetables	50
French fries	50

DESSERT

White chocolate mousse with exotic fruit puree, chocolate and almond biscuit	110
Fig, black tea and saffron mousse, passion fruit and peach	110
Lemon cheesecake with red fruit coulis and tuille	100
White chocolate and walnut mousse, crispy praline and caramel sauce	110
Tarte tatin with cinnamon custard and vanilla ice cream	110
Chocolate mousse flavored with ginger and passion fruit	110
Selection of homemade El Fenn ice cream or sorbet. Please ask your waiter for today's flavours.	90