

APERITIFS

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

CHAMPAGNE

	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		2000
PERRIER-JOUËT BELLE EPOQUE		5000
PERRIER-JOUËT BELLE EPOQUE MAGNUM		10000

SOFTS

FRESH FRUIT JUICES	35
ORANGE, LEMON, GRAPEFRUIT	
SODAS	50
COCA-COLA, COCA-COLA ZERO, FANTA	
SPRITE, SCHWEPES TONIC,	
SCHWEPES LEMON	
RED BULL	60
WATER	
SIDI ALI 50 CL / 1L	35/60
OULMÈS 50 CL / 1L	35/60
HOT DRINKS	
COFFEE, TEA	35

WINES

	GLASS	1/2 BTL	BTL
MOROCCAN RED WINES			
MÉDAILLON CABERNET	75	170	320
VOLUBILIA	75		320
TERRES SAUVAGES			380
BEAUVALLON	80		320
LA FERME ROUGE			330
S DE SIROUA			350
VAL D'ARGAN			450
COTEAUX DE L'ATLAS			450
ITHAQUE			500

MOROCCAN ROSÉ WINES			
MÉDAILLON DE SYRAH	75	170	320
TERRES SAUVAGES			380
LA FERME ROSÉ	80		330

MOROCCAN GREY WINES			
VOLUBILIA	75		320
LA FERME			330
MAGNUM VOLUBILIA			800

MOROCCAN WHITE WINES			
MÉDAILLON SAUVIGNON	75	170	320
BEAUVALLON			320
S DE SIROUA			350
VOLUBILIA			320
C.B INITIALES			450
COTEAUX DE L'ATLAS			450
TERRES SAUVAGES			380
ODYSEE			500

FRENCH WHITE WINE			
"CHABLIS" ALBERT BICHOT			450

FRENCH ROSÉ WINE			
CHÂTEAU DE L'AUMÉRADE			450

FRENCH RED WINES			
CHÂTEAU DE L'ESPÉRANCE			330
BROUILLY ROUGE			340
SAINT-EMILION ROUGE			450
CHÂTEAU DE MARSAN			450

THE LIVE

FROM **WEDNESDAY** TO **SUNDAY**
STARTING FROM **10.30PM**,
THE LIVE BAND
THE KECH EXPERIENCE
SETS THE STAGE ON FIRE
WITH NEW ARTISTS
EVERY MONTH.

EPICURIEN

LATE NIGHT RESTAURANT - CREATIVE BAR - LIVE CONCERT

LATE NIGHT DINING

LATE DINNER
UNTIL **4.00AM.**
ASK ABOUT OUR
COCKTAILS TROLLEY
AND LET **THE MAGIC**
OF OUR **MIXOLOGISTS**
TAKE YOU AWAY !

SHARE YOUR SELFIES WITH
#EPICURIENMARRAKECH



f EPICURIEN.MARRAKECH
@ EPICURIEN.MARRAKECH



EVENTS

BIRTHDAYS,
BACHELORETTE PARTY,
SEMINARY...
CALL US
+212 (0)6 63 05 57 04
FOR **UNFORGETTABLE**
MOMENTS !

LATE NIGHT RESTAURANT - CREATIVE BAR - LIVE CONCERT

STARTERS

GOURMET BASKET OF CHICKEN SPRING ROLLS — 90

POACHED EGG WITH ITS ARTICHOKES — 110
ASPARAGUS AND AVOCADOS MISH MASH

CREAMY BURRATA — 120
ON ITS GRILLED EGGPLANT BED

HOMEMADE FOIE GRAS, GINGERBREAD TOAST — 170
CRYSTALLIZED FIG CHUTNEY

THE SMOKED SALMON, SOUR CREAM — 120
AND ITS HOMEMADE BLINIS

CHICKEN CAESAR SALAD — 110

ORGANIC VEGETABLE CREAM SOUP — 70
FROM OUR GARDEN

SQUID SALAD WITH PARSLEY — 90
AND ITS CANDIED TOMATOES

SALMON TARTAR — 140
SOY SAUCE AND FRESH HERBS

BEEF CARPACCIO — 110
« HARRY'S BAR » SAUCE

GREEN CURRY PRAWNS — 170
GRATIN STYLE

MAIN COURSE

GRILLED BEEF RIBS, BÉARNAISE SAUCE — 320
OVEN BAKED POTATOES, GREEN BEANS, BAKED EGGPLANTS
AND TOMATOES

BRIOCHE MINCED BEEF TENDERLOIN — 260
WITH TRUFFLES

GRILLED BEEF TENDERLOIN, BÉARNAISE SAUCE — 200
POTATO HASSELBACK, GREEN BEANS, PROVENCAL TOMATOES

OSSO BUCCO ALLA MILANESE — 180
TOMATO SAUCE WITH LEMON AND ORANGE ZEST,
SPAGHETTI WITH BUTTER

ASSORTMENT OF MINI BURGERS — 150
HOMEMADE FRENCH FRIES AND SALAD

PROVENCAL STYLE RACK OF LAMB — 220
SWEET POTATOES GRATIN, RATATOUILLE, GREEN BEANS

POULTRY BLANQUETTE WITH TRUFFLES — 180
RICE PILAF AND VEGETABLES

OUR FAMOUS RIB STEAK, GREEN PEPPER SAUCE — 160
HOMEMADE FRENCH FRIES AND SALAD

MUSTARD VEAL KIDNEY — 150
MASHED POTATOES

FISH

THERMIDOR LOBSTER — 280
MUSTARD SAUCE AND TAGLIATELLE WITH BUTTER

SOLE MEUNIÈRE — 220
STEAMED POTATOES AND VEGETABLES

PAN FRIED SAINT PIERRE FILETS WITH SEA URCHIN BUTTER — 220
FENNEL COMPOTE, LEEKS FONDUE, CARROTS MUSLIN

PASTA

BOLOGNESE SPAGHETTI — 130

PENNE WITH 4 CHEESE — 130

PRIMAVERA SPAGHETTI — 150
ASPARGUS AND CREAMY VEGETABLES

TAGLIATELLES FARMER WAY — 160
CHICKEN BREAST AND MUSHROOMS

TWO SALMONS LINGUINE — 170
SMOKED SALMON AND FRESH SALMON

DESSERTS

TRADITIONAL CHOCOLATE CAKE — 80
VANILLA ICE CREAM

COCONUT CHEESECAKE — 80
MANGO COULIS

THE FRESH FRUITS PLATE — 60

COFFEE ICE CREAM PARFAIT — 80
AND ITS ALMONDS AND ORANGE BISCUIT

NUTELLA TIRAMISU — 70
IN GLASS JAR

HOMEMADE CUP OF ICE CREAM — 80
VANILLA, CHOCOLATE, PISTACHIO OR RED FRUITS

CRÈMES BRÛLÉES TRILOGY — 70
COFFEE, VANILLA, CHOCOLATE

THE REAL TARTE TATIN — 70
VANILLA ICE CREAM AND CHANTILLY CREAM

WHITE CHOCOLATE AND RED FRUITS PANNA COTTA — 60
RASPBERRY COULIS

LATE NIGHT RESTAURANT - CREATIVE BAR - LIVE CONCERT