

* FOR STARTERS ...



THE SIGNATURE DISHES

STUFFED SEASONAL VEGETABLES    26^{DT}

With white cheese, spices of old and dry fruits, coriander tomato

THE TRADITIONAL MECHOUIA    26^{DT}

Mille-feuille style, coriander flavoured ricotta, creamy tuna with black olives, thin jelly of herbs gazpacho with its little garden of vegetables

THE DUCK FOIE GRAS  30^{DT}

Cromesquis style with a pepper and salt flower mignonette, dates charmoula from Tozeur, duck confit's nem and its citrus' caramel, dry fruits' jam line

DECLINATION OF SHRIMPS     39^{DT}

- * Tartar, flavoured with harissa oil and salsa from Kerkenna
- * Cromesquis style with rose petals and japanese breadcrumb-bed almonds
- * Roasted with salt flower and homemade "ras el hanout"

BIZERTA OYSTERS RAVIOLES       30^{DT}

salmon eggs, iodised and emulsified bouillon





THE ANCESTRAL DISHES

FRESH SALAD      26^{DT}
with seasonal vegetables and Sajnane's cheese

THE ESSENTIAL EGG BRIK 19^{DT}

* Tuna and ricotta     

* Shrimp     

* Meat   

TCHICH BIL KARNIT    26^{DT}

QUAIL TAJINE MALSOUKA    26^{DT}
and chicken livers cooked in the tanjir

KAFTEJI FROM THE AGHLABITES   30^{DT}
freshly prepared, with its "kleya"

OCTOPUS AND POTATO SALAD  32^{DT}
with paprika and olive oil from the Sahel

VEGETARIAN MTABGA    25^{DT}
From the south west



TYPICAL OJJA FROM NABEUL    29^{DT}
with shrimps and eggs





* MAIN DISHES ...



THE SIGNATURE DISHES

THE LAMB FROM SIDI BOUZID     48^{DT}
Cooked during 7 hours at low temperature gargoulette style, creamy semolina lightly flavoured with dry fruits, rosemary emulsion

BARKOUKECH FROM TOZEUR     54^{DT}
With octopus, squids, shrimps and cuttlefish, in a creative North-South mix

THE BEEF FILLET   54^{DT}
Crispy jellied with ancestral taste Beef Hargmaen, pan seared tournedos with red berries, full-bodied gravy with extracts of flowers, line of loubia puree with mascarpone cream

THE LOBSTER FROM CAP ZBIB   95^{DT}
Cooked with the shell in spices of old, risotto flavoured with coucha of red mullet bouillabaisse style and infused in saffron (300 gr)





THE ANCESTRAL DISHES

MLOUKHIA  42^{DT}
of beef cheeks lham erass

LAHMET DHOL    49^{DT}
With tuna and cheese mhamra

ADRA'S COUSCOUS

* With fish    48^{DT}

* With lamb   45^{DT}

FELL MACARONIS WITH FISH     49^{DT}
from Cap Bon flavoured with green bay leaf

SEA BASS STUFFED WITH SHRIMPS   49^{DT}
flavored with dill and saffron and cooked in Mosli way

QUAIL WITH RAISIN    45^{DT}
Steamed frik and seasonal vegetables








* A SWEET END ...



THE SIGNATURE DISHES

ZGOUGOU DOME     25^{DT}
Salted butter caramel, vanilla cream flavored with geranium

THE «GRAND CRU» CHOCOLATE    25^{DT}
FROM VALRHONA®

MAHKOUKA WITH THIN SEMOLINA    25^{DT}
AND DRY FRUITS
Mille-feuille style, red berries' jelly, mango mousse,
white chocolate and quenelle of "chemia" ice cream











WHITE ELEGANCE     25^{DT}
With hazelnuts and gold powder, signed La Badira

FUSION OF TASTES     25^{DT}
Carob mousse, almond and white chocolate biscuit,
praline, crispy orange





THE ANCESTRAL DISHES

- PLATE OF CUT FRESH FRUITS 25^{DT}
- DECLINATION OF     25^{DT}
RAMADAN PASTRIES
assida zgougou, zriga and its samsa roll, mhalbia
with apricots' loukoum
- KHOBSET BISCUIT    25^{DT}
GRANDMOTHER STYLE
- PARFAIT WITH DATES     25^{DT}
Dry fruits rfissa, houmous puree with eucalyptus honey
- CHOICE OF ICE CREAMS   19^{DT}
AND SORBETS

