



LAGON & JARDIN
GREEN RESTAURANT

STARTERS

SALAD BAR | 200 🍅 🌿

Caprese salad, buffalo mozzarella, Datterino tomatoes, basil gazpacho | 220 🍅 🌿
Creamy buffalo mozzarella, cherry tomatoes, chilled gazpacho, basil leaves, and olive oil from the Bled

Caesar salad with grilled chicken or butterfly shrimp | 220 🐔
Crisp romaine lettuce, Caesar dressing, steamed shrimp, marinated anchovies, paprika Parmesan chips, pink radish, smoked paprika

Green asparagus & warm goat cheese | 240 🍅
Green asparagus & zucchini salad with warm goat cheese, honey & Zaatar, dried fruit balsamic vinaigrette, apple & seasonal shoots

Green poke bowl with salmon, ponzu sauce | 250 🍅 🌿
Wakame seaweed, green asparagus, cucumber, avocado, broccoli, peas, green apple, spring onion, fragrant rice, coriander & fresh mint

Avocado mille-feuille, steamed shrimp, seed crackers | 250
Avocado guacamole with Espelette pepper, green apples, naturally cooked shrimp, crispy linseed & chia seed & pumpkin

Southern-infused marinated salmon | 270 🍅
Smoked paprika gravlax salmon, Péquillos in a tangy sauce, capers, sun-dried tomatoes & Taggiashe olives

Line-caught sea bass with ceviche condiments, pickles and lime | 320 🌿
Thin slices of line-caught sea bass, lime zest & juice, pickled red onions & chanterelles, fresh coriander & citrus pulp

Beef carpaccio with Tonnato sauce, Enoki pickles & Reggiano | 320 🌿
Thin slices of beef fillet, capers, Tonnato sauce, Reggiano shavings, arugula & porcini pickles

MAIN COURSES

FISH

Royal sea bream fillet grilled on a plancha, glazed endives with grapefruit, venere rice with dried fruits | 360
Confit endives with grapefruit juice, sautéed black rice, dried apricots, hazelnuts, roasted almonds & argan oil

Roasted salmon fillet with Tandoori spices, gremolata quinoa, Indian yogurt | 390
Quinoa tabbouleh, preserved lemon, mint yogurt, fresh coriander, ginger & lime

Octopus from Dakhla, grilled in the Jospier, Caponata of peppers | 230
Grilled tentacles over an open fire, sun-drenched vegetables like ratatouille, capers

MEATS

Sautéed beef fillet, truffle jus | 390

Caramelized duck leg, with four spices, pumpkin mousseline, carrots with orange | 360

TO SHARE

Grilled line-caught sea bass with lemon | 700
Whole piece of roasted wild sea bass in the jospier oven with fresh lemon slices

Spit-roasted farm chicken, roast jus | 480/ 1/2 chicken | 250 🐔
Spit-roasted farm chicken, caramelized with new potatoes, mushrooms, onions, and smoked breast

Charolais prime rib, charcoal-grilled, light béarnaise | 640

(Our meats and poultry can be accompanied by the following sides:
Mashed potatoes or seasonal vegetable casserole or fragrant rice or crispy homemade fries)

BURGERS

Hamburger / Cheeseburger, balsamic onion jam | 260
Pure beef steak, balsamic vinegar onion compote, arugula, melting Cheddar & crispy fries

Truffled mushroom burger | 240 🌿
Multigrain bun, caramelized oyster mushrooms, truffle mayonnaise, onion compote & pickles, lettuce & gherkins

PASTA & RISOTTO

Arborio risotto with asparagus & mushrooms | 280 🍅 🌿
Creamy risotto, green asparagus, sautéed button mushrooms & oyster mushrooms

Gnocchi with porcini mushrooms & chicken oyster thighs, Reggiano shavings, marjoram-infused poultry jus | 290 🐔
Sautéed golden gnocchi, fricassée of chicken oyster thighs in marjoram-infused jus

Puttanesca fusilli | 220 🍅 🌿 🌿
Fresh tomato sauce, capers, basil, garlic, black and green olives, anchovies and hot peppers, Reggiano shavings

ORGANIC JUICES & SMOOTHIES

90

TONICS

Banana Energizing Smoothie

Lettuce, banana, and mint, rich in vitamins B6 and C and potassium

Beet Tonic Juice

Beetroot, lemon, green bell pepper, celery, radish, cucumber, and olive oil make this juice a true source of potassium and freshness

FAT BURNERS

Pineapple, Mango and Lemon Smoothie

Fresh pineapple, mango, lime and pure orange juice purify the body

Oriental Juice

This blend of lettuce, red apple, dates, orange, and cinnamon is an incredible source of vitamins (A, K, and C)

ENERGIZERS

Orange and Mango Smoothie

Mango, orange, celery and lettuce, this smoothie is a concentration of vitamin C

Green Bell Pepper Juice

Red apple, arugula, cucumber, green bell pepper and chili compose this delicious juice rich in vitamin C and iron

PURIFYING DETOXIFIERS

Tropical Cabbage Smoothie

Green cabbage, pineapple, ginger and honey, this smoothie full of vitamins C and K facilitates digestion

Green Apple Juice

Green apple, spirulina and lemon juice make a refreshing mix
It stimulates and purifies the body

ALKALINIZERS

Alkalizing Smoothie










Kale, mint, orange and lemon known for calming stress

Romaine and Orange Vitalizing Juice

You feel re-energized

Net prices in Moroccan Dirham

DESSERTS

- Lemon floating island, zest & citrus  
90
- Pineapple candy with coconut milk
rice mango & passion fruit coulis, coconut sorbet  
110
- Hibiscus poached fruits with red berries,
honey & basil, sour cherry sorbet  
110
- Organic chocolate tart, coffee ice cream
130
- Yuzu-matcha cheesecake  
110
- Seasonal fruit platter 
120

ASSORTMENT OF ICE CREAMS & SORBETS



ICE CREAMS

- Intense Madagascar vanilla, dark chocolate,
pistachio, coffee, verbena, gazelle horn
120

SORBET

- Lemon, red fruits, mango,
passion fruit, basil lemon, fresh mint
120

SWEET TREATS

- Spiced chocolate truffle 
Or
Praline-Amlou macaron 

Net prices in Moroccan Dirham



Every day, our organic farm provides fresh fruits and vegetables to Es Saadi's restaurants. Season after season, our chefs brilliantly enhance all the flavours of our garden product, coming from an organic, authentic and traditional culture.

The following pictograms appear in front of the names of dishes containing products from our garden.



DISHES
VEGETARIAN



DISHES
GLUTEN FREE



FRUITS AND
VEGETABLES



AROMATIC
HERBS



POULTRY