



Les Jardins
de
l'hivernage

BY HIVERNAGE SECRET

Menu

O U R C O U N T E R S

The Asian Counter

The Mediterranean Counter

The European Counter

Moroccan Specialties

The Sandwiches Counter

The Vegetarian Counter

D e s s e r t s

The best for the end

THE ASIAN COUNTER

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Steamed ravioli with vegetables 06 pieces	65 Dhs
Steamed chicken dumplings 06 pieces	75 Dhs
Steamed shrimp ravioli 06 pieces	80 Dhs
Nems chicken shrimps 04 pieces	85 Dhs
<i>Smoked salmon, surimi, avocado, cream cheese</i>	
Aromaki salmon	70 Dhs
<i>Avocado, rice, carrot, cucumber, radish, lemon juice, sesame</i>	
Poke bowl with marinated salmon	120 Dhs
<i>Rice vermicelli, mushrooms, onions, carrots, bean sprouts</i>	
Sushis assortment 06/12 pieces	65/120 Dhs
Steamed ravioli assortment 06/12 pieces	70/135 Dhs

Chicken and cashew wok	120 Dhs
<i>Mushroom, onion, carrot, cherry tomato, coriander</i>	
Thai curry massaman chicken	130 Dhs
<i>Chicken, shallot, cardamom, potato, coconut milk, curry, palm sugar</i>	
Beef wok with vegetables and noodles	140 Dhs
Spicy Thai basil beef	140 Dhs
<i>Pepper, celery, shallot, ginger, white cabbage</i>	
Fried noodles with seafood	160 Dhs

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THE MEDITERRANEAN COUNTER

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Lebanese hummus	55 Dhs
<i>Mashed chickpeas, sesame garlic paste, lemon juice, olive oil</i>	
Baba Ghannouj	55 Dhs
<i>Smoked eggplant caviar, tahini sauce, lemon juice, garlic, olive oil, yogurt</i>	
Grilled vegetable salad with goat cheese	65 Dhs
Quinoa salad	70 Dhs
<i>Avocado, mint, coriander, lime, olive oil</i>	
Neapolitan octopus Salad	80 Dhs
<i>Lemon, garlic, parsley, tomato, green salad</i>	

Mediterranean chicken skewer	120 Dhs
<i>Crushed potato</i>	
Oriental kebab plate	120 Dhs
<i>Minced meat, chicken, beef</i>	
Grilled squid with herbs and stir-fried vegetables	140 Dhs
Sole meuniere with its ratatouille	140 Dhs
Grilled salmon steak	160 Dhs
<i>Cream risotto, oregano sauce</i>	

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THE EUROPEAN COUNTER

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Creamed peas 60 Dhs

Poached egg, sundried tomato, crushed black olives

Classic caesar salad 70 Dhs

Marinated and roasted chicken, romaine, crouton, parmesan sauce

Goat mille-feuilles 70 Dhs

Marinated and roasted chicken, romaine, crouton, parmesan sauce

Italian beef carpaccio 80 Dhs

*With its olive oil and lemon sauce, diced vegetables, parmesan
and capers*

Smoked salmon tartare 95 Dhs

*Avocado, tomato and lime guacamole, sesame oil
vinaigrette*

Spaghetti with seafood 140 Dhs

Tomato sauce, olive oil

Chicken ballotine supreme stuffed with mushrooms 150 Dhs

Mashed potatoes, saffron sauce

Crying tiger 170 Dhs

Grilled beef entrecote, rice, spicy sauce

Grilled beef fillet 170 Dhs

Confit potato, mustard sauce à l'ancienne

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MOROCCAN SPECIALTIES

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Seasonal vegetable soup 55 Dhs

Assortment of moroccan salads 70 Dhs

Eggplant caviar, pepper taktouka, marinated zucchini, tomato and coriande

Assortment of briouates 06 pieces 70 Dhs

Cheese, minced meat, vegetables

Chicken almond pastilla 95 Dhs

Crispy sweet and savory brick

Chicken tagine with lemon & red olive 80 Dhs

Couscous with seven vegetables 80 Dhs

Couscous of your choice (chicken or beef) 95 Dhs

Beef makfoul tagine with dried fruits 130 Dhs

Octopus tagine with chermoula 130 Dhs

Tangia marrakechia with lamb 160 Dhs

*To share with family 2 to 4 pax on order
(12 hours in advance)*

Whole mahamar chicken with homemade fries 220 Dhs

Lamb shoulder méchoui with stir-fried vegetables 350 Dhs

Chicken rfissa 200 Dhs

Masaman, saffron pistil, rancid butter, fenugreek, rasselhanout, chicken onion broth

Royal Couscous 200 Dhs

With veal, chicken, minced meat, sausages

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THE SANDWICHES COUNTER

Greek vegetarian pita <i>Feta, pesto sauce</i>	65 Dhs
Croque monsieur with cheese and herbs	70 Dhs
Lyon tacos <i>Chicken, Gruyère curry sauce</i>	75 Dhs
Shawarma style chicken pita pouch <i>Gruyere sauce</i>	75 Dhs
American hamburger <i>Minced steak, cheddar cheese, caramelized onions, tomatoes, salad, tartar sauce</i>	80 Dhs

THE VEGETARIAN COUNTER

Organic vegetable tagine fondant with local flavors **80Dhs**
Argan oil, sesame, atlas herbs

Creamy polenta with vegetables **80 Dhs**
Onions, zucchini, peppers, mushrooms, garlic and herbs

Vegetable wok **95 Dhs**
Spinach, peanuts, soy, olive oil, fresh cilantro, plain rice

Pad Thai vegan gluten free **130 Dhs**
Rice noodles, vegetables, sweet and sour sauce, peanuts

THE BEST FOR THE END

Dessert

Mouhalabiyah	55 Dhs
<i>Lebanese cream with orange blossom and pistachio pieces</i>	
Macaroon with lemon cream	65 Dhs
Homemade profiteroles, vanilla ice cream, chocolate sauce	65 Dhs
Creme brulee trio	70 Dhs
<i>Vanilla, chocolate, saffron</i>	
Dark chocolate tart, vanilla ice cream	70 Dhs
Dessert assortment by hivernage secret	95 Dhs
<i>Chef's suggestion</i>	

Vegan Desserts

Seasonal fruit plate	55 Dhs
Poached pears with vanilla	70 Dhs
<i>Star of anise, crushed dried fruits, maple syrup</i>	
Apple pie with almond puree	70 Dhs