

# La Table du Riad

## VISION

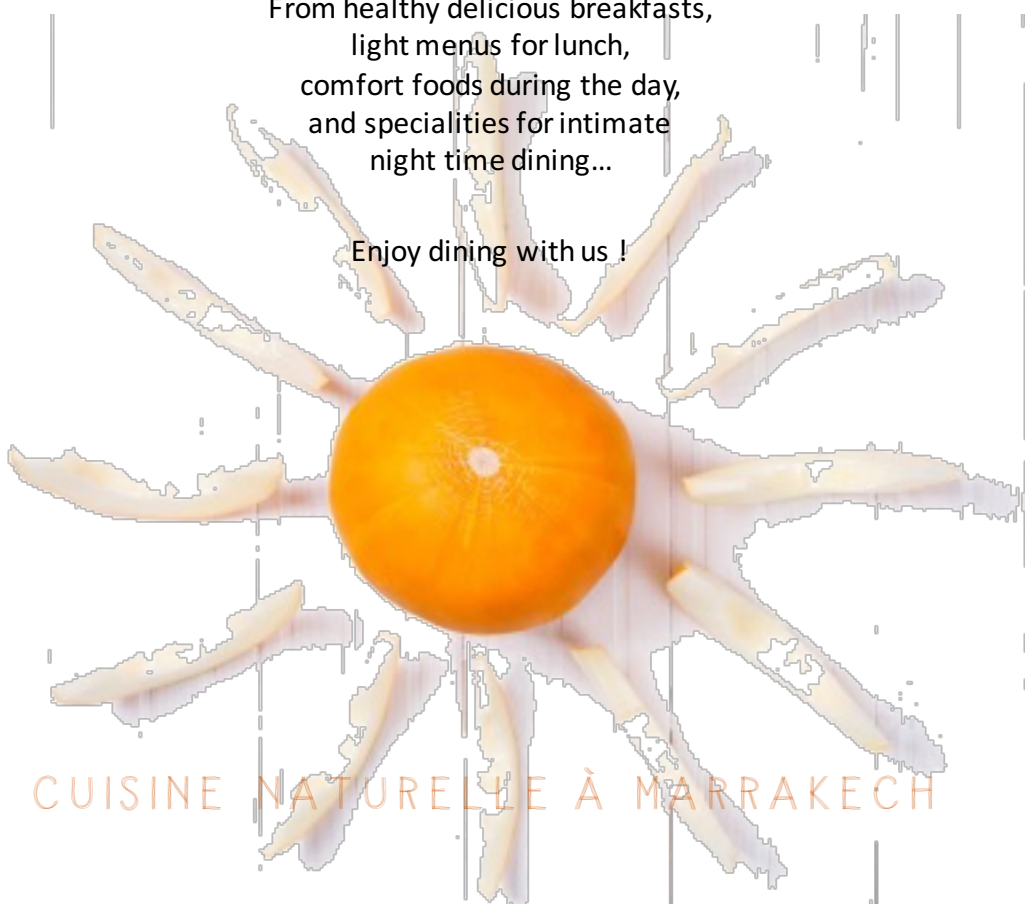
At La Table du Riad we are passionate about organic farm-to-table philosophy.

We source the freshest seasonal ingredients by selected local farmers then our Head Chef transforms traditional Moroccan flavours into contemporary creations.

The result is an elegant culinary experience, healthy and natural, respecting human and season rhythms.

From healthy delicious breakfasts, light menus for lunch, comfort foods during the day, and specialities for intimate night time dining...

Enjoy dining with us !



CUISINE NATURELLE À MARRAKECH

# LUNCH

<b>Burger 72</b>		<b>126</b>
beef burger, fried egg, avocado, tomato, caramelized onions, crispy leeks, french fries, yogurth, mustard and cucumber sauce A veggie version of the Burger 72 is also available		
<b>Moroccan variations</b>	3 types	<b>58</b>
selection of seasonal vegetables salads	6 types	<b>99</b>
	9 types	<b>153</b>
<b>Chez Mustapha</b>		<b>99</b>
fresh peas and mint warm soup, ricotta <i>quenelle</i> and toasted almonds		
<b>Salad 8</b>		<b>140</b>
potatoes cubes, green beans, quail eggs, Beldi couscous, basil and parsley pesto with toasted almonds, yogurth and pesto sauce		
<b>Cheese &amp; vegetables</b>		<b>140</b>
selection of organic cheeses from Essaouira with grilled vegetables		
<b>Garden salad</b>		<b>136</b>
mixed greens, tomatoes, onions, roasted peppers, cucumber, grape, apple, grilled marinated chicken		
<b>Rainbow salad</b>		<b>140</b>
quinoa and mixed vegetables and almonds in an homemade bread cup		
<b>Moroccan</b>		<b>150</b>
mixed briouates, 3 types of Moroccan variations, rice, Essaouira organic cheese and homemade bread		
<b>Lebanese</b>		<b>150</b>
turkey with ginger, 3 types of Moroccan variations, rice, Essaouira organic cheese and Batbout bread		

**Please ask the staff for our daily course!**

# DESSERT

<b>Pastilla</b>		<b>72</b>
crispy phillo dough with apples or strawberries, strawberries and yogurth sauce		
<b>Su-per</b>		<b>81</b>
tiramisù with chantilly cream, chocolate, homemade pastries, served with caramelized pears		
<b>After</b>		<b>90</b>
dark chocolate mousse with whipped cream and chocolate waffle served with frozen mojito		
<b>La Vie en rose</b>		<b>58</b>
rose wine and rose perfume sorbet, cristallized rose petals, homemde white chocolate <i>Macarons</i>		