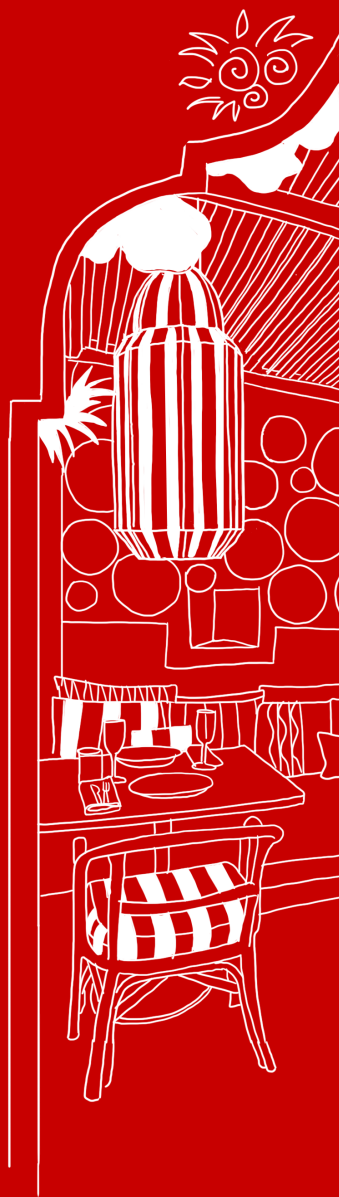




DINNER MENU





STARTERS

Lobster ravioli,
yuzu-infused cream 220

Vitello tonnato, garden herbs
and red harissa oil 200

Smoked salmon on
a bed of dill cream cheese 180

Seared beef carpaccio
with roast quince 180

'Choux pop' - sweet and sour
crunchy cauliflower and
cabbage salad 140

Zucchini tartare with
honey vinaigrette 140

Beetroot carpaccio
with rocket, coriander
and cumin vinaigrette 140



MAINS

- Fillet beef medallions with
Atlas herbs, fondant potatoes 340
- Slow-cooked lamb shank, sautéed courgette
with turmeric and roasted almonds 280
- Roast chicken with truffle oil
and Anna potatoes 270
- Sole fillets with chermoula and asparagus 380
- Braised onion casserole with pearl barley
and dried fruit 200
- Mhemssa risotto with prawns and mussels from Oualidia 250
- Vegetable Berber tagine with chickpeas
and almonds 200
- Dish of the day 230

SIDES

- Tender green salad, red radishes
and pumpkin seeds 70
- Sautéed green beans 70
- Seasonal vegetables 70
- Homemade fries 70
- Mashed potatoes 70



DESSERTS

Crème brûlée infused with
Taliouine saffron 120

Chocolate fondant with
a caramel centre,
amlou ice cream 140

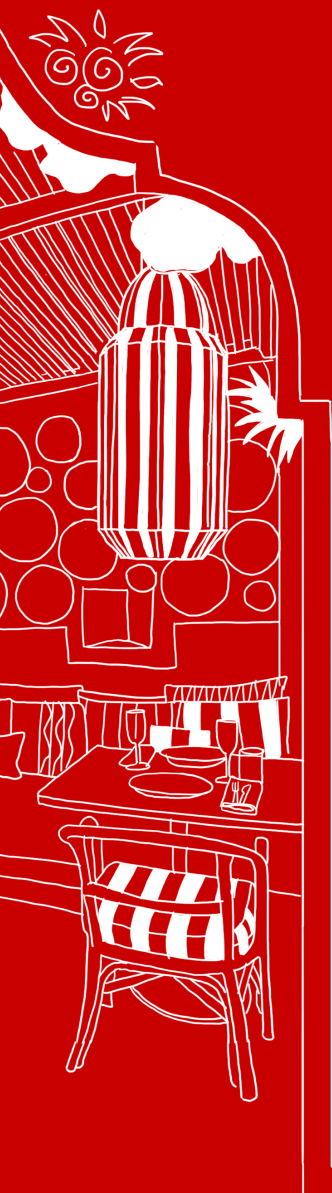
Beldi tiramisu, almond crumble
with fleur de sel, noss noss
ice cream 120

Exotic creamy yuzu lemon
cheesecake with lemon ginger
ice cream 110

Orange parfait, nougat
ice cream 110

Vanilla millefeuille with
red berries and rose
raspberry sorbet 130

Lemon compote bavarois 110



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A 7.5% service charge will be added to your bill. Please let us know if you have any food allergies or special dietary requirements.