

EPICURIEN

LATE NIGHT RESTAURANT - CREATIVE BAR - LIVE CONCERT

STARTERS	FRIED CALAMARI WITH PARSLEY <i>MESCLUN GREENS</i>	120
	THE CARPACCIO <i>BEEF OR SEA BREAM</i>	110
	QUINOA SALAD ✓ <i>TOMATOES, ONIONS, MINT, CILANTRO, RAISINS</i>	90
	THE CAESAR <i>CHICKEN OR PRAWNS</i>	110 / 140
	HOMEMADE FOIE GRAS, GINGERBREAD TOASTS <i>CANDIED FIG CHUTNEY</i>	170
	PERFECT EGG AND ITS WILTED SPINACH ✓ <i>PARMESAN AND HAZELNUT OIL</i>	90
	THE BURRATA <i>TOMATOES AND PESTO</i>	120
	GOURMET BASKET OF SPRING ROLLS <i>WITH CHICKEN</i>	90
THE SMOKED SALMON WITH SOUR CREAM <i>HOMEMADE BLINIS</i>	120	
MAIN COURSE	THE TRADITIONAL CANDIED LAMB SHANK <i>SEMOLINA WITH DRIED FRUITS</i>	180
	CHICKEN NORMANDY <i>FRESH TAGLIATELLE</i>	160
	VEGETABLE CURRY ✓ <i>BASMATI RICE</i>	110
	GRILLED BEEF TENDERLOIN, MAÎTRE D'HÔTEL DRESSING <i>GRATIN DAUPHINOIS WITH CEP MUSHROOMS, TOMATOES PROVENÇAL, GREEN BEANS</i>	240
	THE REAL OSSO BUCO <i>TOMATO POLENTA</i>	200
	OUR FAMOUS RIB STEAK, ROQUEFORT DRESSING <i>HOMEMADE FRENCH FRIES AND GREEN SALAD</i>	160
	DUCK BREAST <i>POTATOES SALARDAISE AND GREEN BEANS</i>	230
	CHAKCHOUKA ✓ <i>WITH ORGANIC EGGS</i>	120
THE INESCAPABLE MILANESE SCALLOP <i>CARROT PURÉE AND MACARONI GRATIN</i>	150	
FISH	SOLE MEUNIÈRE <i>VEGETABLE FRICASEE AND STEAMED POTATOES</i>	220
	SCALLOPS PROVENÇALE <i>RICE PILAF</i>	240
	JOHN DORY FILET WITH SEA URCHINS CREAM <i>RICE PILAF AND SAUTEED VEGETABLES</i>	200
TWO SALMONS LINGUINE	170	RISOTTOS & PASTA
RICOTTA AND SPINACH RAVIOLIS ✓	150	
RISOTTO WITH PRAWNS	230	
FOUR CHEESES GNOCCHIS ✓	150	
RISOTTO WITH SEASONAL MUSHROOMS ✓	180	
TAGLIATELLE BOLOGNAISE	140	
DESSERTS	RED FRUITS CHEESECAKE	90
	FRESH FRUITS PLATE	60
	MYSTERIOUS MERINGUE SPHERE	80
	CHOCOLATE MOUSSE	90
	HOMEMADE ICE CREAM CUP (ASK FOR OUR FLAVOURS)	80
	LEMON MERINGUE PIE	80
	CLASSIC CRÈME BRÛLÉE	90
	CHOCOLATE LAVA CAKE	80
	FLOATING ISLAND	80

✓ VEGETARIAN

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WINES

	GLASS	½ BTL	BTL
MOROCCAN RED WINES			
MÉDAILLON CABERNET	75	170	320
VOLUBILIA	75		320
BEAUVALLON	75		320
LA FERME ROUGE	80		330
S DE SIROUA			350
TERRES SAUVAGES			380
VAL D'ARGAN			450
COTEAUX DE L'ATLAS			450
ITHAQUE			500
MOROCCAN ROSÉ WINES			
MÉDAILLON DE SYRAH	75	170	320
LA FERME ROSÉ	80		330
TERRES SAUVAGES			380
MAGNUM VOLUBILIA			800
MOROCCAN GREY WINES			
VOLUBILIA	75		320
LA FERME GRIS			330
MAGNUM VOLUBILIA			800
MOROCCAN WHITE WINES			
MÉDAILLON SAUVIGNON	75	170	320
BEAUVALLON			320
VOLUBILIA			320
LA FERME BLANC	80		330
S DE SIROUA			350
TERRES SAUVAGES			380
CB INITIALES			450
COTEAUX DE L'ATLAS			450
ODYSÉE			500
FRENCH RED WINES			
BROUILLY ROUGE			340
CHÂTEAU CAP DE MERLE			450
CHÂTEAU DE MARSAN			450
SANCERRE			550
FRENCH ROSÉ WINE			
CHÂTEAU DE L'AUMÉRADE			450
FRENCH WHITE WINES			
CHABLIS ALBERT BICHOT			450
SANCERRE			550

CHAMPAGNES

	GLASS	BTL
MUMM BRUT	250	1600
MUMM ROSÉ		2200
MUMM BRUT MAGNUM		3000
MUMM ROSÉ MAGNUM		3600
MUMM BLANC DE BLANCS		3000
DOM PÉRIGNON		4000
ARMAND DE BRIGNAC		8000
CRISTAL BRUT		8000
CRISTAL ROSÉ		20000
RUINART BLANC DE BLANCS		3000
RUINART BLANC DE BLANCS MAGNUM		6000
PERRIER-JOUËT BRUT		1800
PERRIER-JOUËT BELLE EPOQUE		4000
PERRIER-JOUËT BELLE EPOQUE MAGNUM		8000

APERITIFS

	GLASS
LILLET (RED / WHITE / ROSÉ)	80
RICARD	80
CAMPARI	80
PORTO	80
PASTIS	80
SMIRNOFF ICE	80
WHITE WINE KIR	80
SPARKLING WINE	105
ROYAL KIR	120

SOFTS

FRESH FRUIT JUICES	35
ORANGE, LEMON, GRAPEFRUIT	
SODAS	50
COCA-COLA, COCA-COLA ZERO	
SPRITE, SCHWEPPE'S TONIC,	
SCHWEPPE'S LEMON	
RED BULL	60
WATERS	
SIDI ALI 50 CL / 1L	35/60
OULMÉS 50 CL / 1L	35/60
HOT DRINKS	35
COFFEE, TEA	



ES SAADI
MARRAKECH RESORT