



LAGON & JARDIN
GREEN RESTAURANT

Night gently awakens with elegance at Lagon & Jardin. Let yourself be carried away by a subtle and creative cuisine, enhanced by the harvests from our garden. Under the stars, enjoy an intimate atmosphere for a sensory escape dedicated to serenity.

Welcome to Lagon & Jardin, your gourmet oasis.

MOCKTAIL (120 MAD)

APPLE VIRGIN

Mint, lemon juice, cinnamon syrup, apple juice

SUMMER THYME

Orange juice, watermelon syrup, fresh thyme

IKURA

Cranberry juice, grapefruit juice, yuzu, rose syrup

EXOTIC SPICY

Pineapple juice, passion fruit, chili syrup

LONG DRINK (200 MAD)

LAVENDER FIZZ

Beefeater gin, lavender syrup, lemon juice, sparkling water

RED MOJITO

Bacardi, lemon juice, red fruit purée, sparkling water

HIBI-SAKI COLLINS

Vodka, sake, yuzu, hibiscus syrup, tonic

PINK ROYAL

White Bacardi, watermelon syrup, prosecco

SHORT DRINK (200 MAD)

GOLDEN MEDINA

Vodka, lemon juice, ginger juice, tangia cordial

CINNAMON WHISKEY SOUR

Cinnamon-infused bourbon whiskey, lemon juice, cinnamon syrup, homemade angostura bitters, egg white

MARRAKECH HEAT

Chili-infused tequila, triple sec, pineapple juice, lemon juice, passion fruit syrup

GREEN ELIXIR

Gin, lemon juice, sugar syrup, basil olive oil, egg white

Fresh fruits, aromatic herbs, and seasonal products come from Potager du Bled, our family farm, cultivated with respect for nature and the seasons, using mostly organic methods.

On Sundays, from 12:30 PM, Lagon & Jardin becomes the place to be for our gourmet and festive brunch. Extend the experience with our pool Day Pass including lunch, for a day of complete relaxation.



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OUR MENU

STARTERS

Tuna and avocado tartare with sesame 
250 MAD

Duo of gazpachos 
120 MAD

Beef mosaic with vitello sauce  
230 MAD

Lagon salad
210 MAD

Seared prawns 
280 MAD

Roasted eggplant glazed with pomegranate molasses 
160 MAD

Wood-fired grilled vegetable antipasti 
200 MAD



CONTAINS LACTOSE

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CONTAINS GLUTEN



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FISH

Homemade lobster pasta  
600 MAD

Wood-fired grilled octopus, chickpea
delicacy and tender piquillo peppers
240 MAD

Wild sea bass baked in a salt crust
880 MAD

Fillet of the day's fish with greens 
350 MAD

MEAT

Wood-fired beef tenderloin 
with pepper sauce
440 MAD

Grilled coquelet, poultry jus, 
truffle mousseline
380 MAD

Stuffed kale with tender 
farm-raised veal
360 MAD

Charcoal-grilled lamb with spring
vegetables 
290 MAD

VEGETARIAN

Creamy Primavera risotto 
200 MAD



CONTAINS LACTOSE



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ASK FOR OUR DESSERT AND
HOT BEVERAGES MENU

WINE SELECTION
by the glass

MOROCCAN WINES

Volubilia
White
Gris
Red
Rosé

150 MAD

FRENCH WINES

Chablis Christophe & Fils White
Château Sainte Marguerite Rosé
Côtes du Rhône Chemin des Papes Red

200 MAD