

L' Ambre

Riad Fès – Relais & Châteaux





Our Starters

A bountiful variety of traditional Moroccan starters

Lahrira: Traditional Fassi soup with chick peas and lentils

Tchicha: Barley soup flavored with coriander

Crudit  Salad of Riad F s

Pastilla with quail or sea food filling

Briouat: Puff pastry pockets with meat or sea food or cheese filling

Our Main Courses

Poultry

Djaz Mkali: Coquelet seasoned with preserved lemon and olives, Saffron of Taliouine, pumpkin jam and grilled almonds

Djaz Mchermel: Tajine of chicken simmered in a sauce of aromatic herbs and onion, served with Mslala olives

*Djaj Mhamar: Golden roasted coquelet with semolina and dry raisins filling,
smothered in a three-spiced sauce*

*L'hame M'hamer: Lamb tossed in a smoked onion jam, caramelized carrots and
roasted potatoes*

Lham Tfaya: Succulent lamb flavored with Saffron and coriander, grilled almonds

*L'hame Mkhadar: Beef tajine in its ginger sauce and caramelized dried prunes
stuffed with walnuts*

*Kabab Maghdour: Diced beef slow-simmered in Moroccan herb reduction, topped with
a fried egg*

*Couscous bil khadra: Homemade couscous steamed with lamb stock and traditional
Moroccan Spices, served with simmered lamb and a seven vegetable variety.*

Couscous Tfaya: Chicken couscous with onion jam and dry raisins, grilled almonds

*Hout Mkhadar: Spiced Mediterranean Sea-Bass roasted with vegetables and
Moroccan Chili-Saffron emulsion, fondant potatoes*

*Hout Bil Laymoun: Roasted Sea-Bass marinated in Moroccan Citrus blend, mashed
potato*

Vegetarian dishes

Trio of Briouat with vegetables filling, Harissa sauce

Assortment of vegetables with rice filling, Chermoula sauce

Tajine of vegetables with ginger sauce

Our Desserts

Duo of Briouates in honey of Gharb

Iced Nougat of Moulay Idriss

Crusty Pastilla with cream and orange slices

Iced meringue, purée of strawberry

Caramelized apple crumble with cinnamon, vanilla ice-cream

Chocolate Fondant, vanilla ice-cream

Royal Sorbet: vanilla and strawberry ice-cream, slices of fruits, strawberry coulis

L'Alcazar: Lemon Sorbet and fruits, Mahia

Vanilla or Chocolate ice-cream

Lemon tarte, Italian meringue, strawberry coulis

Our Formulas

Light Menu: 350 MAD

Starter + Main course Or Main Course + Dessert

Family Menu: 450 MAD

Starter + Main course + Dessert

Gastronomic Menu: 600 MAD

Starter+ Hot Starter + Main Course + Dessert

Tasting Menu: 700 MAD

A festive dinner of six Courses served in small portions up to the gastronomic menu of the day (served for the whole table)

Beverage Packages

Non-alcoholic Beverage Package: 70 MAD

Still or sparkling mineral water

Café Nespresso or tea with delicacies

Non-alcoholic Beverage Package: 90 MAD

Still or sparkling mineral water

One soda or juice

Café Nespresso or tea with delicacies

Moroccan Wine (category 2) Package: 170 MAD

Still or sparkling mineral water

½ Bottle of Moroccan wine of second category: white, rosé or red according the choice of sommelier

Café Nespresso or tea with delicacies

Moroccan Wine (category 1) Package: 240 MAD

Still or sparkling mineral water

½ Bottle of Moroccan wine of first category: white, rosé or red according to the choice of sommelier

Café Nespresso or tea with delicacies

L' Alcazar Bar & Lounge

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L' Alcazar: 90 MAD

Nonalcoholic Cocktail composed of one beverage per person: Virgin Mojito or Virgin Colada served with tapas

Fes Nights: 130 MAD

Cocktail composed of one glass of Champagne per person served with tapas

Golden Night: 290 MAD

1½ hour open-bar including: White, red or rose Moroccan Wine, Martini (White, rosé, dry or red), Campari, Beer (Heineken), Whisky (Johnny Walker Red Label), Vodka (Absolut Blue), Gin (Beefeater), Rhum (Bacardi), served with Tapas

Diamond Night: 390 MAD

½ hour open-bar including: Champagne, White, rosé or red Moroccan wine, Martini (white, rosé, dry or red), Campari, Beer (Heineken and Casablanca), Whisky (Johnny Walker Black Label), Vodka (Belvedere), Gin (Bombay), Rhum (Bacardi), served with tapas.

Entertainment

Luth player during dinner at 2000 MAD.

Derbouka player with an oriental belly dancer at 5000 MAD.

Supplement for private dinner in the traditional patio: 35 000 MAD.

Rates may change during Festival periods or others.



