

A LA CARTE

Daily Saturday -Friday

LES PLATS

MAINS

L'aubergine farcie à la provençale	45
Aubergine stuffed with peppers, tomatoes, basil and cheese (V)	
Confit de canard et ragoût de lentilles vertes	70
Duck leg confit with slow cooked lentils (CONTAINS ALCOHOL, PORK)	
Le cassoulet	90
Slow cooked stew with duck leg confit, pork sausage, lamb shoulder and tarbais beans (CONTAINS PORK)	
Le coq au vin	95
Rooster braised in red wine (CONTAINS ALCOHOL)	
L'entrecôte Maître d'hôtel	95
Grilled ribeye steak with parsley flavored butter (D)	
Le pavé de saumon grillé	80
Grilled fillet of salmon (S)	
Le poulet fermier	75
Farm chicken stew with mashed potato (CONTAINS ALCOHOL)	
Le steak frites	95
Grilled sirloin steak with french fries	

LES CROQUES ET SANDWICHES

SNACKS

Sandwich aux crudités	25
With cold vegetables (V)	
Croque Monsieur	35
A hot sandwich of rustic bread smoked ham and cheese (D) (CONTAINS PORK)	
Croque Madame	40
A croque monsieur with a fried egg on top (D) (CONTAINS PORK)	
Sandwich au brie	35
With brie cheese (D)	
Sandwich thon mayonnaise	35
With tuna (S) (D)	
Sandwich poulet mayonnaise	35
With smoked chicken (D)	

All of our croques and sandwiches are served with your choice of French fries or mixed salad

LES DESSERTS

L'assiette de fromages affinés	70
Selection of cheese (D)	
La tarte tatin et sa glace à la vanille	35
Traditional caramelized apple tart with vanilla ice cream (D)	
Les crêpes Suzette	35
Crepes with orange and butter, flambées with Grand Marnier (D) (CONTAINS ALCOHOL)	
La crème brûlée (D)	30
La mousse au chocolat au lait	30
Milk chocolate mousse (D)	
La sélection de glaces et sorbets	12
Selection of ice cream and sorbet (D) (Scoop)	
La poire Belle-Hélène	30
Pear, vanilla ice cream, raspberry coulis and hazelnut (D)	
Le chocolat Liégeois	25
Chocolate, vanilla ice cream, chocolate sauce and sprinkles, whipped cream (D)	
Le café Liégeois	25
Coffee, vanilla ice cream and sprinkles, whipped cream (D)	
Le Banana Split	30
Banana, vanilla, strawberry and chocolate ice cream, with their own toppings and whipped cream (D) (N)	

(D) Dairy (V) Vegetarian (S) Seafood (N) Nuts

All prices are in dirham, inclusive of 10% municipality fees and 10% service charge.

Eating raw or uncooked fish, shellfish, eggs or meat increases the risk of food borne illness.

Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.

A LA CARTE

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La Formule Bistro

Please select from the black board menu
Served from 12pm to 12am

Demandez à votre serveur **(Ask your waiter)**

Entrée-plat ou plat-dessert 115
Starter and main course or main course and dessert

Entrée-plat-dessert 135
Starter, main course and dessert

Accompagnements 25
Side dishes

Pommes frites, haricots verts sautés, salade mixte, ratatouille, pomme purée

French fries, sauteed French beans, mixed salad, ratatouille, mashed potato

BREAKFAST

Daily 8:00 am to 11:00 am

LUNCH

Daily 12:00 pm to 6:00 pm

DINNER

Daily 6:00 pm to 12:00 am

LES ENTRÉES

STARTERS

La salade d'épinards frais et potiron rôti au miel 35
Spinach and pumpkin salad (V)

Les Escargots au beurre d'ail persillé (D)
Stuffed snails with herbs, butter and garlic
Demi douzaine/ Half dozen 40
Douzaine/ Dozen 60

La soupe du jour
Soup of the day

Sur l'ardoise
(See blackboard)

La soupe à l'oignon 30
Signature dish (D)

La quiche Lorraine 40
Traditional egg tart with bacon and cheese (D) (N)
(CONTAINS PORK)

Le saumon fumé 45
Smoked salmon, crème fraîche and blinis (S) (D)

L'omelette aux fines herbes 35
Herb omelet, served with mixed salad

Le pâté maison 45
Homemade pâté served with country bread
(CONTAINS ALCOHOL, PORK)

La planche de charcuterie 60
Selection of premium cold cuts (D) **(CONTAINS PORK)**

La frisée et chèvre chaud 45
Bacon and goat cheese salad (D) **(CONTAINS PORK)**

La salade niçoise 40
Provençale salad with tuna, olives and potatoes (S)

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BREAKFAST

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SUCRÉ

Pain perdu servi avec sucre et cannelle Classic french toast (D)	28
Le muesli fait maison au jus de pomme frais et yaourt fermier Homemade granola soaked in green apple juice, topped with plain yoghurt (D) (CONTAINS NUTS)	25
Le demi-pamplemousse rose Half pink grapefruit	18
Les crêpes confiture ou miel Two crêpes with jam or honey	25
Le yaourt fermier Farm yoghurt (D)	15

SALÉ

Les œufs bénédicte au choix jambon ou saumon fumé Poached eggs on brioche with spinach and hollandaise sauce, dry ham or smoked salmon (D) (CONTAINS PORK)	40
Les œufs au plat Fried eggs (D)	20
Les œufs en cocotte Eggs cooked with cream in ramekins with toast soldiers (D)	25
Le petit déjeuner 'à l'anglaise Two eggs any style, bacon or ham, beans and hashbrown, Fresh juice, coffee, tea or hot chocolate (D) (CONTAINS PORK)	60
L'omelette jambon fromage Smoked ham and cheese omelet (D) (CONTAINS PORK)	30

LA FORMULE BONJOUR BISTRO 55

Une demi – baguette, choix de trois pâtisseries,
beurre et confiture, yaourt fermier, une jus frais
et une café ou thé
One half French stick, choice of three pastries, yoghurt, butter,
jam, one fresh juice and one coffee or tea

LES PÂTISSERIES ET VIENNOISERIES

Madeleine	10
Croissant Butter croissant	12
Croissant aux amandes Almond croissant (CONTAINS NUTS)	12
Pain au chocolat Chocolate croissant	12
Brioche Bun	12
Beignet nature Plain donut	12

EN BONNE SANTÉ

Jus frais Fresh juice (Ask your waiter for our selection)	25
Jus frais Smoothie Blend of yoghurt and milk	30
Café glacé, thé glacé Iced coffee, Iced tea	20
Fête de fruits Blend of banana, orange and strawberry	30
La Fruit Lorraine Blend of Cranberry juice, orange, lemon juice with cherries	30

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BREAKFAST

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Madeleine's recipe

~ for living with ~

Parisian panache

Respect is a funny thing; to get it, you have to give it. Voila

Graciousness goes down very well indeed,
Specially with our staff
and puts the promise of an evening par
Excellence in your hands.

Inhale the ambience. Do it right now, right here.

Do it for the memories.

Do it, because you can. Live with joie de vivre.

Laugh out loud with abandon - chuckle, chortle, giggle, snortle

- see yourself through the lens of a sense of humour.

You have carte blanche.

Strike up a conversation, fire up your tongue, stoke the mind

open with a dash of heated debate. C'est du jour.

Then douse it with the flames of frivolity, imbibe in nature's

elixir, raise your glasses and spirits.

Smile, shine, drink, dine, celebrate, appreciate. C'est la vie.

BREAKFAST

Daily 8:00 am to 11:00 am

LUNCH

Daily 12:00 am to 6:00 pm

DINNER

Daily 6:00 pm to 12:00 am

LE PANIER DE 'BISTRO'

35

Freshly baked breads, a pastry of your choice from our bakery
and jam, butter

LA FORMULE PETIT DÉJEUNER

25

Une viennoiserie au choix café, thé ou chocolat
chaud

One pastry, coffee, tea or hot chocolate

LES BOISSOINS CHAUDES

HOT DRINKS

Café simple

16

Espresso

Café double

18

Double espresso

Café long

16

Black coffee

Café au lait

18

Coffee with milk

Cappuccino

18

Espresso with thick foam milk

Café Macchiato

18

Espresso with little milk foam

Chocolat chaud

19

Hot chocolate

Thés de tchaba

19

(Ask your waiter for our selection)

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Wines

NOS VINS AU PICHET

WINES BY THE JUG

	Gls	25cl	50cl
Colombelle, Plaimont	27	45	89
Le Fruit Défendu Rouge, Domaine Magellan	33	50	99

Les Champagnes et vins pétillants

SPARKLING WINE

Veuve Cliquot Yellow Label Brut	160	780	
Moët et Chandon Brut Impérial		680	
Moët et Chandon Brut Impérial Rosé		995	

Les vins blancs de France

White wines

	Gls	Btle
Mâcon-Lugny 'Les Charmes', Caves de Lugny	60	285
Muscadet de Sèvre-et-Maine sur Lie, Château du Cléray	62	310
Château de l'Aumérade, Cuvée Sully, Provence	65	320
Riesling, Marcel Trimbach		390
Chablis, La Chablisienne		480
Graves Blanc, 'Alliage', Sichel		540
Bourgogne 'Les Sétilles', Olivier Leflaive		620
Pouilly-Fumé de Ladoucette, Château du Nozet		810

Les vins rouges de France

Red wines

	Gls	Btle
Château de l'Aumérade, Cuvée Élegance, Provence	65	320
VDP de la Principauté d'Orange, Domaine de La Janasse	85	390
Bourgogne Pinot Noir 'La Vignée', Bouchard père et Fils	99	485
Madiran, Domaine Labranche Lafon		480
Bourgueil 'La Coudraye', Domaine Amirault		480
St Chinian 'Les Terres Blanches', Borie la Vitarelle		490
Bordeaux, Château Tir Pé		490
Bordeaux, Graves Rouge 'Alliage', Sichel		540
Margaux, Jacques Boyd		790

Les vins du nouveau monde

Our choice from the new world

Semillon-Chardonnay, Penfolds, Australia	55	245
Cabernet Sauvignon, Calitera, Chile	40	180

Le vin rosé de France

Pink wines

Château de l'Aumérade, Cuvée Marie-Christine, Provence	65	320
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Pour le dessert

With your dessert

Muscat de Beaume-de-Venise, Paul Jaboulet Aîné	90	350
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LES COCKTAILS CRÉATIFS

THE COCKTAIL CREATIONS

Moment de Vérité 55

Ciroc French grape vodka seasoned with ginger wine, apricot brandy and apple juice

Martini Français 55

French Passion [Ou La La!] 45

Gin, Bénédictine and vermouth vigorously shaken with fresh passion fruit and grenadine

Débutante 40

Téquila and peach liqueur shaken with white crème de menthe and fresh lemon

Deauville 45

A smart shake of Cognac, Calvados, Cointreau and fresh lemon juice

Digestifs

Digestive

ST- Rémy VSOP 30

Courvoisier VS 45

Rémy Martin VSOP 50

Hennessy XO 135

Clés des Ducs VSOP 45

Calvados Busnel 38

Bénédictine DOM 38

Cointreau 38

Grand Marnier 38

Chartreuse Green 38

Poire Williams 38

Whisky Glenmorangie 10Y 50

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Menu Enfant

Kids Menu

<i>La soupe du Jour</i> <i>Soup of the day</i>	25
<i>La salade mixte</i> <i>Mixed salad (V)</i>	25
<i>La quiche Lorraine</i> <i>Traditional egg tart with bacon and cheese (D) Contains pork</i>	35
<i>Le Steak frites</i> <i>Steak served with French fries</i>	45
<i>Les nuggets de poulet et purée maison</i> <i>Chicken nuggets served with mashed potato (D)</i>	25
<i>La sélection de glaces et sorbets 2 boules</i> <i>Selection of ice cream & sorbets 2 scoops (D)</i>	24
<i>Les crêpes aux chocolats</i> <i>Two crêpes with chocolate sauce (D)</i>	20

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