

CAFÉ M MENU

Starters

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

Main Courses

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

☞ Contains Nuts ☞ Gluten ☞ Vegetarian ☞ Dairy ☞ Seafood

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

Josper Grill - Steak Collection

Grilled Minute Ribeye	360 MAD
Homemade fries & rich black pepper jus	
Seared Red Tuna	240 MAD
Wok vegetables & lemon-infused oil	
Grilled Lamb Chops	290 MAD
Rosemary-reduced jus & seasonal vegetables	
To Share	
Rib of Beef – 1.2 kg	980 MAD
Butterflied Chicken	520 MAD

Sides 70 MAD

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

Desserts

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

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