QUATTRO

FOUR SEASONS RESORT MARRAKECH

BREAKFAST · DINNER

Jean-Denis Rieubland, Executive Chef

Breakfast 7:00 am – 11:00 am · Dinner 7:00 pm – 11:00 pm

BREAKFAST

Served 7:00 am – 11:00 am

BREAKFAST SETS

CONTINENTAL 380
Includes Freshly Squeezed Orange or Grapefruit Juice, Yoghurt Served with Fresh Seasonal Fruit Plate and a Selection of Pastries and Breads, with a Choice of Hot Beverage

AMERICAN 400
Includes Freshly Squeezed Orange or Grapefruit Juice, Two Eggs Cooked to Your Liking, a Choice of Two Side Dishes and a Selection of Pastries and Breads, with a Choice of Hot Beverage

MOROCCAN 410
Includes Freshly Squeezed Orange or Grapefruit Juice, Egg Tagine with Khli (Moroccan-Preserved Beef), Choice of 'Harira Marrakchia' or 'Bissara' Soup, M'Semmen and Baghrir Served with Local Honey and Amlou, Basket of Freshly Baked 'Beldi' Bread and a Choice of Coffee or Moroccan Mint Tea

HEALTHY 350
Includes 'Detox' Juice (Apple, Cucumber, Celery and Lemon) or 'Energy' Juice (Beetroot, Orange, Ginger and Lemon), Choice of Homemade Granola, Bircher Muesli or Fresh Seasonal Fruit Platter and an Egg-White Omelette with Spinach and Tomatoes

KID 200
Includes Choice of Cereals Served with Cold Milk, Fresh Seasonal Fruit Platter, Scrambled Eggs with Cheese or Turkey Ham, Choice of Orange Juice, a Glass of Milk or Hot Chocolate and a Freshly Baked Croissant or Pain au Chocolat (2 Pieces)

SAVORY

EGGS BENEDICT 250
Eggs Benedict with Smoked Salmon

AVOCADO TOAST 180
Avocado Toast with Two Poached Eggs and Fresh Coriander

EGG TAGINE 'KHLII' 160
Egg Tagine 'Khlii' (Moroccan-Preserved Beef)

EGG TAGINE 'TAKTOUKA' 180
Egg Tagine 'Taktouka' (Moroccan Capsicum and Tomato Stew)

All prices are in Moroccan Dirhams.

BREAKFAST

SAVORY · CONTINUED

'HARIRA MARRAKCHIA' 230
'Harira Marrakchia' Soup Served with 'Chebbakia', Dates and Lemon

SWEET TREATS

FRENCH TOAST 190
Brioche French Toast with Orange Segments, Vanilla-Orange Syrup and Fresh Mint

WAFFLE 160
Waffle with Chocolate Sauce and Red Berry Coulis

M'SMEN 160
M'Smen (3 Pieces) with Local Honey and Amlou

CEREALS

CORN FLAKES, RICE KRISPIES, BRAN FLAKES, HONEY PUFFS, CHOCO POPS 80

BIRCHER MUESLI 90
Fresh Fruits, Homemade Granola

AÇAÍ BOWL 130
Sliced Fruits

FROM OUR BAKERY

SELECTION OF BREADS AND PASTRIES 100
Served with Butter and Jam

EGGS

TWO EGGS any style 140
Two Eggs Cooked Any Style, Served with a Choice of Two Side Dishes

All prices are in Moroccan Dirhams.

BREAKFAST

SIDE DISHES 90

Beef or Pork Bacon

Chicken or Beef Sausages

Roasted Tomatoes

Roasted Potatoes

Sauteed Mushrooms

Baked white beans
with Tomato Sauce

All prices are in Moroccan Dirhams.

DINNER

Served 7:00 pm – 11:00 pm

TO SHARE

CRISPY SOLE GOUJONS 310
Fried Sole, Granny Smith Apple, Tartar Sauce, Lemon

TRADITIONAL PISSALADIÈRE 240
Anchovies, Oignon, Taggiasca Olives, Rocket Leaves

GUACAMOLE 180
Crushed Avocado, Espelette Pepper, Olive Oil, Lime, Coriander

STARTERS

BURRATA 250
Multicoloured Tomatoes, Pesto, Pine Nuts, Basil Ice Cream

LOBSTER AND QUINOA 380
Poached Lobster, Quinoa, Orange and Grapefruit, Coriander

ARTICHOKE SALAD 230
Artichoke, Endives, Confit Tomatoes, Spring Onions, Taggiasca Olives, Peach

JOHN DORY CRUDO 290
John Dory|, Raspberry, Avocado, Mango, Lime, Olive Oil

BEEF CARPACCIO 310
Beef Carpaccio, Rocket, Parmesan Shavings

PASTA

Homemade and Artisanal

RISOTTO VERDE 250
Courgette Cream, Asparagus, Broccoli, Peas and Beans

LINGUINE ALLE VONGOLE 320
Clams, Butter Emulsion with Garlic, Chilli, Flat-Leaf Parsley

PACCHERI AI GAMBERI 340
Prawns, Crustacean Bisque, Cherry Tomatoes, Basil, Mint, Lime Zest

All prices are in Moroccan Dirhams.

DINNER

PASTA · CONTINUED

PENNE ALLA NORMA 230
Stewed Tomato, Confit Aubergine, Basil, Toasted Pine Nuts

SIGNATURE MAINS

Beef, Lamb and Mediterranean Catch

SEA BASS COOKED AND RAW 330
Cooked and Raw Sea Bass, Roasted Asparagus, Pea Purée with Preserved Lemon

DOVER SOLE MEUNIÈRE (600G) 580
Dover Sole Meunière, Steamed Potatoes, Butter, Garlic, Parsley

CHARGRILLED JOHN DORY 380
Grilled John Dory, Aubergine, Courgette, Samphire, Sauce Vierge

BEEF TENDERLOIN 380
Beef Fillet, Pepper Sauce, Potato Gratin

FREE-RANGE CHICKEN SUPREME 480
Farmhouse Chicken Supreme, Lobster, Paella-Style Rice, Peas, Capsicum, Yuzu

RACK OF LAMB (800G) TO SHARE FOR TWO 780
Rack of Lamb, Courgette and Confit Potato, Red Onions, Balsamic Vinegar, Parsley

BLACK ANGUS RIBEYE 650
Black Angus Beef Ribeye Steak, Béarnaise Sauce, Crispy French Fries

PIZZA

PIZZA MARGHERITA 240
Mozzarella, Tomato Sauce, Fresh Basil

Pizza ai Quattro Formaggi 260
Mozzarella, Gorgonzola, Parmesan, Goat Cheese, White Sauce

PIZZA AL TONNO 270
Tuna, Mozzarella, Tomato Sauce, Rocket, Garlic, Parsley

All prices are in Moroccan Dirhams.

DINNER

PIZZA · CONTINUED

PIZZA ALLA DIAVOLA 270
Spicy Beef Salami, Mozzarella, Tomato Sauce

PIZZA VEGETARIANA 250
Aubergine, Courgette, Cherry Tomatoes, Mozzarella, Tomato Sauce, Fresh Basil

PIZZOLI

PUGLIESE 250
Burrata, Sun-Dried Tomatoes, Pesto

BRESAOLA 260
Bresaola, Mozzarella, Tomato Sauce, Rocket, Parmesan Shaving

VEGAN

SMOKED ITALIAN GARDEN 220
Caramelized and Braised Vegetables, Hummus, Hazelnuts “Terra”

MARINATED BEETROOT CARPACCIO 190
Orange, Red Onion Pickles, Argan Oil Dressing

CHILLED GAZPACHO SOUP 190
Chilled Tomato, Melon, Olive Oil

RISOTTO ASPARAGUS 270
Balsamic Vinegar Reduction, Walnuts

CARAMELIZED CAULIFLOWER STEAK 220
Smoked Cannellini Bean Fondue

PIZZA ALLA MARINARA 230
Tomato, Garlic, Oregano

All prices are in Moroccan Dirhams.

DINNER

DESSERT — Dolci

TIRAMISÙ 150
Mascarpone Cream, Lady Fingers with Coffee

FONDENTE 150
Dark Chocolate Fondant, Pistachio Ice Cream

SEMIFREDDO 150
Almond Nougatine, Dry Fruits, Amarena Cherry

PAVLOVA 150
Crispy Meringue, Ganache, Exotic Fruits, Mango Ice Cream

ICE CREAMS and SORBETS 80
Your Choice of Flavour: Chocolate, Pistachio, Vanilla, Lemon, Strawberry, Raspberry or Orange

All prices are in Moroccan Dirhams.