



LAGON & JARDIN
GREEN RESTAURANT

GREEN FOOD

TO START

Salad bar: create your own salad, just the way you like it*	170
Seasonal quinoa and pomegranate salad	130
Avocado with grapefruit and prawns	150
Baby spinach salad with soft-cooked egg, truffled pan juice vinaigrette	150
Creamy burrata cheese with a medley of organic tomatoes	160
Gravlax salmon fillet with beets and wasabi cream	180
Sea bream ceviche with yuzu and ginger	210

TO FOLLOW

Prawn and vegetable noodles with sesame oil	180
Wild mushroom risotto with truffle emulsion	190
Free-range poultry supreme with sage and wild mushrooms	190
Fillet of lamb with rosemary, shallot confit and carrot purée seasoned with cumin	200
Centre-cut ribeye and Pont Neuf potatoes	210
Sea bass steak with lemon confit, mousseline of smoked Niçois vegetables	260
Sole meunière from our coasts accompanied with puréed potatoes	290

FOR YOUR SWEET TOOTH

Pineapple gazpacho with pomegranate seeds and coconut sorbet	90
Creamy chocolate and salt-butter caramel dessert	90
Vanilla praline mille-feuille	90
Chef's exotic surprise	100
Red berry delight with a farm-fresh basil infusion	100

**Extra topping 50 MAD: tuna, salmon or chicken*

Net prices in Dirham


ES SAADI
MARRAKECH RESORT
LE PALACE

