



STARTERS

Trio of mini-salads

- Azenbou tabbouleh with roasted squash & rosemary
- Lentil salad à la lyonnaise
- Lacto-fermented beets with cumin seeds

or

Fresh goat cheese and smoked trout
puff pastry with arugula
& pomegranate seeds

MAINS

Ombrinette fillet with sauce vierge,
accompanied & herbed berkoukch,
roasted eggplant & sweet potato

or

Berkoukch vegetarian bowl with an
assortment of seasonal vegetables

DESSERTS

Quince curry crumble
with 'surprise' ice cream

or

Fenotte cake
(pound cake with almond praline and custard)

For the autumn edition of Harvest Festival Marrakech, Saloua Cherkaoui and Soufiane Lazrak have designed a Mediterranean menu that combines local ingredients with a French touch. It features azenbou, a unique couscous made from toasted tender barley, and berkoukch, a large-grained wheat couscous rolled by hand. All the fruits and vegetables – including purple and yellow sweet potatoes – are harvested fresh from our farm, and what we don't grow is purchased at the Souk Fermier, a weekly agroecological farmers' market hosted by Majorelle Garden. The aromatic herbs are grown on site and the spices sourced through traditional herbalists in the Medina.

We obtain many of our ingredients from High Atlas rural cooperatives, especially ones created by women. The almonds in the fenotte cake come from the Taytmatine Cooperative of Ait Attab, the fresh goat cheese from Al Oulfa Cooperative in Lalla Takerkoust and the berkoukch from Cooperative Dematena in Demnate, from where we source the azenbou as well. We partner with Gelato Art, who provide the 'surprise' ice cream, along with other caterers and delicatessens – such as La Fromagerie des Chefs – that are committed to using local products.

