



***“With even greater strength
than the other elements of our cultural heritage,
culinary art touches deeply on the question
of roots and origins.***

***And what if, in the end,
our sense of belonging
is nothing more than a scent,
a taste, a fragrance...”***

Fatéma Hal

Lunches from Monday to Friday *(Except public holidays)*

Menu at 25 €

Starter & Main course
or Main Course & Dessert

Menu at 31 €

Starter & Main course
& Dessert

STARTERS

Falafels, cacik sauce
or
Harira soup
or
Felfla Mechouia

MAIN COURSES

Sea bass tagine with tomatoes, baby potatoes & preserved lemons
or
Prawn salad
or
Couscous with free-range chicken skewers

DESSERTS

Orange salad scented with orange blossom water & cinnamon
or
Greek yogurt with red berry coulis
or
Homemade chocolate mousse

TRADITIONAL MOROCCAN STARTERS

Chicken Pastilla • 21

(15-minute wait)

Crispy warka pastry, free-range chicken, caramelized onions, almonds

Felfla Mechouia • 13

Grilled peppers, tomatoes, garlic & olive oil

Zaalouk • 12

Moroccan eggplant caviar

Harira Soup • 14

Traditional soup with herbs & lamb

OUR SPECIALTIES

Cheese Briouattes • 14

Goat cheese & fresh mint (4 pieces)

To share (ideal for 3):

Kemia • 24 Felfla mechouia, zaalouk, hummus, cheese briouattes

Royal Kemia • 55 Kemia, falafels, prawn briouattes & Petrossian tarama

MEDITERRANEAN STARTERS

Sea Bass Ceviche • 19

With coriander seeds & yuzu

Homemade Hummus • 12

Chickpea purée, tahini sesame cream & lemon

Falafels • 14

Herb chickpea fritters with cacik sauce

Prawn Briouattes • 16

Chermoula cream

Petrossian Tarama • 17

TAGINES

Free-range Chicken Tagine · 28

Kalamata olives & preserved lemons

Kefta Tagine with Egg · 28

Beef meatballs in herb-scented tomato sauce

Fresh Sea Bass Tagine · 28

Tomato, baby potatoes & preserved lemons

Prawn Tagine · 28

Fava beans, peppers & coriander

HOUSE SIGNATURES

Méchoui Couscous · 39

Roasted lamb shoulder glazed with honey & spices

Fresh Sea Bass Couscous · 28

COUSCOUS

*All couscous dishes are served with vegetables, chickpeas & raisins.
Our meats are sourced from Maison Hugo Desnoyer.*

Royal Couscous · 33

Lamb skewer, chicken, merguez & beef meatballs

Free-range Chicken Couscous · 28

Lamb Skewer Couscous · 29

Meatball Couscous · 27

Merguez Couscous · 27

Vegetarian Couscous · 23

Merguez & Meatball Couscous · 27

Extra broth or semolina: +€5

GRILLED DISHES

Grilled Prawn Skewer • 23

Mesclun salad, tomatoes, fava beans & fresh herbs

Grilled Fresh Sea Bass Fillets • 28

Vierge sauce

Grilled Octopus • 29

Cherry tomato & coriander vinaigrette

Mixed Grill Platter to Share • 33 per person

Chicken skewer, lamb skewer, merguez & beef kefta

Served with mesclun salad, spiced potatoes & Sonia cacik sauce

Free-range Chicken Skewers • 27

Roasted Lamb Shoulder from Lozère • 39

(Maison Hugo Desnoyer)

Lamb Skewers from Lozère • 29

(Maison Hugo Desnoyer)

Choice of side dish:

Preserved peppers, spiced potatoes, seasonal vegetables, green beans, green salad or semolina

Extra side: +€5

DESSERTS

Orange Salad • 13

Scented with cinnamon & orange blossom water

Assortment of Moroccan Pastries • 14

(4 pieces)

“Sonia” Cup • 18

Fig sorbet by Maison Berthillon,
Boukha Bokobsa (4cl)

Paris–Marrakech • 15

Brioche French toast with orange blossom water,
Vanilla ice cream by Maison Berthillon

“Sonia” Pear Tart • 16

With pistachios & almonds, served with vanilla ice cream by Maison Berthillon

Homemade Raspberry Pavlova • 16

With raspberry sorbet by Maison Berthillon

Homemade Chocolate Mousse • 14

Greek Yogurt with Red Berry Coulis • 11

Ice Creams & Sorbets by Maison Berthillon • 6

per scoop

Gourmet Coffee • 14

Gourmet Mint Tea • 15

Fresh Mint Green Tea • 8

Pine nuts + €1

