

## Breakfast

# A LA CARTE



### SELECTION OF BREAD AND PASTRIES FROM OUR CHEF

Assortment of marmalade, butter and honey from the Rif



### ORGANIC FARM EGGS FROM "LES DOMAINES"

Prepared at your convenience Served with baby lettuce and salad

> fried egg boiled scrambled poached spinach peppers mushroom



### EGG WHITE OMELET With herbs



### TOPPINGS

Pork or turkey ham Beef merguez Pork or beef bacon

If you have any concerns regarding food allergies, please alert your server prior to order





# The FAVORITES



### BENEDICT

Salmon or ham (pork/turkey)

### EGG TAGINE WITH KHLIE

Dried meat of Fez

### POACHED EGG WITH AVOCADO

Cereal toast

### MULTI CEREAL BAGEL

Smoked salmon and American cheese

# The SIGNATURES



### **QUINOA PATTY**

Mollet egg and avocado

### BENEDICT

Truffed Dutch foam

### **RANCHEROS**

Tortilla bread, salsa, red beans, cream cheese and avocado



### CAVIAR KALUGA GRAND CHEF

Sublimate your signature with 30 grams of Caviar 1,800

### From the

## GRIDDLE



#### FRENCH TOAST

Berries marmalade

#### **PANCAKES**

Maple syrup or Rif honey

### WAFFLE

Sugar or chocolate

### SWEET CROFFLE

Cider caramel and seasonal fruits

### GARNISHED CREPE

Yogurt, seasonal fruits and hazelnut

## Moroccan

## SPECIALTIES



### SELECTION OF MOROCCAN CREPES

(Baghrir, Harcha and Mssemen) amlou argan oil honey of the Rif fresh Jben



### Cereals

# & FRESH FRUITS



**CORN FLAKES** ALL BRAN RICE KRISPIES CHOCO POPS SPECIAL K

HOMEMADE GRANOLA

SWISS BIRCHER MUESLI

PORRIDGE

water or milk

PLATTER OF FRESH FRUITS

BOWL OF FRESH BERRIES

CHEESE



### PLATTER OF FRESH & MATURE CHEESE

Bread with fig chutney and dried fruits

# Hot DRINKS



COFFEE **AMERICAN ESPRESSO** DECAFFEINATED CAPPUCCINO LATTE HOT CHOCOLATE SELECTION OF TEA AND INFUSIONS GREEN MINT-TEA

Fruit Juices

# FRESH AND PRESSED



ORANGE **GRAPEFRUIT CARROT** 

## SMOOTHIES



DRIED FRUITS RED FRUITS BANANA AND DATES