

* FOR STARTERS ...



SIGNATURES

LENTIL SOUP with oriental flavors, emulsified with olive oil ■ VEGAN ■ VEGETARIAN ■	32 ^{DT}
TRADITIONAL MECHOUIA In mille-feuille, coriander-flavored ricotta, creamy tuna with black olives, fine gazpacho jelly with herbs with its small vegetable garden G P L N O	37 ^{DT}
SHRIMP STRADDLE Shrimp marinated in oil and vanilla pod, avocado and fresh tomatoes flavored with dried Nabeul peppers and poppy seeds G L C ■ LOCALLY SOURCED ■	48 ^{DT}
GROUPEr QUICHE Tagine style with coriander and pistachio pieces, onion charmoula and tomato coulis P L O N G ■ LOCALLY SOURCED ■	39 ^{DT}
TOMATO TART IN TWO WAYS In compote with basil oil, and in confit carpaccio G ■ VEGAN ■ VEGETARIAN ■	35 ^{DT}



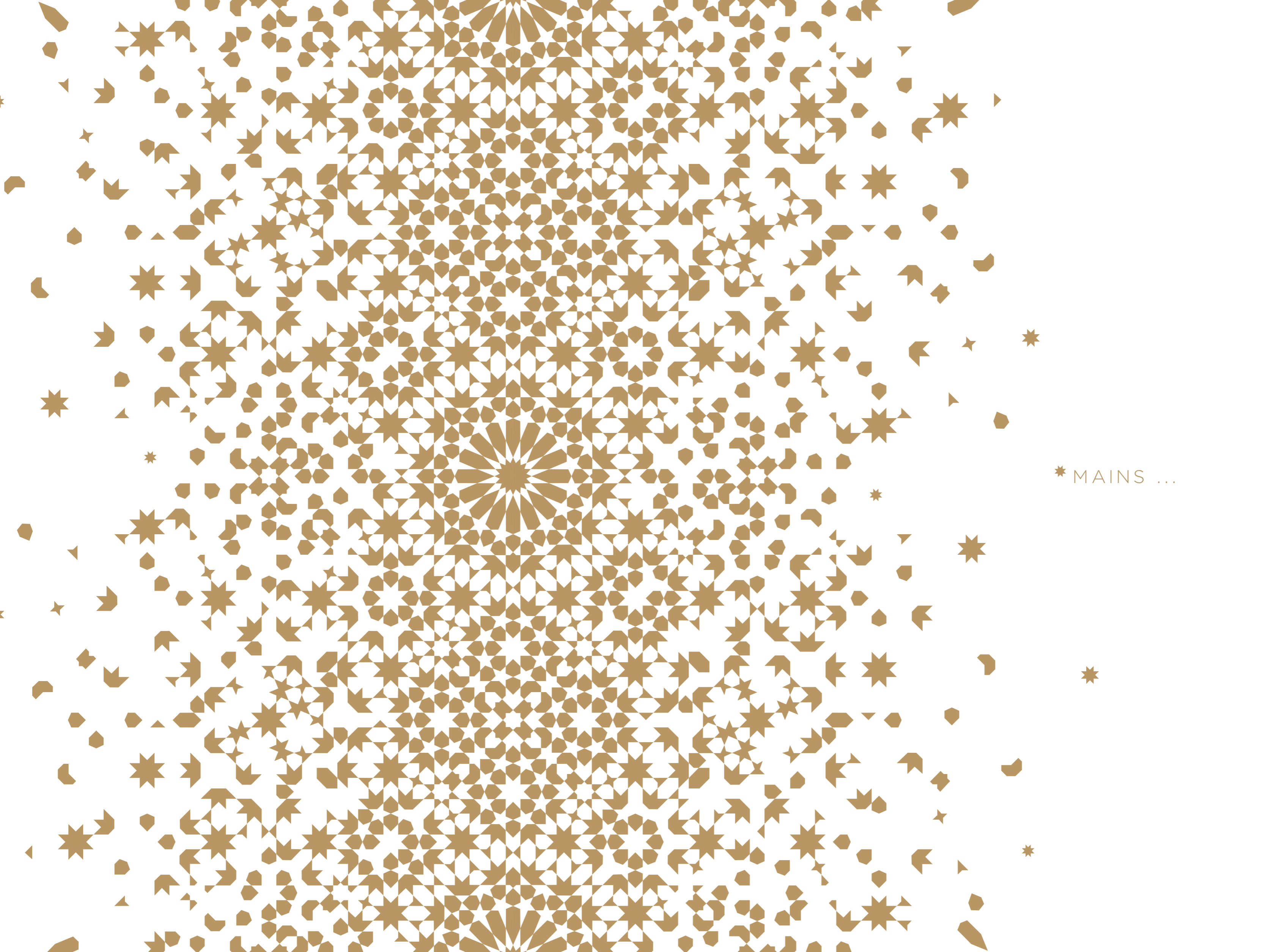
Sesame	S	ALLERENS
Mustard	M	
Fish	P	
Shellfish	C	
Molluscs	Mo	
Sulphite	Su	
Peanuts	A	
Nuts	N	
Egg products	O	
Milk & Dairy products	L	
Gluten	G	
Soy	So	
Celery	Ce	
Lupine	Lu	



THE ANCESTRALS

SDER SOUP WITH MEATBALLS Capers and lemon confit G Su	37 ^{DT}
THE MUST-HAVE BRIK WITH AN EGG AND FLAVOR OF YOUR CHOICE * Tuna and ricotta O G P L So * Prawns O So G C L * Minced meat O So G	32 ^{DT}
TCHICH BIL KARNIT Octopus Tunisian soup G So Mo Ce ■ LOCALLY SOURCED ■	45 ^{DT}
KERKENNAH OCTOPUS SALAD with paprika potatoes, olive oil from the Sahel Mo ■ LOCALLY SOURCED ■	48 ^{DT}
KAFTÉJI FROM KAIROUAN Prepared instantly, with «kleya» O So	37 ^{DT}
TYPICAL NABEUL OJJA OF YOUR CHOICE * With vegetables O ■ VEGAN ■ VEGETARIAN ■ * With merguez O * With shrimp O C	32 ^{DT} 37 ^{DT} 37 ^{DT}
REDHKHA SALAD FROM TOZEUR Coriander and lemon confit Su ■ VEGAN ■ VEGETARIAN ■	35 ^{DT}





* MAINS ...



SIGNATURES

- LAMB FROM SIDI BOUZID 69^{DT}
Cooked during 7 hours at low temperature,
borzguene Style semolina with dried fruits, date juices
G So L N ■ **LOCALLY SOURCED**

- BARKOUKECH FROM TOZEUR 69^{DT}
with octopus, squid, shrimp and cuttlefish,
in a creative north-south medley
G So C Mo ■ **LOCALLY SOURCED**

- STUFFED SQUIDS 69^{DT}
Bulghur with peas, fried tentacles with sweet spices
G C Mo ■ **LOCALLY SOURCED**

- STEAMED VERMICELLI 52^{DT}
Vegetables with saffron pistils and dried fruits
G So N Su ■ **VEGAN** ■ **VEGETARIAN**

- SEABASS MALFOUF 69^{DT}
Stuffed with shrimp, spinach and ricotta,
mosli-style vegetables
P C L G ■ **LOCALLY SOURCED**

- MONKFISH SFAXIAN STYLE 69^{DT}
Pot au feu way, in its fresh vegetable sauce
Su P



THE ANCESTRALS

- MLOUKHIA 59^{DT}
of beef cheeks lham erass

- BEEF FILLET 69^{DT}
lahmet slata style & cheese au gratin
O L So Su ■ **LOCALLY SOURCED**

- ADRA'S COUSCOUS 69^{DT}
* With fish G So P 69^{DT}
* With lamb G So 69^{DT}
* With vegetables G ■ **VEGAN** ■ **VEGETARIAN** 52^{DT}

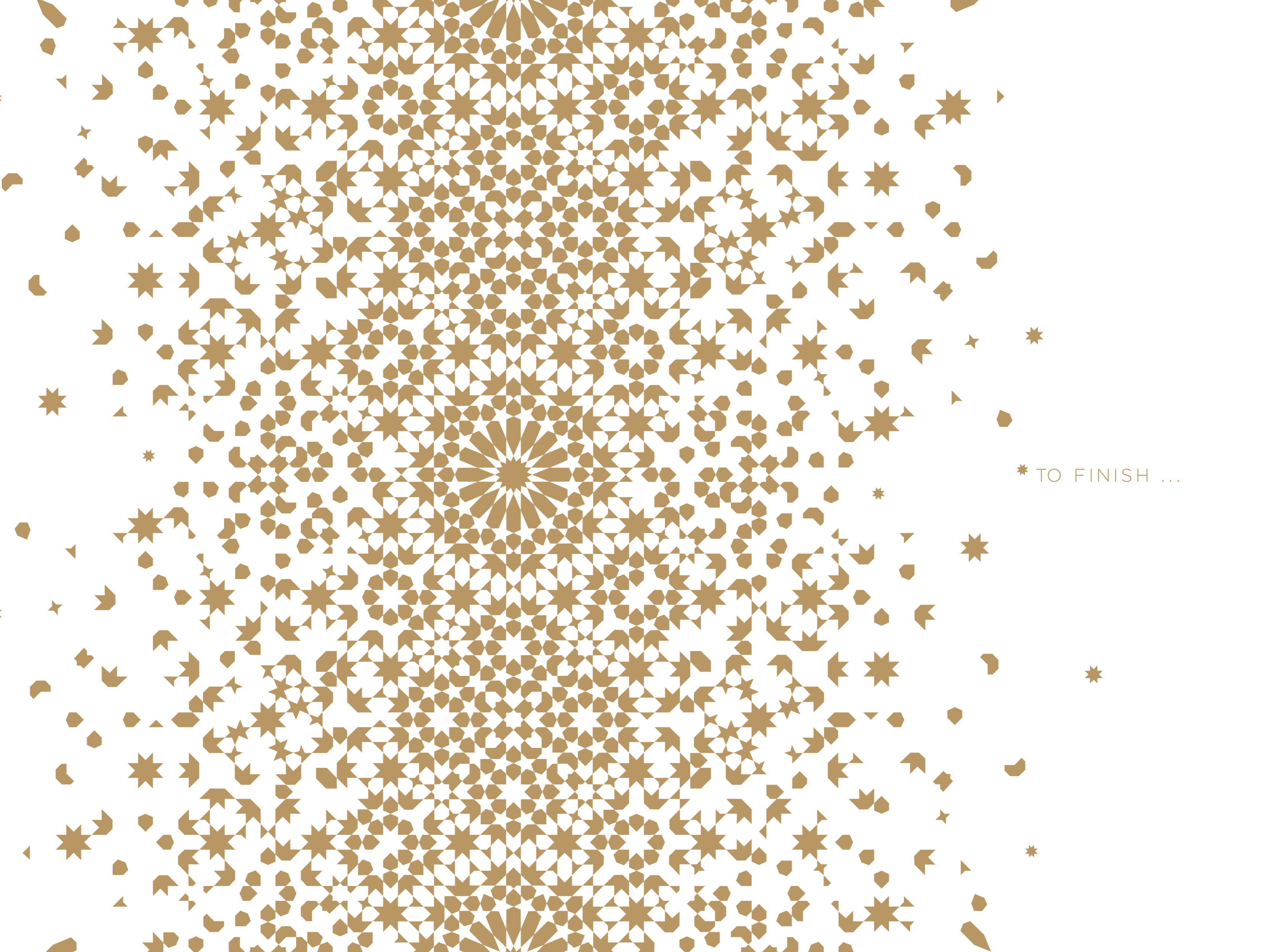
- FISH MACARONI 69^{DT}
Spicy Salsa
G So M P ■ **LOCALLY SOURCED**

- CHICKEN LEG ZITOUNIA 55^{DT}
Simmered with curcumin, candied lemon
and saffron potato
So ■ **LOCALLY SOURCED**

- LAMB METHEWMA 69^{DT}
Simmered in its juice flavored with fresh coriander
and almonds, meatballs with dried mint
L So N ■ **LOCALLY SOURCED**



- ALLERGENS**
- Sesame **S**
 - Mustard **M**
 - Fish **P**
 - Shellfish **C**
 - Molluscs **Mo**
 - Sulphite **Su**
 - Peanuts **A**
 - Nuts **N**
 - Egg products **O**
 - Milk & Dairy products **L**
 - Gluten **G**
 - Soy **So**
 - Celery **Ce**
 - Lupine **Lu**



* TO FINISH ...



SIGNATURES

- DÔME OF ZGOUGOU 32^{DT}
Salted butter caramel, geranium-flavored vanilla cream
L N O So G
- VALRHONA® GRAND CRU CHOCOLAT 32^{DT}
L N O So G
- FUSION FLAVORS 32^{DT}
Carob mousse, almond-white chocolate biscuit,
crispy praline with orange
L N O So G
- COCOA VELVET PISTACHIO 32^{DT}
Pistachio mousse, white chocolate insert
with cardamom, crunchy praline
L N O So G



THE ANCESTRALS

- ASSORTED CHEESE BOARD 50^{DT}
L N **LOCALLY SOURCED**
- PLATTER OF CUT SEASONAL FRUIT 32^{DT}
N **VEGAN**
- RAMADAN VARIATION 32^{DT}
Zgougou assida, zriga and a samsa cigar,
hazelnut cream
L N G S
- KHOBSET BISCUIT GRANDMOTHER STYLE 32^{DT}
G N L Su O So A
- ICED PARFAIT WITH DATES 32^{DT}
L N O



- ALLERGENS**
- Sesame **S**
 - Mustard **M**
 - Fish **P**
 - Shellfish **C**
 - Molluscs **Mo**
 - Sulphite **Su**
 - Peanuts **A**
 - Nuts **N**
 - Egg products **O**
 - Milk & Dairy products **L**
 - Gluten **G**
 - Soy **So**
 - Celery **Ce**
 - Lupine **Lu**