



ROYAL MANSOUR

L A T A B L E

## *Lunch menu*

MAD 650

### STARTERS

GREEN PEA GNOCCHI WITH ONION CREAM SAUCE\*

OU

OVEN-GRILLED OYSTERS WITH PARMESAN CHEESE 🍷

OU

ROYAL DUCK FOIE GRAS WITH CEPE MUSHROOMS\* 🍷

### MAIN COURSES

SEA BREAM WITH CHESTNUTS

AND MASHED JERUSALEM ARTICHOKE\* 🍷

OU

CHICKEN CURRY, WITH CARDAMOM RICE 🍷

### DESSERTS













WE INVITE YOU TO OUR PASTRY LIBRARY  
AND COMPOSE YOUR DESSERT WITH OUR PASTRY CHEF



ROYAL MANSOUR







LA TABLE

## HORS D'ŒUVRE

CABBAGE SALAD FROM OUR GARDEN AND AVOCADO CHERRIES AND ALMOND CONDIMENTS	  	MAD 150
EGGPLANT WITH AVOCADO AND LOVAGE	  	MAD 150
DUCK FOIE GRAS RAVIOLI , POULETTE SAUCE, *		MAD 300
KING CRAB SALAD SEASONED WITH ARGAN OIL AND ORANGE JUICE	 	MAD 490
LOBSTER SALAD WITH CRUNCHY VEGETABLES	 	MAD 480
SIX OYSTERS FROM THE BAY, COUNTRY BREAD AND SHALLOT VINEGAR		MAD 290
MARBLLED DUCK FOIE GRAS WITH SEAWEED MARMALADE AND AVOCADO		MAD 300
MILK FED VEAL CRUST AND DUCK FOIE GRAS CHARTREUSE, CABBAGE SALAD		MAD 310

## MAIN COURSES

### VEGETABLES AND STARCHY FOOD



LINGUINE WITH PESTO		MAD 200
*ROYAN CHEESE RAVIOLI WITH PARMESAN		MAD 200
*RICE AND VEGETABLES FROM AGAFAY WITH BASIL	  	MAD 200
*CANDIED EGGPLANT SLICE, VEGETABLES WITH HONEY AND BASIL, CRUNCHY SOCCA	  	MAD 200





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LA TABLE

## MOROCCAN OCEAN AND SEA

*BLUE LOBSTER WITH SAGE BUTTER, ARTICHOKE FRICASSEE 	MAD 950
JERUSALEM ARTICHOKE AND DUCK FOIE GRAS	
*SEA BASS WITH BÉARNAISE SAUCE, CEPE MUSHROOMS 	MAD 650
*BONE MARROW ROASTED TURBOT	MAD 700
POTATOE IN A ROSEMARY FLAVORED CRUST	

## POULTRY AND MEATS

*HALF FREE-RANGE CHICKEN FROM SIDI BOUAATMANE, 	MAD 390
MASHED POTATOES AND GREEN SALADE	
*ROASTED VEAL SWEET BREAD, 	MAD 600
VEGETABLES AND MASHED POTATOES	
ROYAL MANSOUR CHEESEBURGER	MAD 350
HOME MADE FRENCH FRIES	
*GRILLED BLACK ANGUS RIB STEAK, 	MAD 780
«MAITRE D'HÔTEL» BUTTER, GARTIN DAUPHINOIS	
«CAFÉ DE PARIS» BEEF FILLET, PEPPER SAUCE, 	MAD 580
SAUTEED POTATOES AND GREEN SALAD WITH FRESH HERBS	



SANS GLUTEN



VÉGÉTALIEN



SANS PRODUITS LAITIERS

WE PROPOSE TO ENHANCE YOUR DISHES  
\*WITH BLACK TRUFFLE FROM IMMOUZER 1 GR / MAD 85

TAXES AND SERVICE IN CLUDED