



LAGON & JARDIN  
GREEN RESTAURANT

## GREEN FOOD

### STARTERS

|  |     |
|--|-----|
| Salad Bar: create your own salad*                              | 180 |
| Atlas Trout confit, leeks and vinaigrette                      | 170 |
| Soft-boiled egg, smoked salmon, green asparagus, Arénkha cream | 210 |
| Tomato and crab cooked in the Monegasque style                 | 190 |
| 6 Oualidia oysters, sea water shallot jelly                    | 180 |
| Fresh goat cheese from Essaouira, fermented vegetable salad    | 160 |
| Quinoa Tabbouleh with crayfishes, gravy                        | 190 |

### MAIN COURSES

|   |     |
|---|-----|
| Oven-backed rack of Lamb, Atlas herbs and vegetables confit                       | 260 |
| Parmentier of crab from Oualidia with cauliflower, velvet crab emulsion           | 230 |
| Turbot with Jerusalem artichoke mousseline, cockles                               | 290 |
| John Dory with green lentils, curry-flavored coconut milk                         | 240 |
| Beldi chicken breast cooked at a low temperature, peas cooked in the French style | 240 |
| Spelt Risotto, grilled Atlas ceps   | 210 |

### DESSERTS

|   |     |
|---|-----|
| Guanaja chocolate layer on layer, orange cream and cocoa sorbet |     |
| Vanilla blancmanga, confit quince                               |     |
| Panna cotta with soya milk, guava coulis from « Le Bled » farm  | 110 |
| Squash candied cube , vanilla ice cream                         |     |
| Gluten-free crumble pear  |     |
| Lemon meringue pie  |     |

*\*Enhance your choice: Tuna, Salmon, Chicken or Eggs, 50 MAD*

*Net Prices in Dirham*

