



LE JARDIN RESTAURANT

ROYAL MANSOUR MARRAKECH

LUNCH & DINNER



ROYAL MANSOUR MARRAKECH · RUE ABOU EL ABBAS SEBTI · MARRAKECH

A KISMET MENU · ROYAL MANSOUR MARRAKECH

LUNCH & DINNER

MON. TO SUN. 12.00PM TO 4.30PM & 7.00pm to 10.00pm

STARTERS

Lettuce heart, Oualidia spider crab with citrus, avocado, coriander and Colombo curry vinaigrette	340
King crab meat with yuzu mayonnaise, vegetable virgin sauce and diced green apple	900
Sea bream carpaccio with lemon, olive oil and chives	280
Raw vegetable salad with spiced prawns lemongrass dressing	340
Shrimp carpaccio yuzu ponzu, sesame and seaweed salade	330
Chicken and King Crab Spring Rolls ,condiments and spicy sweet-and-sour sauce	370
J'nane salad like a Caesar	250
Beef tenderloin tataki , sesame cream and black garlic	380
Raw and cooked vegetable salad, pistachio bed and bourbon vanilla vinaigrette	250
Grilled eggplant, mild harissa, herb salad, roasted seeds	240
spring rolls with vegetables and fresh herbs Salade, spicy sweet- and-sour sauce	240

SASHIMI

4 PIECES

Salmon trout from the Azrou Valley	260
Royal sea bream from Doukkala	320
Pacific Ocean yellowfin tuna	440

NIGIRIS

2 PIECES

Salmon trout from the Azrou Valley, green yuzu kosho sauce	160
Sea bass from Doukkala, wasabi	190

Prices in MAD.

LUNCH & DINNER

NIGIRIS · CONTINUED

Wild Atlantic shrimps, grated ginger	190
Chirashi sushi: salmon trout, gilthead sea bream, wild shrimp	360

SUSHI ROLLS

4 PIECES / 8 PIECES

King crab tempura, spicy guacamole	450 / 850
Wild prawns, romaine, avocado, ginger, yusu kocho	200 / 380
Grilled Chicken, tarragon Mustard sauce	160 / 300
yellowfin tuna, with spicy mayonnaise	220 / 400

STEAMED

Vannamei shrimp ha kao with sesame oil	200
Veal gyoza, fresh herbs and candied ginger	290
Prawn and king crab dumplings with lemongrass	400
Xiao mai chicken and prawn, spicy kimchi	170
Porcini Mushroom Dumplings	200

WOKS

Prawns with spicy sauce, coriander and pickled vegetables	590
Sautéed wheat noodles with vegetables and soy sauce	300
Monkfish fillet with eggplant, katsuobushi, coriander and lime	590
Gharb chicken with cashew nuts and mild chili pepper	520

Prices in MAD.

LUNCH & DINNER

WOKS · CONTINUED

Doukkala beef fillet with black pepper berry sauce	590
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SIDE DISHES

Wood-fire seasonal vegetables	100
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Jasmine rice, plain or sauteed with ginger and fresh herbs	100
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Homemade French fries	100
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Mild & Peppery Salad Dijon mustard vinaigrette	100
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Herb-Crusted Sweet Potato	100
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Red lentil with curry, mango and ginger tartare	100
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MAIN COURSES

Grilled Atlantic King Prawns ,Vierge sauce and seasonal vegetables cooked over a wood fire	2700
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Grilled Atlantic Spiny Lobster, Txangurro sabayon gratin, ginger-fried rice and fresh herbs	1100
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Grilled tiger prawns from the Doukkala coast, jeow som sauce	700
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Grilled Dakhla Bay sea bass, jalapeños, fried garlic and chimichurri sauce	490
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Black cod marinated in miso, sautéed rice with ginger and herbs	1100
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Grilled baby squid from Dakhla, tomato, roasted garlic, parsley and basil	420
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Charcoal-Grilled Fresh Catch of the Day, Sauce Vierge	1800
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Kara Age chicken thighs, spicy sauce and raw vegetables	450
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Glazed milk-fed veal chuck, barbecue sauce	580
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Prices in MAD.

LUNCH & DINNER

MAIN COURSES • CONTINUED

Grilled Australian Wagyu Ribeye – MS 7Grated daikon, soy sauce and wasabi sabayon, herb-crusted sweet potato	2100
Grilled French Beef Tenderloin, Nori seaweed condiment and wasabi sabayon	800
Grilled Rahamna Lamb Chops Toban Djan sauce	480
Hamburger “Le Jardin”	400

SWEETS

Profiteroles with coconut ice cream and Tahiti lime	160
Pear puff pastry tart	160
Frosted pineapple with basil	160
Chocolate soufflé with Tonka bean	160
Fruit platter	160
Frosted limon with geranium flower	160

Prices in MAD.