



# 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!