

La Paillote
RESTAURANT & JARDINS



A New Journey
Begins Here ...

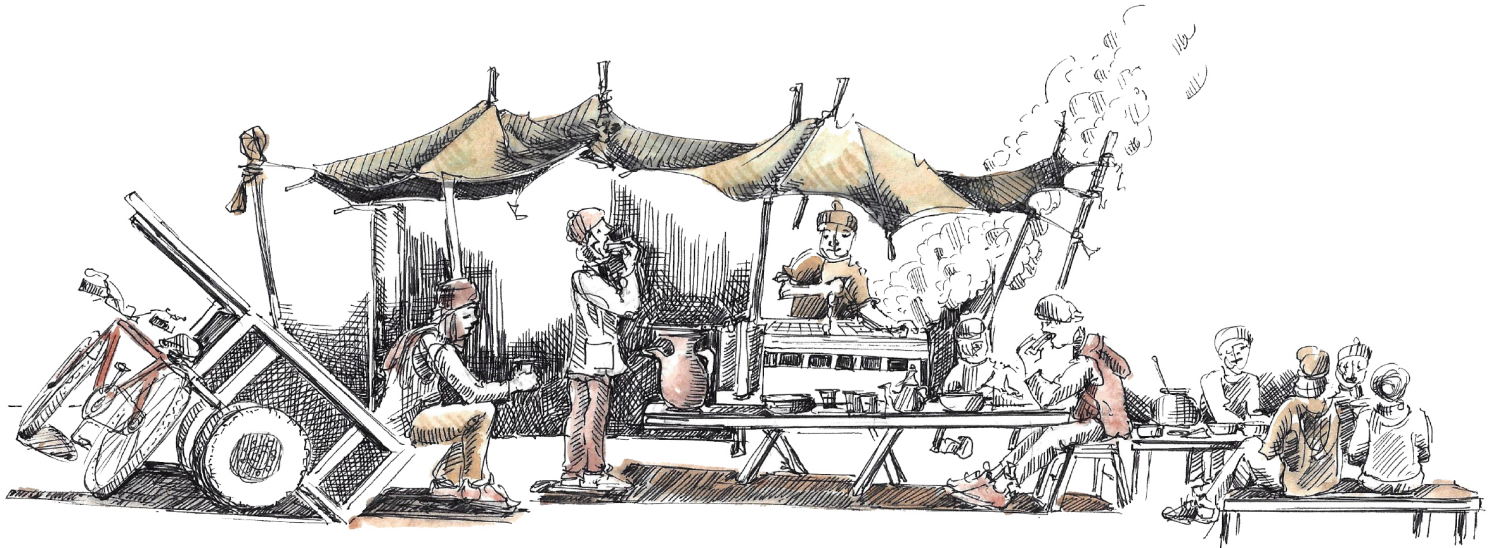
The Koutoubia



Starters

OCTOPUS <i>On the plancha</i>	140
GRAVLAX SALMON <i>With lime zest, dill sauce</i>	150
SEA BASS CARPACCIO WITH CITRUS FRUITS <i>Mango, orange, lemon, grapefruit</i>	150
BAKED CAMEMBERT	150
FRIED SPRING ROLL DUO <i>Shrimp and chicken</i>	150
ANDALUSIAN GAZPACHO <i>With tomato sorbet, diced cucumber and tomato</i>	150
BEEF CARPACCIO <i>Parmesan shavings, truffle oil</i>	170
CRAB AND AVOCADO MILLE-FEUILLE <i>With a touch of crisp freshness</i>	190
SEARED TUNA <i>With Asian-inspired flavours</i>	190
PAN-SEARED FOIE GRAS PUFF PASTRY <i>With button mushrooms</i>	260

Jemaa el-Fna Square



From the Land

SLOW-COOKED CHICKEN BREAST <i>New potatoes, button mushrooms, poultry jus</i>	195
THIN SLICES THAI BEEF <i>Crunchy vegetables, rice</i>	200
ROAST RIBEYE STEAK <i>Green peppercorn sauce, sautéed new potatoes</i>	250
BEEF TENDERLOIN <i>Truffle jus, sweet potato puree</i>	270
THE BUTCHER'S PIECE <i>Mushroom sauce, homemade fries</i>	270
BRAISED LAMB SHANK <i>Dauphinoise gratin with honey and thyme</i>	280
BEEF ROYAL WITH TRUFFLES <i>Zitis</i>	380

From the Sea

SEAFOOD TAGLIATELLE <i>Creamy sauce</i>	210
GAMBAS TEMPURA "6 PIECES" <i>Sweet and sour sauce</i>	230
PAN-FRIED SEA BREAM FILLET <i>Saffron sauce</i>	250
SEARED SCALLOPS WITH LEEK FONDUE <i>Sweet potato puree, bisque emulsion</i>	290
WHOLE SEA BASS <i>Virgin sauce</i>	290
PAN-FRIED JOHN DORY <i>Asian sauce, celeriac purée</i>	290

The Souk



Heart of Morocco

ASSORTMENT OF BRIOUATES “ 6 PIECES ” “ TO SHARE ” <i>2 beef, 2 cheese, 2 vegetable</i>	110
MOROCCAN CHICKEN TAGINE <i>With preserved lemon and olives</i>	220
ROYAL COUSCOUS <i>Chicken, lamb, merguez, caramelized onions, raisins</i>	220
FISH TAGINE <i>With chermoula and meslalla olives</i>	220
TANJIA MARRAKCHIA <i>Traditional slow-cooked beef, flavoured with preserved lemon and spices</i>	240

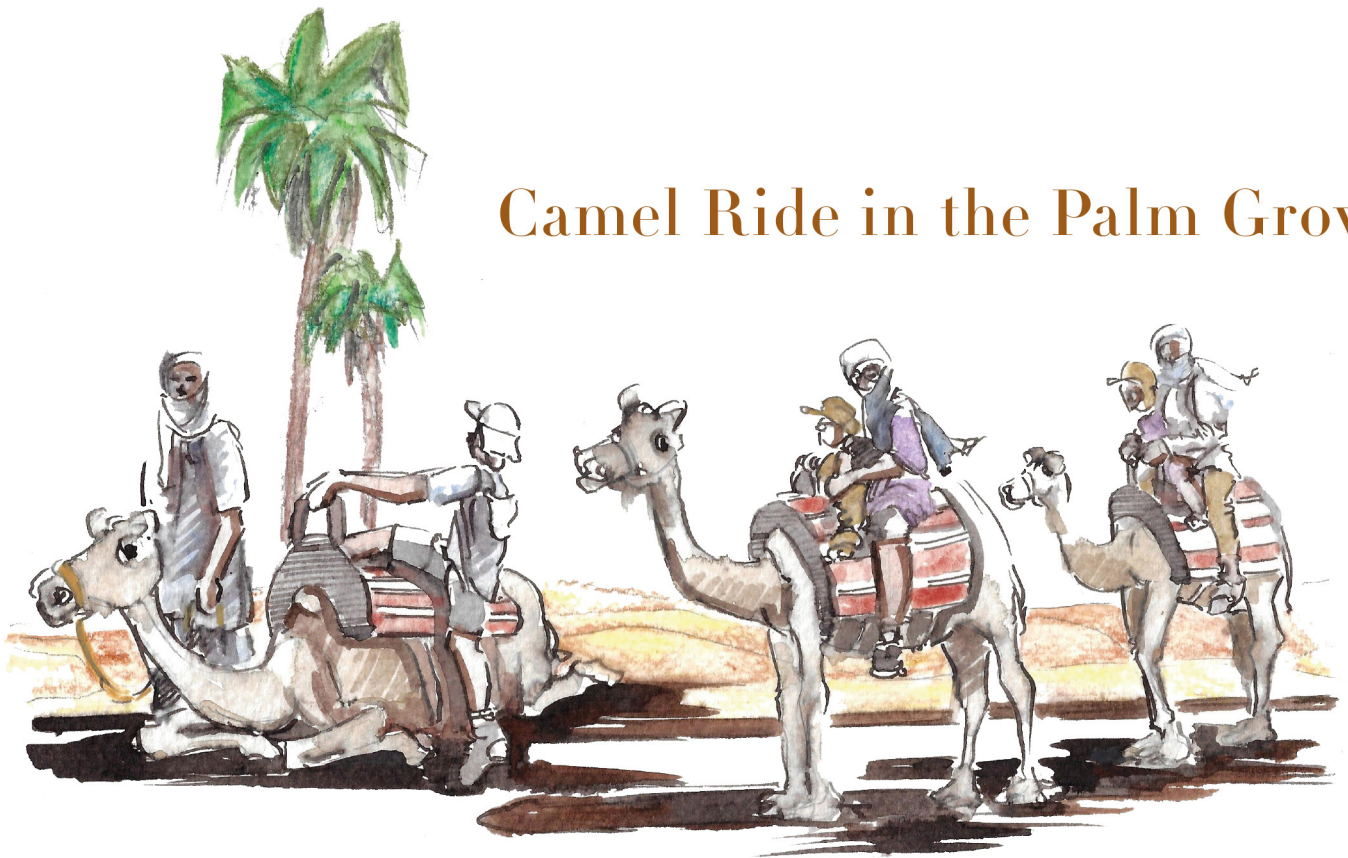
Jardin Majorelle



Vegetarian Selection

LEBANESE HUMMUS	120
BABA GHANOUJ “EGGPLANT”	120
GRILLED VEGETABLE TARTINE <i>With warm goat cheese and basil pesto</i>	120
POKE BOWL <i>Quinoa, mango, cucumber, green salad, red bell pepper, cherry tomatoes, feta cheese</i>	120
PERFECT EGG <i>With asparagus, porcini and chanterelle mushrooms</i>	150
CHEESE AND PARMESAN RAVIOLIS <i>Cheese sauce</i>	150
BURRATA <i>With confit cherry tomatoes</i>	180

Camel Ride in the Palm Grove



Desserts

ICE CREAM <i>Vanilla, chocolate, gianduja, pistachio, gazelle horn</i>	70
SORBET <i>Pineapple, lemon, orange with cinnamon</i>	70
TIRAMISU	80
MANGO PASSION FRUIT PAVLOVA	80
PLATE OF FRESH FRUIT	80
CHOCOLATE FONDANT <i>Preparation time: 20 minutes</i>	85
CHOCOLATE CLOUD <i>Light chocolate mousse on a bed of crumble</i>	85
PARIS-BREST	90
GOURMET COFFEE OR TEA <i>Coffee or tea served with a selection of mini desserts</i>	90
RUM BABA	90



