



LE SAADI

RESTAURANT GASTRONOMIQUE

LA CARTE
English Version

— SINCE 1966 —

All dishes, pastries and breads are homemade with organic ingredients grown on our farm 'Le Bled' in the Ourika Valley.



SOUPS

HOT CONSOMMÉ WITH VEGETABLE PEARLS	70
TUREEN OF GARDEN-FRESH ORGANIC VEGETABLE SOUP	70
HARIRA MARRAKCHIA	70
SHRIMP BISQUE WITH VERMOUTH AND JULIENNE VEGETABLES	90

COLD STARTERS

PLATE OF GRILLED VEGETABLES FROM 'LE BLEDE' FARM	80
THE FAMOUS VEGETARIAN 'BARIGOULE', SERVED HOT OR COLD	90
TOMATO CONFIT WITH GOAT'S CHEESE, BASIL AND PARMESAN TUILE BISCUIT	90
'TAPAS STYLE' SELECTION OF MOROCCAN SALADS	90
SEA BASS MARINATED WITH LEMON ARGAN OIL	130
FRESH HERB SALAD WITH SMOKED SALMON AND AIGUILLETES OF SOLE WITH GRAPEFRUIT	170
'ES SAADI' SALAD	200
BEECH-SMOKED NORWEGIAN SALMON AND BLINIS	200
DUCK FOIE GRAS 'MI-CUIT' AND FRUIT CHUTNEY	200
BAROQUE SALAD WITH SMOKED SALMON AND ROYAL SHRIMP	220

HOT STARTERS

FISH BRIWATS SERVED WITH A MILDLY SPICY SAUCE	90
THIN STRIPS OF FRIED VEAL LIVER AND CRUNCHY GREEN BEANS WITH LAVENDER VINEGAR	110
ORGANIC VEGETABLE TAGINE WITH AN ORIENTAL TWIST	120
POACHED EGG IN PUFF PASTRY WITH SMOKED SALMON	130
OPEN-FACE RAVIOLI WITH MEDITERRANEAN ROCK FISH	140
FOIE GRAS BRIWATS WITH CARAMELIZED APPLES, HONEY AND CIDER VINEGAR	180
TAGLIATELLE WITH SAFFRON ROYAL SHRIMP	220

FISH

(DEPENDING ON CATCH OF THE DAY)

ESSAOUIRA FISH TAGINE WITH SPICES	190
FILLETS OF RED MULLET À LA NAGE WITH BASIL	210
ROASTED SALMON WITH SAINT ÉMILION WINE SAUCE	210
SOLE PAUPIETTE WITH CHAMPAGNE	220
MONKFISH FILLET WITH GARLIC AND SWEET PEPPERS	230
JOHN DORY SUPREME WITH GOLDEN POTATO SCALES	230
CATCH OF THE DAY - YOUR CHOICE OF GRILLED, MEUNIÈRE OR POACHED	230
ROASTED SEA BREAM WITH PORT-CARAMELIZED VEGETABLES	240

FOR TWO:

MONKFISH TAIL WITH WHOLEGRAIN MUSTARD SAUCE	480
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MEATS

FREE-RANGE POULTRY SUPREME WITH MARKET VEGETABLES	180
CHICKEN WITH LEMON CONFIT AND PURPLE OLIVES	190
KEFTA TAGINE WITH EGGS AND TOMATOES	190
LAMB TAGINE WITH PRUNES AND ROASTED ALMONDS	190
FRICASSEE OF KIDNEYS IN PUFF PASTRY WITH POPPY SEEDS	210
OVEN-COOKED VEAL LIVER WITH RAISINS	210
THINLY SLICED MAGRET OF ORGANIC DUCK FROM OUR FARM WITH CARAMELIZED TURNIPS	210
PAN-FRIED NOISETTE OF LAMB À LA PROVENÇALE	230
BEEF FILLET WITH GREEN PEPPER FLAMBÉED AT THE TABLESIDE	250

FOR TWO:

HERB-CRUSTED ROASTED RACK OF LAMB WITH MUSTARD	460
GRILLED RIB STEAK WITH BORDELAISE SAUCE	480
GRILLED CHATEAUBRIAND STEAK WITH BÉARNAISE SAUCE	490

MINIMUM OF TWO PEOPLE - PLEASE ORDER ONE DAY IN ADVANCE

PIGEON PASTILLA	420
LAMB COUSCOUS WITH SEVEN VEGETABLES	420
M'HAMMER SHOULDER OF LAMB CONFIT	480





DESSERTS

PLEASE ORDER YOUR CHOICE AT THE START OF YOUR MEAL

FRESH FRUIT GRATIN WITH ZABAGLIONE	80
FRESHLY BAKED APPLE TART SERVED WITH VANILLA ICE CREAM	90
MOLTEN EXTRA BITTER CHOCOLATE CAKE SERVED WITH VANILLA ICE CREAM	90
CHOCOLATE SOUFFLÉ WITH GRAND MARNIER OR TO YOUR TASTE	100
CREPES SUZETTE FLAMBÉED AT THE TABLESIDE	120
MILK AND ORANGE BLOSSOM PASTILLA (FOR TWO)	160

