

## Snacks & Dips

**Briouates** (g, d)

Moroccan fried pastries, sweet and sour sauce

**Levantine dips** (v, g, d)

Pink sultan, hummus, baba ganoush, muhammara, warm Berber bread

**Guacamole** (vg, g)

Tortilla chips

**Chickpea falafels** (v, d)

Tzatziki, mint

### Starters

**Beef tartelette** (g, d)

Beef tartare, egg yolk, herb salad

**Saffron seabass**

Saffron marinated seabass, cucumber, almond milk

**Caprese** (v, d)

Buffalo mozzarella, tomato, basil, capers, black olives, tomato focaccia

### Salads

**Insalata di polpo**

Grilled octopus, Taggiasca olives, potato, celery

**Beetroot argan oil** (vg)

Salt-baked beetroot, argan oil, balsamic vinaigrette

**Fattoush** (vg)

Tomato, cucumber, parsley, pomegranate, pepper, lemon juice

### Main courses

**Beef fillet** (n, d)

Carrot puree, chickpea fricassee, almonds, mandarin

**Pollo alla piastra**

Half roasted free-range chicken, sautéed mushrooms, chicken jus

**Dry aged beef ribeye** (d)

Rocket and cherry tomato salad, Parmigiano, balsamic meat jus

**Lamb pappardelle** (g, d)

Lamb ragout, Parmigiano, chili powder

**Roasted monkfish**

Potato, fennel puree, fish jus

**Tortelli pumpkin** (g, d)

Pumpkin tortelli, sumac, orange flower, beef jus

**Green millefeuille** (vg, n)

Green salad, crispy kale, nori chips, hazelnut mayo

## Pizzas

**Quattro formaggi** (g, d)

Buffalo mozzarella, blue cheese, Pecorino, goat cheese

**Prosciutto e funghi** (p, g, d)

Tomato sauce, buffalo mozzarella, pork ham, mushrooms

**Diavola** (p, g, d)

Tomato sauce, buffalo mozzarella, spicy Italian salami

**Romana** (g, d)

Tomato sauce, buffalo mozzarella, sardines, capers, black olives, oregano

**Datterino giallo** (g, d)

Yellow tomato sauce, burrata, anchovies

**Pistachio pesto** (v, g, n, d)

Pistachio, pesto, buffalo mozzarella, Pecorino, rocket

**Margherita** (v, g, d)

Tomato sauce, buffalo mozzarella, basil

**Gluten free available on request**

### Sandwiches

**Club sandwich** (g, d)

Roasted chicken, eggs, avocado, romaine lettuce, cheddar, herb mayo, basilic pesto

**Beef burger** (g, d)

Cheddar, paprika mayo, tomato relish, gherkins, sesame bun

**Vegan burger** (vg, g)

Chickpeas, beans, guacamole, caramelized onions, vegan bun

### Sides

Homemade fries

French fries (v, g) / Mashed potato (v, d)

Sautéed mushrooms (v) / Sautéed spinach (vg)

Green salad (vg) / Tomato salad (vg)

### Desserts

**Tarte cappuccino** (v, g, d)

Chocolat tart, coffee ice cream, espuma cappuccino

**Temptation caramel** (v, g, n, d)

Salty caramel mousse, almond biscuit

**Riz au lait** (vg, g, n)

Almond rice pudding, passion fruit, mandarin compote

**Crème noisettes** (v, n, d)

Hazelnut custard, granny smith apple sorbet

**Ice cream (v, d) & sorbet (vg)**

Daily selection

**Fruit platter (vg)**

Seasonal fruit platter

## A full wine list is available on request

### Champagne

**Comte de Montaigne**

AMAN Cuvée Spéciale Brut – Pinot Noir

**Dom Pérignon**

Rosé – Pinot Noir, Chardonnay

Brut “Lumineuse” – Pinot Noir, Chardonnay

Brut – Pinot Noir, Chardonnay

**Ruinart**

Blanc de Blancs – Chardonnay

Brut Rosé– Pinot Noir, Chardonnay

Brut – Pinot Noir, Chardonnay, Pinot Meunier

**Laurent Perrier Brut**

TS Marne, France – Chardonnay, Pinot Noir, Pinot Meunier

### Sparkling wine

**Anna Spinato DOC Brut**

Veneto, Italy – Prosecco

### White wines

**Gérard Tremblay, Chablis**

Burgundy, France – Chardonnay

**Château Roslane "Coteaux De L´Atlas"**

Meknès, Morocco – Chardonnay

**Borgo dei Vassalli IGT**

Friuli-Venezia Giulia, Italy – Pinot Grigio

**Domaine des Ouled Thaleb "Médailleon"**

Benslimane, Morocco – Sauvignon Blanc

### Rosé wines

**Minuty Prestige**

Côtes de Provence AOP, France – Grenache, Syrah, Cinsault

**La Tour de l'Evêque "Pétale de Rose" Bio**

Côtes de Provence AOP, France – Grenache, Cinsault, Mourvèdre

**Domaine des Ouled Thaleb "Tandem"**

Benslimane, Morocco – Cinsault

### Red wines

**Château Lafitte, Grand Vin de Bordeaux**

Bordeaux, France – Merlot, Cabernet Sauvignon

**Château Roslane "Coteaux De L´Atlas"**

Meknès, Morocco – Cabernet Sauvignon, Merlot, Syrah

**Castello Trebbio, Chianti Superiore**

Tuscany, Italy – Sangiovese, Canaiolo, Ciliegiolo

**Domaine des Ouled Thaleb "Médailleon"**

Benslimane, Morocco – Syrah, Cabernet Sauvignon

## Cocktails

**Aman 75**

Vodka Ketel One, Prosecco Anna Spinato DOC Brut, vanilla syrup, red berries

**From Nice to Venice**

Aperol, Prosecco Anna Spinato DOC Brut, bergamot, lavender, soda water

**Beetroot Tini**

Beetroot Campari, Martini Rosso, grapefruit juice

**Ginger Spritz**

Gin Bombay Sapphire, Aperol, ginger beer

**Jena Breeze**

Gin Bombay Sapphire, Marie Brizard, fresh mint, tonic water

**Tu Vuò Fà L’Americano**

Aperol, Campari, orange, citrus soda water

**Mai Thai**

Rum Bacardi Carta Blanca, pineapple juice, orange juice, orgeat syrup

### Others

Corona 35.5cl

Casablanca 33cl

Heineken 25cl

Acqua Panna 75cl

San Pellegrino 75cl

Soft drinks

Coffee

Tea

<sup>[1]</sup> v = vegetarian  vg = vegan  p =contains pork
g = contains gluten  n = contains nuts  d = contains dairy