



THE PRIVATE TABLES

ROYAL MANSOUR MARRAKECH

MENU



ROYAL MANSOUR MARRAKECH • RUE ABOU EL ABBAS SEBTI • MARRAKECH

A KISMET MENU • ROYAL MANSOUR MARRAKECH

THE ITALIAN TABLE

2 to 8 ppl. ON REQUEST, UPON RESERVATION

THE ITALIAN TABLE • PER PERSON

2500

THE ITALIAN TABLE

CAPPUCCINO DI SEPPIE AL NERO
CUTTLEFISH CAPPUCCINO

INVOLTINI DI SCAMPI
FRIED LANGOUSTINE ROLLS WITH LETTUCE SAUCE

CANNELLONE CROCCANTE
CRUNCHY CANNELLONE

RISOTTO ZAFFERANO E LIQUIRIZIA
SAFFRON AND LIQUORICE RISOTTO

BATTUTA DI MANZO SULLA CORTECCIA
BEEF TARTARE WITH BLACK TRUFFLES

COSCIA D'ANATRA CON SPUMA ALLA SENAPE E SEDANO RAPA
DUCK LEG WITH MUSTARD SAUCE AND CELERY ROOT

MOZZARELLA DI MANDORLE
ALMOND MOZZARELLA

Prices in MAD.

LA TABLE D'HÉLÈNE

2 to 6 ppl. ON REQUEST, UPON RESERVATION

LA TABLE D'HÉLÈNE · PER PERSON

2000

LA TABLE D'HÉLÈNE

Oualidia oyster tartare in Kristal caviar jelly, chilled Casablanca coco bean velouté

Confit foie gras with Timut berries, served in terrine, seasonal fruit chutney

Black and creamy Acquerello rice, calamaris sautéed with duck chorizo and confit tomatoes, Parmigiano Reggiano emulsion

Poached blue lobster in Tandoori spices infused butter, carrot mousseline with confit citrus, Lampong pepper reduction with fresh coriander

The Sunday yellow chicken from Les Landes, Stuffed under the skin with brioche, foie gras and mushrooms, mashed potatoes, green beans with juice

The famous baba imbibed with Darroze armagnac from your choice, Two peppers whipped cream

Prices in MAD.

THE NEST

2 to 8 ppl. ON REQUEST, UPON RESERVATION

THE NEST · PER PERSON

2000

STARTERS

Sea bass sashimi from Doukkala with jalapeño sauce

Lobster with yuzu mayonnaise, vegetable salad, and green apple

Wagyu nigiri, black garlic

Dim sum selection

MAIN COURSES

Black cod marinated in miso, steamed broccolini

SWEETS

Chocolate soufflé with tonka bean ice cream

Prices in MAD.

THE BUCOLIC TABLE

6 to 12 ppl. ON REQUEST, UPON RESERVATION

THE BUCOLIC TABLE • PER PERSON

2500

STARTERS

Marinated salmon sashimi with citrus, condiments and fresh coriander

King Crab, Lettuce heart, ginger, and basil vinaigrette

Beef Tataki with Black Garlic

Grilled eggplant with sumac, herbs salad, pomegranate and pine nuts

MAIN COURSES

Cod marinated in miso, yuzu juice

Peking chicken

Roasted Cauliflower, coriander cream

SWEETS

Seasonal fruit tart

Hazelnut praline entremet

Fresh cut fruit

Generous baba with vanilla

Prices in MAD.