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MAISON

d'arts & medicine

EST 2022

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AN UNFORGETTABLE TASTE OF MOROCCO

WE COOK EXCLUSIVELY WITH ORIGINAL AND SEASONAL VEGETABLES AND NATURAL INGREDIENTS, USING ONLY SELECTED SPICES

DINNER-PACKAGE

€40 PER PERSON/ €20 FOR CHILDREN (UP TO 12 YEARS) - A CAREFULLY CURATED 3-COURSE MENU, INCLUDING DRINKS-

COUSCOUS SPECIALTIES

ROYAL COUSCOUS - WITH ONIONS, TENDER CHICKEN, AND CARAMELIZED ONIONS

VEGETARIAN COUSCOUS - PUMPKIN, CARROTS, ZUCCHINI, CHICKPEAS, AND CARAMELIZED ONIONS

TAJINES

LAMB TAJINE - WITH CANDIED ALMONDS, PRUNES, AND SESAME

CHICKEN TAJINE - WITH LEMON JUICE, OLIVES, AND STEAMED POTATOES

GRILLED SPECIALITIES

BARBECUE LAMB SKEWERS

SPICY LAMB SAUSAGES - WITH PAPRIKA, CUMIN, AND PEPPER

SIGNATURE DISH

TANGIA MARRAKSCHIA - LAMB SHANK, SLOW-COOKED WITH PRESERVED LEMON, SAFFRON, AND FERMENTED BUTTER, PREPARED IN A CLAY AMPHORA

SLOW-COOKED TANGIA MARRAKSCHIA TO VEGAN DELIGHTS

ACH DISH IS CRAFTED WITH TRADITION AND
PASSION. A TRUE MOROCCAN CULINARY
EXPERIENCE!

DESSERTS - A SWEET FINALE

FINEST MOROCCAN PASTRIES

FRUIT SALAD - WITH LOCAL AND SEASONAL FRUITS
(FIGS, STRAWBERRIES)

DRINKS - REFRESHING & NATURAL

MOROCCAN MINT TEA

FRESHLY SQUEEZED ORANGE JUICE

STILL WATER

SPARKLING MINERAL WATER

WE DO NOT SERVE ALCOHOL, BUT SELF-
CONSUMPTION IS ALLOWED

**WE ARE HAPPY TO PREPARE YOUR MEALS
ACCORDING TO YOUR OWN WISHES AND SPECIAL
REQUESTS!**