

Lunch Menu

Main Course	260
Starter + Main Course or Main Course + Dessert	380
Starter + Main + Dessert	450

Starter

Today's Entry
Mimosa eggs – black truffle
Soba salad
Red tuna tartare

Main Course

Specials
Steak Frites Minute – Beef Tab (Origin) – 180G
Yellow Tender Chicken – Salsa Verde
Saint Pierre full green – Runnyrice

Desserts

Dessert of the day
Exotic emotion
Gourmet coffee

Hors d'oeuvres and Entrées

To nibble on

Caviar Kaviari - Sauté - Condiments.	 	1500
Grilled Padrons - Cajou.	  	130
Avocado cocktail - Shrimp toast	 	180
Cured beef ham "in simple carpaccio"		180
Smoked salmon "in herring" - warm potatoes		180

Starter

6 Large oysters from Qualidia - Special n°2.		140
Plate of the peeler - 6 oysters, 6 shrimp, small porbeagle, Spider's Flesh – Condiment.		520
Celery rémoulade - Apple - Sweetmeat juice	 	140
Eggs mimosa farmer - black truffle.		180
Scallops in texture - Gaspaccio hit at the table.		220
Foie Gras – Granola.		260
Belle burrata - Mostarda Di Cremona.		180
Red tuna tartare - Ajo blanco frappé.		180
White bisque – shrimp confit with caviar.		220
Caramelized octopus bouillabaisse.		190
La Salade de Soba - vegetables marinated – Nature	 	160
La Salade de Soba - marinated vegetables – Chicken or Salmon		190



Prix en dirhams Marocains, taxes inclus

Main Course

Garden

Mushroom and truffle pot - Vegetables - Tofu	   	280
Gnocchi ball - Green vegetables - Feta	 	220

Earth

Beef Tartare Essential (180G) - Croutons - Fries Cubes		260
Flambé tournedos with pepper, fries, matches		320
Yellow chicken fondant - Salsa verde - Purée tradition pure butter	 	260
La Bonne Blanquette de Veau - Rice pilaf		280

Sea

Patties and lobster fricassee "À L'Américaine"		420
Sole Miller with Sautoir - Grenobloise		360
Saint Pierre full green - Flowing rice		360
Wild bar aioli - Steam - Bagna Cauda		280

Jasper Grill Steak Collection

To share - Recommended for 2 people

Entrecôte Nuts XL - 550G+/ 2 sauces/ 2 toppings	720
Matured Beef Rib - 1KG+/ 2 sauces/ 2 toppings	780
Grilled Butterfly Chicken "American" - Sliced Juice/ 2 toppings	520
Elephant ear - Milanese calf/ 2 trimmings	560

Solo

Steak Frites Minute - Beef Tab - 180G. 260	260
Bluefin tuna - 180G 240	240
Wagyu Kagoshima (Japan) - 180G. 960	960
Entrecôte - Fine English Cut - 250G 360	360
Lamb chop - rosemary - 300G 290	290

Toppings and sauces

Trims 70

- Lettuce - Croutons, Garlic & Old Vinegar
- Spinach - Nigel
- Vegetables in the Wood
- MushroomFricassee - tarragon

- Pure butter Tradition puree
- Fries Matches
- Gnocchis ball harissa

Sauces 25

- Sauce - Béarnaise, Pepper, Bordeaux, Roquefort
- Snail or Anchovy Flavoured Butter

Delicacies

The Cheese of Today.	140
The nut of the piedmont.	110
Cappuccino arabica.	110
Exotic emotion	110
Red fruit cherries - mint	110
Coulant grand cru chocolate Guanaja	120
Gourmet coffee	120
Strawberries with whipped cream	110



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