

MINI-BAR

A mini-bar is available in your room.

For any request, please call 24.

ROOM SERVICE (EXT 24)

Room service menu is available 24 hours a day

RESTAURANT LE JARDIN DES SENTEURS

BREAKFAST

Monday to Friday from 07:00 am to 10:30 am

Saturday and Sunday from 07:00 am to 11:00 am

LUNCH

Monday to Saturday from 12:30 pm to 03:30 pm

BRUNCH

Every Sunday from 11:00 am to 03:30 pm

RESTAURANT L'OASIS

LUNCH

Everyday From 12:30 pm to 05:00 pm

RESTAURANT L'ORANGERIE

DINNER

Everyday from 07:00 pm to 11:30 pm

LAWRENCE BAR

Is open from 06:30 pm to 01:00 am

PALAIS DARKUM

Is open from 07:30 am to 11:00 pm

SO LOUNGE

Live concert dinner everyday from 08:00 pm to midnight.

Oriental dinner with traditional Moroccan musicians, iconic singers and belly dancers every wednesday from 08:00 pm to midnight.

Trendiest clubbing in town from midnight until dawn



BREAKFAST MENU*

(24/24)

MAD

CONTINENTAL BREAKFAST **250**

Bread and baker's basket, selection of coffee, tea, hot chocolat
Freshly squeezed juice : orange or grapefruit
Yogurt : nature, light or with fruit
Selection of jam, honey and Echiré French butter

BERBER BREAKFAST **280**

In addition of our continental breakfast offer
Assortment of Moroccan bread, argan and olive oil
Harira with chebakkia and dates
Traditional khliâ (dry beef) morning tagine with egg
Moroccan pancakes (beghrir)

AMERICAN BREAKFAST **330**

In addition of our continental breakfast offer
2 eggs prepared to your taste : boiled egg, sunny side up or scramble
or omelette of your choice : plain, ham, mushrooms, bacon or chicken sausages
Cereals : Cornflakes, Hane choco, Muesli, Fitness, Kellogg's, Rice Krispies

À LA CARTE

BAKER'S BASKET **50**

Croissant, brioche, chocolate croissant, raisin danish
Selection of jam, honey and Echiré French butter

BREAD SELECTION **50**

French and Moroccan bread, whole bread, white bread,
toasted bread (white/brown), 4 cereals bread
Selection of jam, honey, Echiré French butter, natural argan oil and olive oil

ON IT'S OWN

Chebakkia and dates **80**
Cheese plate **100**
Smoked salmon plate **220**
Traditional khliâ (dry beef) morning tagine with egg **110**
Hallal charcuterie plate **100**

* SUPPLEMENT OF 150 MAD WILL BE ADDED TO YOUR CHECK



ROOM SERVICE MENU

FROM 07:00 AM TO 11:00 PM

MAD

SOUPS

| | |
|--|-----|
| Seasonal vegetable soup | 120 |
| Harira soup with lamb and chickpea, served with chebakkia and madjoul dates | 150 |
| Tomato and basil smoothies (Light) | 90 |

STARTERS

| | |
|---|-----|
| Tomato and mozzarella di buffala, extra virgin olive oil | 200 |
| Nicoise salad : tomato petal, onions, beans, green peppers, black olives, tuna, potato | 130 |
| Smoked salmon, lemon confit cream and toast | 220 |
| Cloth-wrapped foie gras, fruit chutney and homemade brioche | 350 |
| Green salad of leaf and young shoots in olive oil (Light) | 100 |
| Pata negra ham plate, green salad (Pork) | 300 |

MAIN COURSES

| | |
|---|-----|
| Prawn risotto with parmesan | 320 |
| Penne with emmental cheese | 140 |
| Spaghetti bolognaise | 140 |
| Grilled beef tenderloin 5 Oz (160 Gr), french fries | 260 |
| Salmon fillet a la plancha, basmati rice | 220 |
| Grilled fillet of seabass, salad and crunchy vegetables (Light) | 260 |
| Vegetarian platter of mixed seasonal vegetables | 100 |
| Chicken tagine with lemon confit | 200 |

TOPPINGS

60

| |
|------------------------------|
| French fries |
| Mashed potato |
| Vegetable fricassee |
| Medley of steamed vegetables |
| Basmati rice |
| Couscous (semolina) |



SNACKING

MAD

| | |
|---|-----|
| Caesar salad : chicken, romaine lettuce, parmesan, anchovy, Caesar sauce | 140 |
| 100 % pur beef burger 5 Oz (160 Gr) | 180 |
| Chicken club sandwich | 190 |
| Salmon club sandwich | 210 |

All our sandwiches are served with green salad and French fries

PIZZA

| | |
|---|-----|
| Margarita : Tomato, cheese and mushrooms | 130 |
| Hawaiï : Tomato, cheese, Turkey ham and pineapple | 130 |
| Oriental : Tomato, cheese, Kefta, egg | 130 |
| Ocean : Tomato, cheese, Tuna fish and olives | 130 |

AUTHENTIC

From 07:30 pm to 10:30 pm

| | |
|--|-----|
| Assortment of Moroccan salads marinated with chermoula | 100 |
| Harira soup with lamb and chickpea, served with chebakkia and madjoul dates | 150 |
| 7 vegetables couscous | 180 |
| Couscous with lamb | 200 |
| Chicken tagine with lemon confit | 200 |
| Fish tagine | 180 |
| Moroccan pastries | 110 |

CHEESES

| | |
|---|-----|
| Selection of French cheese | 100 |
| Selection of pasteurized cheese | 100 |
| Cottage cheese served with red fruit coulis or powdered sugar | 100 |

SOME DELICIOUS TREATS

| | |
|------------------------------|-----|
| Parisian pastries of the day | 110 |
| Plate of Moroccan pastries | 110 |
| Panna cotta | 110 |
| Fruit salad in rose water | 110 |



PRINCESS AND PRINCE MENU

FROM 07:00 AM TO 11:00 PM

| | MAD |
|--|-----|
| Seasonal vegetable soup | 50 |
| Assortment of crudités : cucumbers, carrots, cherry tomatoes | 50 |
| Mashed potato and turkey ham | 50 |
| Chicken nuggets and steamed vegetables | 70 |
| Penne with butter or bolognaise | 70 |
| Salmon fillet and white rice | 140 |
| Kefta beef tagine with tomato sauce «atfal» | 120 |
| Minced beef steak 4 Oz (110 Gr) and french fries | 120 |
| Croque-monsieur : turkey ham, cheese | 120 |
| Mini burger 4 Oz (110 Gr) | 120 |
| Mini tomato and cheese pizza | 70 |

VIB Very Important Baby

Selection of baby ready made meal from :

| | Bledina | Vitameal |
|----------------------------|---------------------|---------------------|
| Vegetable compote | (5 Oz - 130 Gr) 150 | (5 Oz - 130 Gr) 150 |
| Vegetable and fish compote | | (7 Oz - 200 Gr) 180 |
| Vegetable and meat compote | | (7 Oz - 200 Gr) 180 |
| Fruit compote | (5 Oz - 130 Gr) 150 | (5 Oz - 130 Gr) 150 |

DESSERTS

| | |
|-------------------------|----|
| "Hedgehog" tutti-frutti | 80 |
| Chocolate brownies | 80 |

HÄAGEN-DAZS ICE CREAMS (100 ml) 80 (500 ml) 320

- Vanilla & cream
- Belgian chocolate
- Cookies & vanilla cream
- Macadamia brittle
- Dulce leche



FOR OUR FOUR LEGGED FRIENDS

FROM 07:00 AM TO 11:00 PM

| | | |
|-----------------------------------|------------|-----------------------|
| MINCED MEAT 5 OZ (150 GR) | 100 | |
| Served with carrots and rice | | <input type="radio"/> |
| | | |
| CHICKEN COOKED IN A BROTH | 100 | |
| Served with green beans and rice | | <input type="radio"/> |
| | | |
| ASSORTMENT OF SALTY SNACKS | 120 | |
| | | |
| ASSORTMENT OF TREATS | 150 | <input type="radio"/> |



NIGHT FARES

FROM 11:00 PM TO 07:00 AM

DHS

SOUP

Harrira soup with lamb and chickpea **150**
served with chebakkia and majhoul dates

STARTERS

Nicoise salad: tomato petals, onions, green beans, **130**
green peppers, black olives, tuna, potato

Smoked salmon, lemon confit cream and toast **220**

Green salad of leaf and young shoots in olive oil (light) **100**

Caesar salad: chicken breast, romaine lettuce, **140**
parmesan, anchovies, Caesar dressing

PASTA

Penne with Emmental cheese **140**

Spaghetti Bolognese **140**

SNACKING

Pure beef burger 5 Oz (160 Gr) **180**

Salmon club sandwich **210**

Chicken club sandwich **190**

All our sandwiches are served with French fries

PIZZA

Margherita : tomato, cheese and mushrooms **130**

Hawaiï : tomato, cheese, turkey ham and pineapple **130**

Oriental : tomato, cheese, kefta and egg **130**

Ocean : tomato, cheese, tuna fish and olives **130**



DESSERTS

Fruit salad in rose water **110**

HÄAGEN-DAZS ICE CREAMS (100 ml) **80** (500 ml) **320**

- Vanilla & cream
 - Belgian chocolate
 - Dulce leche
 - Macadamia brittle
 - Cookies & vanilla cream
-

SODAS

Coca-Cola, Coca-Cola light, Coca zero, Fanta orange, **50**

Sprite, Schweppes tonic, Schweppes lemon

Red bull **70**

MINERAL WATERS

Sidi Ali, Oulmes 50 cl, Evian 50 cl **50**

Evian 100 cl **70**

Perrier 33 cl **45**

BEERS

Casablanca **70**

Flag, Heineken **60**

Corona **75**





ALLERGENS

At your demand, we can prepare for you bread, pasta,
pastries gluten-free and to your taste

SUSTAINABLE DEVELOPMENT

Sofitel is engaged in the planète 21 and the green key programs
All our products come from close local production

PRIVATE DINING

*For a one of a kind experience, our private dining team will be pleased
to organise any dinner or celebration
whenever and wherever you wish in the hotel.*



| CHAMPAGNE | Btle 20 cl | Btle 37,5 cl | Btle 75 cl |
|------------------------------|------------|--------------|-------------|
| Laurent Perrier, <i>Brut</i> | 300 | 700 | 1400 |
| Moët & Chandon, <i>Brut</i> | 300 | 700 | 1400 |
| Dom Pérignon | | | 5000 |
| Laurent Perrier, <i>Rosé</i> | | | 2600 |
| Moët & Chandon, <i>Rosé</i> | | | 2100 |

| RED WINES | Glass 15 cl | Btle 35,5 cl | Btle 75 cl |
|---|-------------|--------------|------------|
| FRANCE | | | |
| Château de Marsannay, <i>Pauillac</i> | | | 600 |
| Beaujolais Albert Bichot, <i>Beaujolais</i> | | | 600 |
| Château Marmorières, <i>Bordeaux</i> | 150 | | 600 |
| MOROCCO | | | |
| S de Siroua | | 250 | 460 |
| Médaille Cabernet | 90 | 250 | 460 |
| Coteaux de l'Atlas AOC | | | 720 |
| El Mogador | 90 | | 460 |
| Domaine du Sahari Reserve | 90 | | 350 |
| Terres Rouges | | 250 | 460 |

| WHITE WINES | Glass 15 cl | Btle 35,5 cl | Btle 75 cl |
|--|-------------|--------------|-------------|
| FRANCE | | | |
| Chablis, Albert Bichot, <i>Bourgogne</i> | | | 1200 |
| Château Marmorières, <i>Bordeaux</i> | 150 | | 600 |
| MOROCCO | | | |
| Ait Souala | 90 | 140 | 250 |
| Médaille Sauvignon | 90 | 230 | 410 |
| S de Siroua | 90 | 230 | 460 |
| Terres Blanches | | | 460 |
| Coteaux de l'Atlas AOC | | | 720 |



| | Glass 15 cl | Btle 35,5 cl | Btle 75 cl |
|--|-------------|--------------|-------------|
| ROSE & GREY WINES | | | |
| FRANCE | | | |
| Sancerre, Pascal Jolive, <i>Vallée de la Loire</i> | | | 1000 |
| Château Marmorières, <i>Bordeaux</i> | 150 | | 600 |
| MOROCCO | | | |
| La Ferme Rouge, <i>Grey</i> | 90 | | 220 |
| Domaine de Sahari, <i>Grey</i> | 90 | 140 | 240 |
| Médaille, <i>Rosé</i> | 90 | 230 | 410 |
| La Ferme Rouge, <i>Rosé</i> | | 250 | 460 |
| Domaine de Sahari, <i>Rosé</i> | | 250 | 460 |
| Val d'Argan, <i>Rosé</i> | | | 660 |

