




## Starters

 Traditional onion soup, croûton & gratinated "Emmental" cheese	29
Mushroom soup topped with puff pastry	36
Lobster bisque, aioli & garlic toasted bread	34
* Burgundy snails 6 / 12 pieces	29 / 49
Romania salad, grilled chicken, Caesar dressing	36
* Goat cheese pastilla, onion jam & tomato confit tapenade	40
 * "Country style" terrine, walnuts toast bread & its condiments	36
Beef carpaccio, Rocca leaves, olive oil & parmesan shaves	25 / 47
Thick slices of marinated salmon, potato & capers salad	38
Lentil and goat cheese salad, smoked duck breast, Xères vinegar & mustard dressing	39
Grilled eggplant, tomato & mozzarella terrine, basil pesto	41
* "Foie gras" & smoked duck breast salad, hazelnut dressing	61
Water melon & feta cheese salad, olive oil & lemon dressing	41
Crispy pan-fried duck liver, dry fruits chutney & duck juice	68



## Main Course

Grilled fillet of salmon, vegetables fried rice	68
Half-roasted yellow chicken, mashed potato & juice	71
 Beef tenderloin, pan-fried duck liver & red wine sauce	145
Surf & turf, grilled tiger prawns & beef tenderloin	165
Grilled fillet of hammour, vegetables noodles & lemon butter sauce	78
Pan-fried lamb rack, vegetables skewer & lamb juice	127



## Vegetarian

Mix vegetables tempura, tartar sauce	48
 Baked eggplant, filled with ratatouille & garlic coulis	32 / 46

 Contains alcohol

 Healthy options

\*Contains nuts or nut products

All prices are inclusive of 10% service charge & 10% municipality fees.



## Char-grill-New Zealand

		4 weeks	6 weeks
Tenderloin	180gms / 300gms	135 / 160	150 / 175
Rib-eye	250gms / 350gms	105 / 120	120 / 130
Striploin	250gms / 350gms	90 / 105	
T-Bone	500gms / 1000gms	130 / 190	
Côte de boeuf	(for 2 persons)	199	



## Special - Best Seller

Wagyu beef from Australia is the offspring of the Japanese bloodline Wagyu bulls over pure breed Black Angus cows. They have been grain fed. No genetically modified feeds are permitted.

Recommended to be eaten from rare to medium in order to keep the texture and juiciness of the meat.

Pan-fried or char-grilled Wagyu tenderloin **315**

Pan-fried or char-grilled Wagyu rib-eye **270**

### Served with homemade gnocchi & black truffle juice

Wagyu côte de boeuf (for 2 persons) **490**



## Char-grill-US Angus Beef

Tenderloin 220gms **196**


Rib-eye 250gms **150**

### Served with wild mushrooms risotto

T-Bone 500gms / 1000gms **190 / 360**

Angus côte de boeuf (for 2 persons) **201**

Mix vegetables, salad, mashed potato, roasted baby potatoes, gratin Dauphinois, crushed potato & sour cream, sautéed spinach & mushrooms, homemade French fries.

Served with your choice of sauces and side dishes Béarnaise, pepper, mushroom, mustard sauce  or maitre d'hôtel butter.

 Contains alcohol




Healthy options

\*Contains nuts or nut products

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## Chef Special

Traditional beef tartar prepared at your table (with or w/o cognac)	95 / 120
 "Pepper style" New-Zealand beef tenderloin flambéd at your table	198
Selection of beef tenderloins-US, New Zealand 4 weeks & 6 weeks, Wagyu	390



## Dessert

"Crêpe Suzette" flamed with Grand-Marnier at your table	45
Chocolate sabayon, caramel sauce & coffee ice cream	38
Cheese cake with cinnamon crumble & blueberry jam	36
Traditional vanilla crème brûlée	32
Freshly made Vacherin, vanilla ice cream, raspberry sorbet	32
 Coupe Mandarine of mandarine sorbet & Grand-Marnier	30
 Coupe Lesieum of lemon sorbet & cognac	30
 Coupe colonel of lemon sorbet & vodka	30
Warm chocolate tart, vanilla ice cream	38



## Formula (lunch only)

- A - Dh 99 / Dh 120 w/a glass of housewine  
NZ striploin / salad & dessert of the day  
(No discount cards are applicable)
- B - Dh 140 / Dh 166 w/a glass of housewine  
US rib eye / salad & dessert of the day

Open for lunch until 5.45 pm

 Contains alcohol



Healthy options

\*Contains nuts or nut products

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