

EPICURIEN

RESTAURANT

STARTERS

MEZZE ASSORTMENT <i>Baba ganoush, cucumber raïta, lebanese moussaka, marinated peppers, origano bread</i>	130
CRISPY PRAWN TACOS  <i>Avocado, red cabbage, lemon, spicy mango sauce</i>	180
“NEMS” VIETNAMESE SPRING ROLLS <i>With chicken</i>	100
BEEF CARPACCIO XXL <i>Arugula, balsamic vinegar, parmesan shavings</i>	135
OUALIDIA OYSTERS (6 pieces / 12 pieces)  <i>Shallot sauce, asian sauce, locally cultivated lemons (Only Thursday / Friday / Saturday / Sunday)</i>	150 / 290
THE BURRATA  <i>Cherry tomatoes, marinated aubergines, pesto</i>	130
AVOCADO TARTAR   <i>Tomatoes, fresh basil, local lemon juice</i>	80
SMOKED SALMON PLATE  <i>Homemade blinis, sour cream, chives, green pepper, boiled egg</i>	155
HOMEMADE FOIE GRAS <i>Ginger bread, country bread, chef's marinade, fig chutney</i>	190
CAESAR SALAD <i>Chicken, croutons, parmesan cheese</i>	110
CANTONESE DIM SUM (4 pieces / 8 pieces) <i>Chicken stuffing, homemade sauce</i>	120 / 220
SALMON TATAKI <i>Marinated for 24h, nippone sauce</i>	130

FISH

ROASTED ESSAOUIRA LOBSTER  <i>Ginger sauce, sautéed green beans with garlic, dauphine potatoes with paprika</i>	400
SOLE MEUNIÈRE WITH YUZU  <i>Butter sauce, sautéed seasonal vegetables</i>	240
SALMON FILET ASIAN STYLE <i>Sautéed rice with spices</i>	210



Chef's selection



Vegetarian



Vegan

MEATS

THE BURGER 	200
<i>Ground beef with spices, arugula, caramelized onions, homemade french fries</i>	
BEEF TEPPANYAKI 	250
<i>Chimichurri sauce, sautéed green beans with garlic, potatoe purée</i>	
THINLY SLICED RIB STEAK	200
<i>Homemade french fries, green salad, Relais de Paris sauce</i>	
GIANT MARINATED CHICKEN SKEWERS	150
<i>Sautéed seasonal vegetables, mushroom sauce</i>	
BEEF FILET, PEPPER SAUCE 	270
<i>Gratin dauphinois, sautéed seasonal vegetables</i>	
TRADITIONAL LAMB SHANK CONFIT	200
<i>Wheat semolina with dried fruits, sweet & salty sauce</i>	
THAI CHICKEN	160
<i>Sautéed rice with spices, fresh basil</i>	

PASTA

SICILIAN LINGUINE 	180
<i>Smoked salmon and fresh salmon</i>	
HOMEMADE RAVIOLI 	130
<i>Artichoke, fennel</i>	
SEARED RED DRUM RISOTTO 	190
<i>Sauce with herbs, parmesan shavings</i>	
SPAGHETTI PRIMAVERA  	130
<i>Farandole of vegetables</i>	
4 CHEESE PENNE 	160

EXTRA
GARNISH

35

- HOMEMADE FRENCH FRIES
- GRATIN DAUPHINOIS
- SAUTÉED SEASONAL VEGETABLES
- GREEN SALAD, MUSTARD VINAIGRETTE
- GARLIC LINGUINE
- STEAMED VEGETABLES
- DAUPHINE POTATOES WITH PAPRIKA
- POTATOE PURÉE
- SAUTÉED RICE WITH SPICES

SAUCE
SUPPLEMENT

20

- PEPPER
- MUSHROOMS
- ROQUEFORT
- BARBECUE
- CHIMICHURRI
- RELAIS DE PARIS



Chef's selection



Vegetarian



Vegan

DESSERTS

78% BLACK CHOCOLATE LAVA CAKE <i>Vanilla ice cream</i>		90
THE UNAVOIDABLE MILLE-FEUILLE		90
SEASONAL FRUITS PLATE		70
CHOCOLATE-RASPBERRY DOME <i>Red fruits coulis</i>		80
PIÑA COLADA PAVLOVA <i>Pineapple, yuzu, coconut</i>		70
PARIS-BREST		90
MY CHILDHOOD'S CHURROS <i>Nutella, cinnamon white chocolate, cane sugar</i>		70
CHEESECAKE <i>Passion fruit, mango</i>		90
REVISITED TIRAMISU <i>Speculoos, salted caramel</i>		80

DRINKS & FINGER FOOD

TO SHARE

CRISPY CHICKEN <i>Marinated verbena, asian and barbecue sauce</i>		90
SAUTÉED AND PEELED PRAWNS <i>Garlic and lemongrass</i>		125
“NEMS” VIETNAMESE SPRING ROLLS <i>With chicken</i>		100
CRISPY PRAWN TACOS <i>Avocado, red cabbage, lemon, spicy mango sauce</i>		180
MEZZE ASSORTMENT <i>Baba ganoush, cucumber raita, lebanese moussaka, marinated peppers, origano bread</i>		130
OUALIDIA OYSTERS (6 pieces / 12 pieces) <i>Shallot sauce, asian sauce, locally cultivated lemons</i> (Only Thursday / Friday / Saturday / Sunday)		150 / 290



Chef's selection



Vegetarian



Vegan

MONTH'S COCKTAILS

NOMAD ESPRESSO MARTINI 110

Vodka, espresso, homemade date jam, elderflower syrup, orange blossom water

LA VIE EN ROSE 120

Vodka, rose syrup, Schweppes Tonic, hibiscus leaves, fresh cucumber, cherry liqueur

SMASH HERBS 120

Gin, Cointreau, orange bitter, lemon juice, sage, basil, homemade geranium syrup

FRESH MARTINI 120

Vodka, cherry liqueur, lemon juice, raspberry, fresh mint, blueberry bitter

APÉRITIF MUSICAL 140

Brown rum, banana liqueur, vanilla syrup, lemon juice, pineapple juice, egg white

CINNAMON-MINT JULEP 150

Whisky, cinnamon syrup, lemon juice, Angostura bitter, fresh mint

HOLIDAY MARGARITA 150

Tequila, cranberry juice, Cointreau, lemon juice, cane sugar syrup, peach liqueur

WATERMELON MARTINI 150

Absolut Watermelon, lemon juice, homemade watermelon syrup, orange liqueur, pineapple juice

CLASSIC COCKTAILS

COSMOPOLITAN 100

Absolut Blue vodka, Triple Sec, lemon juice, cranberry juice

PORN STAR 100

Absolut Blue vodka, Champagne, vanilla liqueur, passion fruit purée

MOSCOW MULE 100

Absolut Blue vodka, homemade ginger beer, cane sugar, lemon juice

SEX ON THE BEACH 100

Absolut Blue vodka, peach liqueur, cranberry juice, pineapple juice

ESPRESSO MARTINI 100

Absolut Blue vodka, white cocoa liqueur, espresso coffee

BLUE LAGOON 100

Absolut Blue vodka, blue curaçao, lemon juice

WHISKY SOUR <i>Chivas 12 years Whisky, Angostura, cane sugar, lemon juice, egg white</i>	100
CAÏPIRINHA <i>Cachaça, brown sugar, lemon juice, crushed ice</i>	100
BASIL SMASH <i>Beefeater gin, cane sugar, lemon juice, fresh basil leaves</i>	100
DAÏQUIRI <i>Havana 3 years white rum, cane sugar, lemon juice</i>	100
MAI TAI <i>Havana 3 years white rum, Havana 7 years brown rum, Triple Sec, cane sugar, lemon juice, orgeat syrup</i>	100
PIÑA COLADA <i>Havana 3 years white rum, coconut liqueur, coconut cream, pineapple juice</i>	100
MARGARITA <i>Tequila, Triple Sec, lemon juice</i>	100
GODFATHER <i>Whisky, Amaretto</i>	120
AMERICANO <i>Campari, red Lillet, sparkling water</i>	120
AMARETTO SOUR <i>Amaretto, cane sugar, lemon juice, egg white</i>	130
NEGRONI <i>Gin, red Lillet, Campari</i>	180
LONG ISLAND ICED TEA <i>Vodka, gin, white rum, tequila, Triple Sec, lemon juice, Coke</i>	220

MOJITOS

THE CLASSIQUE <i>Havana 3 years white rum, cane sugar, sparkling water, lime juice, fresh mint leaves</i>	100
<i>Red fruits, mango, rose, passion fruit, kiwi *</i>	100
ROYAL MOJITO	150
RED BULL MOJITO <i>Havana 3 years white rum, cane sugar, lime juice, Red Bull, fresh mint leaves</i>	130
VIRGIN MOJITO <i>Limonade, lime slices, fresh mint, crushed ice</i>	60

*These flavors are also available as Virgin Mojitos

All our mojitos are made with lime, mint leaves from our garden and brown sugar.

XXI COCKTAILS

(For 4 people)

MOJITO

450

Havana 3 years white rum, cane sugar, sparkling water, lime juice, fresh mint leaves

SEX ON THE BEACH

450

Absolut Blue vodka, peach liqueur, cranberry juice, pineapple juice

SANGRIA

400

White wine, red Lillet, raspberry liqueur, sliced fruits, limonade

MOCKTAILS

60

FRAÎCHEUR ESTIVALE

Orange juice, pineapple juice, kiwi purée, fresh mint

KING KONG

Orange juice, lemon juice, pomegranate

VIRGIN COLADA

Pineapple juice, coconut cream, liquid crème fraîche

L'ÉPICURIEN

Lemon juice, passion fruit purée, fresh basil, egg white

FRUITS DE SAISON

Watermelon purée, lemon juice, crushed ice

HIBISCUS GINGER FIZZ

Hibiscus tea, lemon juice, fresh ginger, sparkling water

RED BULL COCKTAILS

85

JUS D'AMOUR

Ginger syrup, blueberries, flambé rosemary, apple slices, Red Bull

CALL OF THE FOREST

Lemon juice, blueberries, fresh basil leaves, Red Bull

LOVE STORY

raspberry juice, lemon juice, fresh mint leaves, Red Bull

TROPICALE

Pineapple slices, passion fruit purée, Red Bull

VIRGIN MOJITO RED BULL

Lime juice, fresh mint leaves, Red Bull

The aromatic herbs used in our recipes are produced in the local vegetable garden, our family-owned and organic farm.

APERITIFS

LILLET (RED, WHITE, ROSÉ)	80
RICARD, PASTIS	80
CAMPARI, PORTO	90
WHITE WINE KIR	90
SPARKLING WINE	105
ROYAL KIR	250

BEERS

HEINEKEN	50
SAN MIGUEL	50
CASABLANCA	60
CORONA	60
BUDWEISER	60

WINES

MOROCCAN RED WINES

	GLASS	½ BT	BT
LA FERME ROUGE - 2018	60	170	270
S DE SIROUA - 2018			280
LE ROUGE - Casher - 2018			300
VOLUBILIA - 2018	70		310
L'ORIENTALE - 2016			370
ECLIPSE - 2018			380
TERRES SAUVAGES - 2018	80		390
BALLADE DE BACCARI - 2016			400
PREMIÈRE DE BACCARI - 2015			420
TANDEM - 2018			430
ITHAQUE - 2016			440
COTEAUX DE L'ATLAS - 2018			500
AZAYI - Bio - 2016			510
CB INITIALES - 2018			540

FRENCH RED WINES

BROUILLY - MAISON ALBERT BICHOT - 2020	450
CHÂTEAU CAP DE MERLE - LUSSAC SAINT-ÉMILION - 2018	450
SANCERRE - DOMAINE SAUTEREAU - 2016	550
CHÂTEAU GRAND PEY LESCOURS - SAINT-ÉMILION - 2015	900
SANTENAY - MAISON ALBERT BICHOT - 2015	990
CHÂTEAU LA TOUR DE MONS - MARGAUX - 2013	1300
LES FIEFS DE LAGRANGE - SAINT-JULIEN - 2013	1400

CHÂTEAU COS LABORY - SAINT-ESTÈPHE - <i>2014</i>	1900
DOMAINE DES PERDRIX - VOSNE-ROMANÉE - <i>2017</i>	2000
GEVREY-CHAMBERTIN - CÔTE DE NUITS - <i>2017</i>	2000
SEIGNEUR DE MAUGIRON - CÔTE-RÔTIE - <i>2011</i>	2100
CHÂTEAU GISCOURS - MARGAUX - <i>2013</i>	2900
CHÂTEAU BEYCHEVELLE - SAINT-JULIEN - <i>2015</i>	6300
CHÂTEAU LYNCH-BAGES - PAUILLAC - <i>2015</i>	6600
CHÂTEAU COS D’ESTOURNEL - SAINT-ESTÈPHE - <i>2008</i>	8300

MOROCCAN ROSÉ WINES

LA FERME ROSÉ - <i>2020</i>	60	170	270
LE ROSÉ - <i>Casher - 2020</i>			300
ECLIPSE - <i>2019</i>			340
TERRES SAUVAGES - <i>2020</i>	80		370
MAGNUM VOLUBILIA - <i>2018</i>			800

FRENCH ROSÉ WINES

R DE ROUBINE - CÔTES-DE-PROVENCE - <i>2020</i>	380
CUVÉE MARIE-CHRISTINE - CHÂTEAU DE L’AUMÉRADE - <i>2019</i>	400
WHISPERING ANGEL - CHÂTEAU D’ESCLANS - <i>2018</i>	750

MOROCCAN GREY WINES

LA FERME GRIS - <i>2020</i>	60	170	270
TERRES SAUVAGES - <i>2020</i>	70		300
VOLUBILIA - <i>2018</i>	70		310
L’ORIENTALE - <i>2018</i>			400
CLOS HERMITAGE - <i>2018</i>			420
MAGNUM VOLUBILIA - <i>2018</i>			800

MOROCCAN WHITE WINES

LA FERME BLANC- <i>2020</i>	60	170	270
S DE SIROUA - <i>2020</i>			280
LE BLANC - <i>Casher - 2020</i>			300
AÏT SOUALA - <i>2018</i>	70		300
VOLUBILIA - <i>2016</i>			310
BEAUVALLON - <i>2019</i>			320
TERRES SAUVAGES - <i>2020</i>	80		370
CB INITIALES - <i>2019</i>			430
ODYSSÉE - <i>2017</i>			460
COTEAUX DE L’ATLAS - <i>2018</i>			500

FRENCH WHITE WINES

CHARDONNAY - PHILIPPE BOUCHARD - <i>2014</i>	300
CHABLIS - MAISON ALBERT BICHOT - <i>2020</i>	480
SANCERRE - DOMAINE SAUTEREAU - <i>2020</i>	550
CHABLIS - DOMAINE CHRISTOPHE ET FILS - <i>2019</i>	550
POUILLY FUMÉ - DOMAINE PASCAL JOLIVET - <i>2019</i>	720
CHABLIS PREMIER CRU - LE DOMAINE D’HENRI - <i>2017</i>	960

CHAMPAGNES

	GLASS	BT
MUMM BRUT	250	1600
MUMM ROSÉ		2200
MUMM BLANC DE BLANCS		2400
MUMM BRUT MAGNUM		3000
MUMM ROSÉ MAGNUM		3600
PERRIER-JOUËT BRUT		2000
PERRIER-JOUËT BELLE EPOQUE		4000
PERRIER-JOUËT BELLE EPOQUE MAGNUM		8000
RUINART BLANC DE BLANCS		2500
RUINART BLANC DE BLANCS MAGNUM		5000
DOM PÉRIGNON		4300
DOM PÉRIGNON ROSÉ		8200
DOM PÉRIGNON MAGNUM		8500
ARMAND DE BRIGNAC		8000
CRISTAL BRUT		7000
CRISTAL ROSÉ		18000

WHISKIES

BALLANTINE'S	80	1400
JAMESON	90	1400
CHIVAS REGAL 12 YEARS	100	1600
THE GLENLIVET	120	1600
CHIVAS EXTRA	140	1800
CHIVAS REGAL 18 YEARS	200	3500
CHIVAS REGAL 25 YEARS		9000
ROYAL SALUTE 21 YEARS		6000
ROYAL SALUTE 38 YEARS		12000

VODKAS	GLASS	BT
ABSOLUT BLUE	80	1400
ABSOLUT EXTRAKT		1400
ABSOLUT ELYX	100	1600
ABSOLUT ELYX MAGNUM		3200
SMIRNOFF ICE	80	

GINS		
BEEFEATER	80	1400
BEEFEATER 24	100	1600
MONKEY 47	150	2500

RUMS		
HAVANA CLUB 3 YEARS	80	1400
HAVANA CLUB 7 YEARS	100	1600

TEQUILAS		
OLMECA ALTOS PLATA	80	1400
OLMECA ALTOS REPOSADO	100	1600
TEQUILA PATRÓN XO CAFÉ	120	1600
TEQUILA PATRÓN SILVER	140	2000
TEQUILA PATRÓN PLATINUM		9000
DON JULIO 1942		8000

SHOOTERS	
JÄGERMEISTER	80
B52 <i>Kahlúa, whiskey cream, Triple Sec</i>	90
MELON BALL <i>Vodka, melon liqueur, pineapple juice</i>	90
KISS COOL <i>Vodka, Sambuca, blue curaçao</i>	100
JÄGERBOMB (2 SHOTS) <i>Jägermeister, Red Bull</i>	180
RAINBOW (10 SHOTS) <i>Vodka, blue curaçao, pomegranate syrup, orange juice, cane sugar, lemon juice</i>	180
JACKPOT (10 SHOTS) <i>Vodka, tequila, gin, rum, Triple Sec, lemon juice, apple syrup</i>	450

DIGESTIFS	GLASS	BT
GET 27 /MALIBU	90	1200
BAILEYS	90	1200
SAMBUCA	90	1200
MARIE BRIZARD / COINTREAU	90	
DISARONNO / KAHLÚA	90	
SAKE	90	1200
GRAND MARNIER CORDON ROUGE	100	

BRANDY		
RÉMY MARTIN VSOP	100	
ARMAGNAC	100	
POIRE WILLIAMS	100	
CALVADOS	100	
MARTELL VSOP	100	
MARTELL CORDON BLEU	100	
COURVOISIER V.S.	100	
HENNESSY V.S.O.P		2000

SOFTS	
FRESH FRUITS JUICE <i>According to season</i>	50
SODAS <i>Coca-cola, Coca-cola zero, Sprite, Schweppes tonic, Schweppes lemon</i>	45
RED BULL	60
WATERS <i>Sidi Ali 50 cl / 1 L</i> <i>Oulmès 50 cl / 1 L</i>	30/50 30/50
HOT DRINKS <i>Coffee, tea</i>	35