



Dar Les Cigognes

Boutique Hotel Marrakech

L'Art de la Table

Concerning the spices of Arabia, let no more be said. The whole country is scented with them and exhales an odour marvellously sweet.

- Herodotus

Philosophy in the Kitchen

Morocco is a country where a tomato still tastes like a tomato, and where most production is still naturally organic. It is a country that still eats with the seasons, shunning ingredients that have been grown in some faraway place and sent in refrigeration units halfway around the world. For the Moroccan, freshness is everything.

At Dar Les Cigognes, we believe that this is the way food should be. We go to the market everyday to find what is fresh. We follow the seasons in what we prepare, and remain faithful to fresh ingredients.

We make everything we serve, from pastries, to bread, to the most complex dishes. The best in Moroccan cuisine is home cooked.

Philosophie dans la Cuisine

Short Note on History of Moroccan Cuisine

Morocco has a great culinary traditions. No less an authority than Alain Ducasse considers it to be one of the mother cuisines of the world.

Morocco certainly possesses all the elements required for greatness in kitchen arts: an abundance of excellent ingredients, a variety of cultural influences, a great civilisation, and finally a refined palace life to make the best of these other influences.

Recipes in Morocco have been passed on orally down the generations. Today, the best cuisine is likely to be found in houses and at Dar Les Cigognes.

Note Historique sur la Cuisine Marocain

Complimentary Breakfast

We serve a traditional Moroccan breakfast included in the price of the room. Additional items or a European breakfast may be prepared for an additional charge.

We take great pride in bringing what is local and homemade to life. Our jams and jellies are all made on the premises, as is our fresh yoghurt.

A typical Moroccan breakfast includes:

Freshly squeezed orange juice
Homemade yoghurt
Square layered Moroccan pancakes (*rghaif*)
Round fluffy Moroccan pancakes (*beghrir*)
Cake
Homemade Preserves and Honey
Tea or Coffee

Petit Dejeuner Inclus

Menu Dejeuner: À la Carte

Entrée

Briouates variés | Selection of Moroccan Samosas
Sélection de salades Marocaines | Selection of Moroccan Salads
Billes de melon et tomates à la chèvre fraîche | Melon, tomato, and goat
cheese salad
Soupe du Jour | Soup of the Day

Volaille and Poisson

Brochette de Poulet | Chicken Skewers
Pastilla au Poulet | Chicken Pastilla
Brochette de lotte au curry | Monkfish skewers au curry

Viande

Tajine de bœuf aux pruneaux | Beef and Prunes tajine
Tajine de Kefta aux oeufs | Meatball tajine with eggs
Keftas grillés avec frites | Grilled ground beef with French Fries
Brochette d'Agneau ou Boeuf | Lamb or Beef Skewers

Dessert

Salade de Fruits | Fruit Salad
Orange a la Cannelle | Oranges with Cinnamon
M'halbi | Cream Pudding with Orange Flower Water
Glaces | Ice cream
Jus de Fruits | Fruit Smoothie

Coffee, Tea, and Petits-Fours

Menu Diner à 350 DH

Entree

Soupe au carottes et gingembre | Carrot and ginger soup
Harira | Moroccan soup
Briouates variés | Selection of Moroccan Samosas

Poisson

Tajine de lotte à l'huile d'Argan | Monkfish tajine with Argan oil
Pastilla aux fruits de mer | Seafood Pastilla

Volaille

Pastilla au pigeon | Pigeon Pie
Poulet farci au coriandre | Chicken stuffed with garlic and coriander
Poulet aux grains de nigelle | Chicken with nigella seeds
Poulet aux figes et au noix | Chicken with figs and walnuts
Tajine de poulet aux olives et citrons confits | Chicken Tajine with olives and pickled lemons

Viande

Agneau aux abricots sec | Lamb with dried apricots
Tangia Marrakchia | Slow cooked meat (order 24 hours before)
Couscous aux sept légumes | Couscous with lamb and vegetables
Confit d'agneau aux raisins et aux amandes | Lamb confit with raisins and almonds

Dessert

Tarte maison | Homemade tart
Chakhchoukha | Puff pastry with milk and almonds
Roulé à la pâte d'amande | Almond pastry (M'Hancha)
Cake à l'Orange | Orange Cake

Coffee, Tea, and Petits-Fours

Entree, Choice of Main, Dessert, Coffee

Afternoon Tea : Complimentary

In Morocco, you will find that tea celebrates many occasions, not least the buying of a carpet, the making of a new friendship, and most often, in welcoming someone into their home. For a nation that produces no tea of its own, it is extraordinary that their addiction to the brew has made it the second largest per capita consumer of it in the world.

The traditional Moroccan tea is a mixture of spearmint and Chinese gunpowder tea. Berbers prepare a tea with a wide variety of herbs mixed with the basic mint. This lends the tea a more complex flavour. If you would like to try Berber tea, please let us know. We also prepare our tea slightly less sweet than is the norm.

We provide tea cake along with a wide selection of teas every afternoon on a self-serve basis. Moroccan tea and pastries are available (charged) as a separate order. Moroccan pastries are deliciously varied and include pastries with figs, almonds, sesame seeds, peanuts, and sometimes even coconut.

The de l'Apres-Midi

Humidor

After a meal, what better way to relax than with a cigar or a chicha. At Dar Les Cigognes we have a variety of fine Cuban cigars to choose from.

Cigar prices vary according to the cigar selected.

Chicha, or hubbly bubbly, is a traditional Arab water pipe. We have a wide range of flavoured tobaccos to choose from.

Chicha is priced at 50 Dirhams. Just let us know and we will be happy to prepare a pipe for you.

Le Smoking

Les Boissons | Drinks

Vin Rouge

Château des Templiers	530
Domaine de Sahari	180
Sahari Réserve	250
Médaille Cabernet	270
Brouilly	300

Vin Rose et Gris

Beauvallon	130
Gris de Guerrouane	140

Vin Blanc

S de Siroua	240
Cuvée President	150

Soft Drinks

Coca Cola	25
Coca Light	25
Schweppes Tonic	25
Sprite	25
Fanta Citron	25
Eau minérale plate	25
Eau minérale plate ½	15
Eau gazeuse	25

Jus de Fruits

Jus de pêche	25
Jus d'ananas	25

Aperitifs

Kir	60
Porto <i>rouge, blanc</i>	60
Martini <i>rouge, blanc</i>	60
Campari	60
Pastis	60

Champagne

Moët et Chandon	1000
Delabarre	645

Biere

Heineken	50
Casablanca	50
Corona	60

Vodka

Absolut	90
Smirnoff blue	90

Gin

Bombay Sapphire	90
Bosford	80

Rhum

Bacardi blanc	80
Havana Club Añejo	90

Sharbats

Lait d'Amandes	50
Sharbat aux pommes	50

Jus de Fruits Frais

Jus d'orange pressée	35
Jus de Carotte, orange	35
Lait aux bananes	35
Lait aux fruits secs	40
Cocktail maison	35

Boissons Chauds

Thé à la menthe	30
Thé noir	25
Thé citron Lipton	25
Verveine	25
Café	25
Café au lait	25
Espresso Lavazza	25

Whisky

Ballantines	80
Red Label	80
Black Label	90
Chivas	90

Pur Malt

Glenmorangie	90
Macallan	90

Digestifs

Remy Martin	90
Courvoisier	90
Calvados	90
Bailey's	90

Cocktails

All at	95
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Please note that all prices are indicative, and are subject to change. Also, menu and availability of items varies, particularly with foods and the season. Please also note that alcoholic beverages in Morocco attract a very high level of tax (included in prices above).

Dar Les Cigognes

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