



**W**hat nature does things well, I grew up in a farm in the middle of a garden full of vegetables and fruits, that is where my passion for cooking comes from.

I learned to know the products throughout seasons, but also learned how to shape, knead, cook and especially sublimate them.

My style comes from my cultural roots, education, travels and childhood memories ...


This job has taught me to be demanding of myself, and with the values of hard work, to provide happiness to my guest table, which is the priority for my team and I.

Then let's give pleasure together !




*Menyem  
Cherkaoui*

# Signature

## STARTERS

EGGS AND KHLII	160
egg in two ways, one cooked at low temperature, the other is creamy, slow-simmered tomatoes with aromatic herbs and sage flavored sticks	
SARDINES	180
deboned, with <i>chermoula</i> , <i>mahrach</i> tiles, confit onion like in a pissaladiere and another is sweet & sour	
DUCK FOIE GRAS	230
crunchy razat el kadi, m'hssela gourd, saffron light sauce	
SNAILS	180
in fennel raviolis, coriander olive oil, braised baby leeks served with spicy broth	
SPIDER CRAB 	220
crust fagouss with orange and Argan oil, black bread and zaatar consommé	

## FISH AND MEATS

SOLE 	330
rolled with shallot and preserved lemon, simmered potatoes palets in taktouka sauce, Swiss chards with cumin and niora	
SEA BASS 	330
roasted, m'chermel carrots cream and braised carrots from our garden, garlic sauce	
LOBSTER 	440
braised , seven cereals couscous and tfaya with local spices, artichokes and broad beans	
BEEF SHANK	310
slow cooked, potatoes in two ways, one smoked in <i>kanoun</i> and another is flavored with <i>Tanjia</i> sauce	
FREE RANGE CHICKEN	290
the leg is preserved with mushrooms and served like a chaaria madfouna, crystallized dates and almonds, the breast with preserved lemon and purple olives	
LAMB KEBAB IN PASTILLA	310
maghdour-style, broccolis and mushrooms	

"CARTE BLANCHE" FOR THE WHOLE TABLE



780/pers

*Meryem Cherbaoui Choose for you*






 Gluten free  Vegetarian

# Tradition

## STARTERS





CHIWATES IN SALADS  	190
eggplant zaalouk, zucchini stuffed with tomato zaalouk, rajla, foul gnawa, m'charmél carrot, taktouka, chlada b'mticha	
SAFFRON GINGER SOUP	160
minced chicken balls with coriander seeds and fekkas toast spiced with niora	

## MAIN COURSES



TRADITIONAL PASTILLA	330
with chicken and almonds	
TANGIA MARRAKCHIA	310
slow cooked beef shank, crunched barley	
LAMB LEG 	310
"m'hamer" of seven hours, preserved pear and carrot with ginger	
TRADITIONAL PRESERVED LEMON CHICKEN 	280
m'quali, olives and coriander	
STUFFED SQUID 	300
chermoula and grilled eggplant	
AMAZIGH TAJINE  	260
with seasonal vegetables	
SEVEN VEGETABLES COUSCOUS WITH BEEF OR LAMB	330
tfaya with raisins and onions	

# Thought the market

## STARTERS

VEGETABLES  	160
mixed greens and herb salad from our garden	
BEEF CARPACCIO	280
Parmesan cheese shavings and pine nuts	
MEDITERRANEAN SALAD  	220
grilled vegetables with aromatic herbs, Ricotta cheese and taggiasche olives	

## MAIN COURSES

GRENOBLOISE -STYLE SOLE	330
croutons, capers and lemon	
SPINY LOBSTER LINGUINE 	380
in a shellfish stock, grilled eggplants	
ROAST RIB OF BEEF (for 2 people)	760
braised vegetables, crushed potatoes with butter and lemon zest	
CATCH OF THE DAY 	Depending arrival and weight
fresh fish, barigoule vegetables and virgin sauce	