



# VEGETARIAN MENU

35 dinars per person

Select a dish in each course.

## ENTREE

### **Brick à l'oeuf**

Feuille de brique, egg, capers, parsley

### **Salade Meshouia**

Grilled pepper, tomato, onion, eggplant, seasoned with capers, green & black olive

## MAIN COURSE

### **Vegetarian couscous**

Garnished with carrots, turnips, spinach, zucchini, pumpkin, yellow onion, celery, chickpeas, pepper, tomato, local spices, harissa, and semolina.

### **Vegetarian tagine (ragout)**

Garnished with plums, apricots, raisins, carrots, turnips, eggplant, red pepper, saffron, tomato, lemon, green olive, raisin, accompanied with rice or semolina or homemade bread.

## DESSERT

### **Fruit salad**

Seasonal fruit

### **Chocolate cake**

Dark chocolate and walnut chip

## DRINKS

Soft drinks

Sparkling or still mineral water.

Coffee

Tea

# FISH MENU

45 dinars per person

Select a dish in each course.



## ENTREE

### **Brick à l'oeuf**

Feuille de brique, egg, tuna, capers, cheese, parsley

### **Salade Meshouia**

Grilled pepper, tomato, onion, eggplant, seasoned with anchovies, capers, green & black olive

## DESSERT

### **Fruit salad**

Seasonal fruit

### **Plate of local pastries**

Baklava and dates stuffed with almonds

## MAIN COURSE

### **Fish couscous**

Garnished with carrots, pumpkin, zucchini, potato, celery, yellow onion, chickpeas, and local spice

### **Fish grilled in oven**

Garnished with mushrooms, yellow and red onion, garlic, fennel seed or fennel fruit depending on the season, candied lemon and rosemary and parsley

## DRINKS

Soft drinks

Sparkling or still mineral water.

Coffee

Tea



# TRADITIONAL MENU

45 dinars per person

Select a dish in each course.

## ENTRÉE

### **Brick à l'oeuf**

Feuille de brique, egg, tuna, capers, parsley

### **Salade Meshouia**

Grilled pepper, tomato, onion, eggplant, seasoned with anchovies, capers, green & black olive

## MAIN COURSE

### **Couscous with lamb or veal or chicken thigh or breast**

Garnished with carrots, turnips, spinach, zucchini, pumpkin, yellow onion, celery, chickpeas, tomato, local spices, harissa, and semolina.

### **Tagine with lamb and veal dumplings or chicken thigh or breast**

Garnished with plums, apricots, raisins, carrots, turnips, eggplant, red pepper, lemon, green olive, raisin.

## DESSERT

### **Fruit salad**

Seasonal fruit

### **Homemade cake**

Lemon & mint or Black chocolate and nuts pickles

## DRINKS

Soft drinks

Sparkling or still mineral water.

Tea

Coffee