

# CAFÉ MENU

## Starters

6 Large Oysters from Oualidia – Special No. 2 – Pascale Lorcy	140 MAD
Farm Eggs Mimosa with Black Truffle Quintessence	180 MAD
Deviled eggs with a smooth yolk mixture, enhanced by black truffle quintessence	
Creamy Burrata from Puglia	180 MAD
With candied citrus, tomatoes in virgin olive oil, and fine herb pesto	
Revisited Niçoise with Seared Bonito	180 MAD
Seasonal vegetables and soft-boiled egg, marinated anchovies, lime vinaigrette	
Beef Carpaccio – New Style	195 MAD
Flambéed beef tenderloin, baby arugula, capers, parmesan petals, truffle sauce	
Red Tuna Tartare	180 MAD
With almonds and mild garlic, marinated grape kernels, infused olive oil	
Soba Noodle Salad & Marinated Vegetables – Nature	160 MAD
Crunchy marinated vegetables, fresh herbs, toasted sesame	
Soba Noodle Salad & Marinated Vegetables – Chicken or Salmon	190 MAD

## Main Courses

Charolais Beef Tartare	260 MAD
Fine condiments & homemade fries	
Flambéed Tournedos with Black Pepper	320 MAD
Rich jus & artisanal fries	
Tender Yellow Chicken Supreme, Slow-Cooked	260 MAD
Nutmeg-infused gratin dauphinois & thyme-infused reduced jus	
Linguine with Lobster	420 MAD
Reduced bisque & coral flakes	
Golden Sole with Beurre Meunière	380 MAD
Citrus touch, parsley potatoes & lemon-infused jus	
Pan-Seared Line-Caught Sea Bass	280 MAD
Butter-braised spinach with brown butter & sauce vierge	



Contains Nuts



Gluten



Vegetarian



Dairy



Seafood

\*Prices in Moroccan Dirhams (MAD), inclusive of taxes.

## Josper Grill - Steak Collection

<b>Grilled Minute Ribeye</b> 	360 MAD
<i>Homemade fries &amp; rich black pepper jus</i>	
<b>Seared Red Tuna</b>  	240 MAD
<i>Wok vegetables &amp; lemon-infused oil</i>	
<b>Grilled Lamb Chops</b>	290 MAD
<i>Rosemary-reduced jus &amp; seasonal vegetables</i>	

## To Share

<b>Rib of Beef - 1.2 kg</b>	980 MAD
<b>Butterflied Chicken</b>	520 MAD

## Sides

<b>Fresh Mesclun Salad with Parmesan Shavings</b>  	
<b>Wilted Spinach, Light Cream &amp; Nutmeg</b>  	
<b>Sautéed Vegetables with Olive Oil, Confit Garlic &amp; Fresh Herbs</b> 	
<b>Mashed Potatoes</b>  	
<b>Homemade French fries</b> 	

## Desserts

<b>Exotic Emotion</b>    	110 MAD
<i>With tropical flavors: mango, coconut, passion fruit &amp; pineapple</i>	
<b>Piedmont Hazelnut Delight</b>    	110 MAD
<i>Crispy gianduja &amp; smooth melting praline cream</i>	
<b>Arabica Cappuccino</b>   	110 MAD
<i>Light Arabica coffee mousse &amp; vanilla mascarpone cream</i>	
<b>Gourmet Coffee</b>   	120 MAD
<b>Red Fruit Jewel with Mint</b> 	110 MAD
<b>Grand Cru Guanaja Chocolate Fondant</b>    	120 MAD
<b>Master Affineur's Selection</b>  	140 MAD
<i>Refined assortment of aged cheeses, chosen according to the season</i>	



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