



LAGON & JARDIN
GREEN RESTAURANT

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
berries, pineapple

SMOOTHIES

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

ICED INFUSIONS (OUR SPECIALTY)

Geranium
Coriander
Sage
Fennel
Thyme & verbena
Seaweed

RESTAURANT LAGON & JARDIN

«Let your food be your only medicine» Hippocrates, 460-370 BC

STARTERS

Salad bar | 200 MAD
Duo of gazpachos | 120 MAD 
Even better with a fennel infusion or a glass of Prosecco
Crispy langoustines | 480 MAD
Even better with a coriander infusion or a glass of Taittinger Champagne
Shrimp ravioli, vegetable consommé | 190 MAD
Even better with a fennel infusion or a glass of Miraflores rosé
Tuna tartare | 220 MAD
Even better with a 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
Even better with a geranium infusion or a glass of Mâcon-Villages white
Wood-grilled octopus, chickpea stew & smoked piquillos | 240 MAD
Even better with a thyme infusion or a glass of Volubilia Gris
Royal sea bream quenelle soufflé, bouillabaisse coulis | 220 MAD  
Even better with an infusion or a glass - Super Algues | Brouilly Rouge | Art De Vivre white

MEATS

Tender farm chicken, carrot explosion | 240 MAD
Even better with a sage infusion or a glass of Volubilia Classic red
Ten-hour braised beef cheek, caviar lentils | 440 MAD
Even better with a geranium infusion or a glass of Tandem red
Grilled lamb, eggplants with olives | 280 MAD
Even better with a thyme and verbena infusion or a glass of Azayi

VEGETARIANS

Mushroom fricassée, miso sauce | 220 MAD 
Even better with a coriander infusion or a glass of R de Roubine rosé
Organic whole wheat paccheri pasta, Moroccan pesto | 180 MAD 
Even better with a sage infusion or a glass of Volubilia white
Taktouka with quail eggs | 160 MAD
Even better with a thyme and verbena infusion or a glass of Lambrusco

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

Miraflores	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

Prosecco	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.



CONTAINS
LACTOSE



CONTAINS
GLUTEN

Net prices in Moroccan dirhams (MAD)

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