



LA GRANDE BRASSERIE

ROYAL MANSOUR MARRAKECH

MENU



ROYAL MANSOUR MARRAKECH • RUE ABOU EL ABBAS SEBTI • MARRAKECH

A KISMET MENU • ROYAL MANSOUR MARRAKECH

BREAKFAST

MON. TO SUN. 7.00AM TO 10.30AM

BREAKFAST • PER PERSON

500

HOT DRINKS

Coffees

Espresso, Ristretto

Filter coffee Double espresso, Décaféinated

Cappuccino, Latte

“Nos-Nos”

Teas

English Breakfast, Darjeeling, Ceylan, Earl Grey, Sencha, Jasmin

Mint tea, Tkhalt

Chocolate

Grand cru Caribbean home-made chocolate

We offer a selection of milk : whole, semi-skimmed, skimmed, oat, almond, coconut or soy milk.

JUICES

Well being

THE FRUIT

Pineapple, basil, ginger

THE VEGETABLE

Carrots and fennel

(L) Locally sourced products • (GF) Gluten-free • (VG) Vegan • (DF) Dairy-free

Prices in MAD.

BREAKFAST

Freshly squeezed

Orange

Carrot

BAKERY

Our home-made bread

Rye

Baguette

Cereal

Our pastries

Chocolatine

Croissant

Raisin roll

Creation of the day

Sweet delights

Pancake and maple syrup

Traditional pain perdu

Gaufre Liégeoise

Crepe

Cereals

Home-made granola

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BREAKFAST

BAKERY • CONTINUED

Corn flakes

Savoury or sweet porridge

served with toppings of your choice: goji berries, chia seeds or seasonal fresh fruit

DAIRY

Home-made plain yogurt

White cheese 0%

Ossau-Iraty

Cream cheese spread

ORGANIC EGGS

Scrambled

Boiled

Poached

Fried

Omelet: white, plain or garnished

with chicken ham, mushrooms or herbs

OUR CHEF'S SIGNATURE

Fried eggs , country bread crutons

Eggs b  dicte «  la Royale» on toasted brioche, home- made smoked salmon and chives

Rolled omelet, tomato marmelade, slightly confit cherry with thyme tomato

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BREAKFAST

GOURMET CORNER

Heart of crunchy Romaine, sour vinaigrette and shallots

Pan con tomate, tomato marmelade, spiced up home-made ketchup

Home-made beef sausages

Sautéed potatoes

Duck breast bacon

MORROCAN'S TRADITION

Soups

Marrakchia Harira

Barley and thyme white soup

Tagines

Khliif

Tomatoes

Taktouka

Sweets

Harcha

Msemen

Baghrir

served with butter and thyme honey

Cinammon infused oranges

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BREAKFAST

Fresh fruits

Seasonal mixed red berries bowl

Seasonal fresh fruit plate

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LUNCH - DINNER

MON. TO SUN. 12.30PM TO 10.00PM

TO SHARE

Thin tart with Datterino tomatoes and marjoram, Cantabrian anchovies, Taggiasca olives	210
Guacamole with local avocado, fresh coriander, 'Pane Sardo' (L)(VG)	240
Crunchy summer vegetables, anchovy and Meknès black olive tapenade	240

HORS D'OEUVRE

Cesar salad with sucrine lettuce, free range chicken and Cantabrian anchovies, Parmigiano Reggiano	320
Green bean salad with kiwi from Les Domaines, amlou, toasted hazelnuts	240
Marinated zucchini with flower vinegar, Parmigiano Reggiano, toasted pumpkin seeds	220
Chicken and duck pâté en croûte, mustard cream, sweet and sour zucchini with herbs	350
Beefsteak tomato, confit tuna belly, tonnato sauce, garden purslane	380
Duck foie gras terrine seasoned with baby beetroots, Moroccan orange and red onion chutney, Timut pepper, toasted country bread	450
Salmorejo, cecina de León, confit egg yolk, country bread rubbed with garlic	280
Hand-cut beef tartare, candied egg as a starter 100g ; as a main-course 160g	360 / 550
Large raviolo with runny egg-yolk, barbecue-roasted eggplant, golden raisins and pine nuts, brown butter, Roquefort emulsion	300

THE SEAFOOD COUNTER

Blue lobster in its shell, tarragon and lime mayonnaise	950
Oysters from Oualidia, pickled shallots, pearls of Barolo vinegar and argan oil	280

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LUNCH - DINNER

THE SEAFOOD COUNTER · CONTINUED

Wild prawns with sucrine lettuce, cocktail sauce, shellfish cream	320
Spider crab flavored with lime and lampong pepper, cucumber emulsion and Kristal caviar	550
The great shellfish platter	1250

CAVIARS

KrIstal 50g	1800
KrIstal 100g	3600
Osciétre Royal 100g	6200
Beluga 50g	8000
Beluga 100g	16000
Daurikus Collection 50g	2500
Daurikus Collection 100g	5000

Our caviars are selected from maison Kaviari and come with a traditional garnish of shives and hard-boiled eggs

COCOTTES

Pearled spelt with peas, zucchini and green asparagus	290
Herb-marinated roasted coquelet, duck fat confit potatoes, tarragon poultry jus and mustard seeds	520

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LUNCH - DINNER

COCOTTES · CONTINUED

Braised monkfish steak Basque style, green olives	620
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OVER THE GRILL OR THE PLANCHA

Burger, crispy beef brisket like bacon, beef tomato, 24 months Comté cheese, homemade piquillo peppers ketchup	400
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Grilled Essaouira squid, Tarbais beans, duck chorizo and piquillo peppers	320
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Normand beef fillet baby eggplant glazed with jus, toasted sesame seeds	840
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SIGNATURES

Lamb shoulder from Béni Mellal roasted with Tandoori spices, carrot mousseline with citrus, jus with fresh coriander	580
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Golden creamy rice with Taliouine saffron pistils, wild prawns carpaccio style, herb salad from our garden	410
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Normand prime beef rib sautéed in a pan, compote of shallots confit in red wine (2 pers.)	1950
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Safi John Dory fillet baked in fig leaf-infused salt crust, virgin sauce	800
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SIDES

Mashed potatoes with brown butter <i>(GF)</i>	100
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Chick pea fritters, Ossau Iraty and fried rosemary <i>(GF)</i>	100
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Sautéed zucchini with basil	100
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Mix herbs and salads <i>(GF)(DF)(VG)</i>	100
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French fries	100
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LUNCH - DINNER

SIDES • CONTINUED

Vegetable tian	100
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DESSERTS

our french cheese selection	250
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Chocolate profiteroles, cocoa nibs praline, Earl Grey tea ice cream, Dominican Republic chocolate sauce	200
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millefeuille with madagascar vanilla	200
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Peaches and nectarine pavlova from « Les Domaines », honey chantilly cream	200
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The true baba soaked in Darroze Armagnac of your choice, cooked and raw peaches, green cardamome cream	240
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Melted Venezuelan Araguani chocolate and raspberries biscuit, raspberry sorbet	200
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Crispy fig tart, shortbread and geranium sorbet	200
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Baked Alaska with Tahitian vanilla and apricot	
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LE SEMAINIER

MON. TO SAT. 12.30pm to 2.30pm

STARTER / MAIN COURSE	STARTER, MAIN COURSE AND DESSERT
500	650

LE SEMAINIER

Monday

Beef cheek daube “à la provençal”, glazed pearl onions, mashed potatoes with brown butter

Tuesday

Salted cod brandade, toasted country bread with garlic, poached egg

Wednesday

Savoy cabbage stuffed with Oualidia blue lobster, tarragon-infused bisque

Thursday

Veal chuck blanquette, leek sifflets, glazed carrots, pilaf rice

Friday

Traditional bouillabaisse, rouille with pimientos del piquillo

Saturday

Coquelet “poule au pot” style, stewed new potatoes, suprême sauce

Starter / Main course or Main course / Starter, water and coffee included at MAD 500/Pers. Starter, main course and dessert, water and coffee included at MAD 650/PERS.

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AFTERNOON TEA

MON. TO SUN. 3.00PM TO 6.00PM

AFTERNOON TEA • PER PERSON

550

SANDWICHES

Le Concombre : Fresh goat cheese with mint and cucumber slices, plain bread

L'OEUF : Quail egg, candied egg yolk, brioche

Le saumon : Homemade smoked salmon, dill and lemon cream, nori seaweed brioche

LE POULET : Chicken Caesar, Parmigiano Reggiano, multigrain bread

PASTRIES

Paris-Brest with Araguani chocolate from Venezuela and Piedmont hazelnut praliné

Orange blossom Tropézienne brioche

Seasonal fruit tart

Pear and Ecuadorian chocolate Basque cake

OUR TASTY BREAD AND FRESHNESS BREAK

Plain scones

Raisins and Earl Grey scones

Selection of homemade jam

Amlou and honey from our garden

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AFTERNOON TEA

OUR TASTY BREAD AND FRESHNESS BREAK · CONTINUED

Ice cream and sorbet selection

Ice creams : Bourbon vanilla, chocolate, 100% Arabica coffee

Sorbets : raspberry, lemon, peach

with our topping's trolley

TEAS SELECTION

Jasmine green tea

A flowery light green tea, with jasmin buds

SENCHA

Japanese green tea

Breakfast black tea

A black tea with wooded notes

Earl Grey

Black tea with hints of white tea, bergamot essential oil

SULTAN'S ORCHARD

Oolong blue tea with mint leave and orange blossom

ROSE GARDEN

Black tea and rose petals

Our traditional mint tea

HERBALS TEAS SELECTION

Chamomile

Verbena

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AFTERNOON TEA

HERBALS TEAS SELECTION · CONTINUED

THE LION'S ROAR

Lemongrass, ginger, rosemary, licorice

THE NIGHTS OF FEZ

Verbena, cinnamon, orange blossom, black pepper

THE GARDENS OF MARRAKECH

Verbena, mint ginger, orange blossom

Fresh mint

OUR HOT CHOCOLATES

Caraibes Grand cru hot chocolate

Caraibes grand cru milk hot chocolate

FRESHLY SQUEEZED JUICES

Orange

Detox (celery, apple, lemon and cucumber)

Carrot, orange and orange blossom flower

OUR COFFEES

Espresso, Ristretto, Double espresso

American coffee, filter coffee and decaffeinated

Latte, Macchiato, Cappuccino

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LE BRUNCH D'HÉLÈNE

Sun. 12.00 pm to 03.00 pm

LE BRUNCH D'HÉLÈNE · PER PERSON

1250

1ST ACT

THE SAVORY CORNER

A selection of seafood and local delicacies, on the buffet

2ND ACT

THE SIGNATURE DISH

One dish from the Chef's signature creations

Ifrane garlic tourin

Lightly poached free-range egg, smoked eel, toasted hazelnuts and chive oil

Croque-madame with cloth-cooked veal ham

Runny free-range egg and baby spinach salad

Lobster eggs Benedict

Hollandaise sauce

Green zucchini frittata *(GF)*

Fresh goat's cheese, marjoram from our gardens and black olives

Egg tagine *(GF)(DF)*

Spinach and tomatoes

Autumn vegetables *(VG)*

Chestnuts and confit onions, thyme-infused portobello jus

A skewer buffet is also available alongside our brunch selection.

3RD ACT

THE SWEET CORNER

Pastries & desserts, on the buffet

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LE BRUNCH D'HÉLÈNE

**MAD 625 for children aged 4 to 12. Free for children under 4.*

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