



- A minimum of 12 people is required for a group reservation.
- Because we serve market cuisine, so the dishes can change slightly depending on the season and availability.
- **Only one menu can be chosen per group.**
- The menu as well as information regarding allergies and food intolerances must be confirmed when booking.



- Vegetarian dishes

**• The reservation is validated upon receipt of 100% of the total amount.**

- Any last-minute changes may result in additional charges.

**• Terms of cancellation:**

All cancellations less than 2 days before = 50% of the total amount.

All cancellations less than 24 hours before = 100% of the total amount.

**MENU = 350 MAD PER PERSON (without drinks)**

Please create your menu by choosing: 1 starter, 1 main course and 1 dessert.

**Drink Option #1 = 50 MAD/person.**

Still and sparkling mineral water, soda, coffee, tea

**Drink Option #2 = 150 MAD/person.**

Still and sparkling mineral water, soda, coffee, tea, ½ bottle of wine or 3 beers.

Information regarding food allergies and intolerances must be communicated in advance.



## STARTERS:

- Mango, avocado, tomato and quinoa tartare with raspberry vinaigrette.
- Tea-smoked chicken, salad with glazed dried fig and cinnamon
- “Tarte fine” with vegetables, garlic, thyme, goat cheese, and pesto sauce.
- Moroccan salads.
- Cuttlefish flavored with saffron strands and candied lemon terrine.
- “Vitello tonato”, tuna and caper cream, crispy parmesan..



## MAIN DISHES:

- Lebanese mezze: hummus, fattouche, falafel, tabbouleh, baba ghanouj.
- The Garden Plate: roasted cauliflower, cigars with cheese and five peppers, zucchini and mushrooms medallions, mango and onion salad with argan oil, Turkish eggplant.
- Roasted beef steak with spices and rosemary, new potatoes and garlic mushrooms, and veal jus with cinnamon and honey.
- Lamb tagine, squash with anise-glazed pear and cinnamon.
- Salmon rolls with black tapenade, green risotto and red pepper cream.
- Free-range chicken pastilla, almonds and rosemary honey.
- Chef's couscous: grouper, broccoli, carrots, fennel, zucchini and squash.



## DESSERTS:

- Chocolate and cardamom square with salted butter caramel.
- Orange mascarpone cake and lemon coulis.
- Iced nougat with toasted almonds and custard with honey.
- “Crème brûlée” with vanilla.
- Milk pastilla, orange blossom water cream and toasted almonds.

le Jardin des Biehn

Restaurant FEZ Café 13, Akbat Sbaa, Douh

30110, Fès Médina – Morocco

Manager Riad : +212(0)664 647 679

Restaurant Fez Café : +212(0)535 635 031