



LAGON & JARDIN
GREEN RESTAURANT

STARTERS

Salad bar | 200 MAD

Vegetable Velouté from Le Potager Du Bled* | 120 MAD 

Fennel infusion or a glass of Prosecco

Crispy langoustines | 480 MAD

Coriander infusion or a glass of Taittinger Champagne

Shrimp ravioli, vegetables consommé | 190 MAD

Fennel infusion or a glass of Miraflores rosé

Tuna tartar | 220 MAD

Sage infusion or a glass of La Tour Roslane white

FISH

Pearly lobster, organic duck broth from our farm Le Potager Du Bled* & gourmet quinoa | 690 MAD

Geranium infusion or a glass of Mâcon-Villages white

Wood-grilled octopus, chickpea stew & smoked piquillos | 240 MAD

Thyme infusion or a glass of Volubilia Gris

John Dory from Petit Bateau, greens from Potager Du Bled*, with a porcini coulis | 250 MAD

Infusion or a glass of Super Algues | Brouilly Rouge | Art De Vivre white

MEATS

Tender farm chicken, carrot explosion | 240 MAD

Sage infusion or a glass of Volubilia Classic red

Wood-Fired Beef Fillet, Green Asparagus, Lagon's Signature Secret Sauce | 440 MAD 

Geranium infusion or a glass of Tandem red

Grilled lamb, eggplants with olives | 280 MAD

Thyme and verbena infusion or a glass of Azayi

VEGETARIAN

Fried mushrooms, miso sauce | 220 MAD 

Coriander infusion or a glass of R de Roubine rosé

Organic whole wheat paccheri pasta, Moroccan pesto | 180 MAD 

Sage infusion or a glass of Volubilia white

Taktouka with quails | 160 MAD

Thyme and verbena infusion or a glass of Lambrusco



WINE PAIRINGS SUGGESTED



CONTAINS LACTOSE



CONTAINS GLUTEN

Net prices in Moroccan dirhams (MAD) | Printed on recycled paper

DRINKING DELIGHTS WITHOUT MODERATION | 90 MAD

MOCKTAILS

Beetroot tonic
Oriental
Green pepper
Romaine energizer
Green apple
Vitamin boost

FRESH ORGANIC JUICES, MADE TO ORDER PRESSED

Carrot, beetroot, fennel, apple
pear, kiwi, melon, pomegranate
orange, grape, cranberry
pineapple

SMOOTHIES

Banana tonic
Pineapple, mango & lemon
Orange & mango
Tropical kale
Alkalizing smoothie

ICED INFUSIONS (OUR SPECIALTY)

Geranium
Coriander
Sage
Fennel
Thyme & verbena
Seaweed

OUR WINES TO ELEVATE YOUR DISHES

CHAMPAGNES	Glass	Bottle
Taittinger blanc Brut	350	1 800
Taittinger rosé Prestige	600	2 600

WHITE WINES

Volubilia	130	600
La Tour Roslane	180	700
Macon-Villages	250	900
Art De Vivre	250	950

ROSÉS WINES

Miraflors	180	700
Volubilia gris	130	600
R de Roubine	220	800

RED WINES

Volubilia Classic	130	600
Tandem	250	950
Azayi	250	950
Brouilly	250	900

SPARKLING WINES

Proseco	150	700
Lambrusco	150	700



*Every day, our organic farm provides fresh fruits and vegetables to Es Saadi's restaurants. Season after season, our chefs brilliantly enhance all the flavours of our garden product, coming from an organic, authentic and traditional culture.