

A  
TRIBUTE  
TO  
THE  
FIVE  
SENSES  
OF  
OUR  
GUESTS

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All of the dishes in our menu originate from North African cuisine.

Most of them are traditional recipes.

Some of them are our own interpretation, using distinctive ingredients in more modern dishes.

All of them invite you to indulge in a sensual feast.

Whether modern or authentic, our dishes use the best that North Africa has to offer.

Fresh ingredients from the market every day.

A subtle harmony of herbs and spices. Delicate combinations of flavours and aromas.

The food of the Maghreb is well spiced, not hot and spicy.

We hope that this short journey with us will give you a feel for the art of entertaining and the art of living in the Maghreb, with all its paradoxes of tradition and modernity.

If you are not familiar with the customs and the cuisine of our region, please don't hesitate to ask our staff for advice on how best to sample and savour our dishes.

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ENJOY  
YOUR  
MEAL.

BON  
APPETIT.

BISMILLAH.

# STARTERS

## HARIRA SOUP

9 euros

Lentils, chick peas, lamb, tomato, coriander

## MECHOUIA SALAD

9 euros

Roasted peppers, tomatoes, garlic



## SAFFRON CHICKEN BRIOUAT

8 euros

Filled pastry

## FRESH MOROCCAN SALAD

8 euros



## CUCUMBER SALAD

7 euros

With fresh mint and sour cream



## HOME MADE TABBOULEH

8 euros

Couscous salad



## PRAWN BRIOUAT

8 euros

Filled pastry with wild mushrooms

## MOROCCAN LENTIL SALAD

8 euros



## ZAALOUK SALAD

9 euros

Roasted aubergine, tomatoes, garlic



## CHEESE BRIOUAT

8 euros

Filled pastry, with mint and potatoes



## STUFFED SARDINES

9 euros

With lemon, cumin, coriander and garlic

# MAINS

## PASTILLAS FILLED PASTRY

### TRADITIONAL PASTILLA

18 euros

With wild pigeon

### FISH PASTILLA

18 euros

## FISH

### STUFFED WHOLE SEABREAM

18 euros

With herbs and spices

### FISH TAGINE

19 euros

## ON THE GRILL

### GRILLED KEFTAS SKEWER

16 euros

Minced lamb

### GRILLED LEG OF LAMB SKEWER

17 euros

### MIXED GRILLED VEGETABLES

13 euros



### HOME MADE MECHOU WITH HERBS

24 euros

400g of roasted lamb shoulder

# TAGINES

Tagine is a terracotta clay cooking pot in which the classical North African mix of fruit, vegetables, meat and spices is simmered

**CHICKEN AND PEAR  
TAGINE**  
18 euros

**CHICKEN,  
PRESERVED LEMON  
AND OLIVE TAGINE**  
18 euros

**LAMB, GREEN PEA  
AND ARTICHOKE  
TAGINE**  
18 euros

**SEVEN VEGETABLES  
TAGINE**  
15 euros  
☀

**LAMB, MEATBALLS  
AND EGG TAGINE**  
18 euros

**LAMB, COURGETTE  
AND ORANGE TAGINE**  
18 euros

**LAMB, PRUNE  
AND RAISIN TAGINE**  
18 euros

**DUCK, APPLE AND  
CINNAMON TAGINE**  
19 euros

# COUSCOUS

Steamed cracked wheat, the basis for traditional North African stews and broth which has become the premier dish of North Africa

**BERBER COUSCOUS**  
15 euros  
Dry vegetarian couscous  
☀

**SEVEN VEGETABLES  
COUSCOUS**  
15 euros  
☀

**404 COUSCOUS**  
22 euros  
Lamb skewers and merguez

**LAMB SKEWER  
COUSCOUS**  
19 euros

**CHICKEN SKEWER  
COUSCOUS**  
19 euros

**MECHOUI COUSCOUS**  
24 euros  
400g of roasted  
lamb shoulder

# A SWEET TASTE TO FINISH

## DESSERTS

**MILK PASTILLA**  
8 euros

**ORANGE SALAD  
WITH CINNAMON  
AND ORANGE BLOSSOM**  
8 euros

**BERBER PANCAKES  
SERVED WITH HONEY**  
8 euros

**SELECTION OF  
ORIENTAL PASTRIES**  
8 euros

**COUSCOUS SEFFAE**  
8 euros

**FRESH FRUIT SALAD**  
8 euros

**SWEET PASTRY  
OF DATES**  
8 euros

# SET MENU AT 17 EUROS

STARTER + MAIN + DRINK

## STARTERS

**STUFFED SARDINES**

or

**CHICKEN BRIOUAT**

or

**MOROCCAN SALAD**

## MAINS

**LAMB AND VEGETABLE  
TAGINE**

or

**GRILLED KEFTAS  
SKEWERS**

or

**CHICKEN SKEWER  
AND MERGUEZ  
COUSCOUS**

## DRINKS

**MINERAL WATER**

or

**A GLASS OF WINE**

# LES BRUNCHS BERBÈRES

21 EUROS

## 404

Fresh Fruit Juice

**MOROCCAN  
HAMBURGER**

“Kefta” and Moroccan fries  
home made tomato sauce

**CUCUMBER SALAD**

With fresh mint  
and sour cream

**CINNAMON ORANGE  
SALAD**

**BERBER PANCAKES**  
With honey

Mint Tea  
or  
Coffee

## TYPIQUE



Fresh Fruit Juice

**SWEET COUSCOUS**

With raisins and almond,  
served with sour milk

**MOROCCAN SALAD**

**CINNAMON ORANGE  
SALAD**

**BERBER PANCAKES**  
With honey

Mint Tea  
or  
Coffee

## ORIENTAL

Fresh Fruit Juice

**POTATO  
AND VEGETABLE  
PANCAKE**

With humus

**CHEESE BRIOUAT**

With marinated  
chicken leg  
and Moroccan pasta

**CINNAMON ORANGE  
SALAD**

**BERBER PANCAKES**  
With honey

Mint Tea  
or  
Coffee