

# L'Orangerie

## Lawrence Mixology Parlor

Welcome to the captivating world of our gastronomic cocktail card. We are delighted to present a selection of meticulously developed cocktails that illustrate the art of our mixologists. Each cocktail is a real masterpiece, merging with expertise the best ingredients from sustainable agriculture and prepared with absolute precision.

Let yourself be seduced by the extraordinary flavors and the perfect balance of our gastronomic cocktails, where each sip transports you on a sensory journey. Our mixologists have skillfully combined organic and local ingredients, carefully selected from the finest herbs, fruits and spices, to create profiles of harmonious and unique flavors. From the invigorating explosion of an infused creation to citrus fruits with

complex nuances of a smoked and aromatic masterpiece, our card offers a range of options that will satisfy the most demanding palaces.

Tariq and Redouane invite you to explore our card of gastronomic cocktails and immerse yourself in a moment of pure relaxation. Each cocktail embodies our unshakable commitment to the quality, sustainability and search for exceptional flavors.



ESSBAI Kamil  
Directeur de la restauration

<b>BERRY BLISS</b> <b>14.3%ALC   10cl   Aromatic</b> Jack Daniel's Honey Cranberry, Red Fruits & Orgeat infusion Fresh lime juice Egg white - optional	140
<b>EMERALD ISLE</b> <b>8%ALC   16CL   Aromatic</b> Bombay Sapphire Kiwi & Mint Infusion Fresh lime juice Tone water Egg white	140
<b>AROMATIC ELIXIR</b> <b>15.6%ALC   13cl   Dry</b> Sake Junmai Tito's Vodka - Gluten Free Jasmin Bacanha Baacanha bergamot Fresh lime juice	150
<b>WATERMELON CRUSH</b> <b>14.2%ALC   10.5cl   Costs</b> Tito's Vodka - Gluten Free Pastec liquor Marie Brizard Bacanha pink Fresh lime juice	150

All cocktails are available in an alcohol-free version

## ● SPARKLING WINES ●

	Glass	Bottle
<b>AOC Cremant of the Atlas</b>		
La Perle du Sud	260	1 800
<b>AOC Champagne</b>		
NM, Laurent Perrier Brut Fillette		550
NM, Laurent Perrier Brut	400	2 000
NM, Laurent Perrier Brut Cacher		2 900
NM, Laurent Perrier Brut Blancs de Blancs		3 200
NM, Laurent Perrier Brut Rose		3 300
NM, Laurent Perrier Brut Magnum		4 200
NM, Laurent Perrier Brut Grand Siecle		5 500

## ● WHITE WINES ●

	Glass	Bottle
<b>France</b>		
<b>AOP Alsace</b>		590
Reserve, Gustave Lorentz - 2019 - Fresh (Riesling)		
<b>AOP Pouilly Fumé</b>	140	680
Cellier des Marnes, Dezat - 2021 - Fresh (Sauvignon Blanc)		
<b>AOP Sancerre</b>		740
Les caillottes - 2021 - Fresh (Sauvignon Blanc)		
<b>AOP Chablis</b>		850
La Monale "M de Ligny" Cacher 2021 - Fresh(Chardonnay)		
<b>AOP Pouilly Fuissé</b>		920
Marie Antoinette - 2021 - Fresh (Chardonnay)		
<b>AOC Chablis 1er Cru Fourchaume</b>		950
Gerard Tremblay - Fresh (Chardonnay)		
<b>AOP Condrieu</b>		1 650
"La Petite Cote" Yves Cuilleron - 2020 - Fresh (Viognier)		
<b>Italy</b>		
<b>DOC Campania</b>	140	790
Feudi di San Gregorio - 2021- Fresh(Fiano di Avellino)		
<b>Spain</b>		
<b>DO Catalunya</b>	140	550
Vina Esmeralda, Torres - 2021 - Fruity (Moscatel, Gewurztraminer)		
<b>Morocco</b>		
<b>AOG Zenata</b>		
S de Siroua, 2022 - Fresh (Chardonnay)		500
CB Signature, 2022 - Fruiy (Chenin)		650
<b>Domaine du Val D'Argan</b>		
Perle Blanche Bio,2021 - Fruity (Viognier, Muscat petits grains)		590
Perle Orange Bio, 2021 - Fruity(Viognier, Muscat petits grains)		590
<b>AOC Coteaux de l'Atlas</b>		
La Tour Roslane, 2021 - Fresh(Chardonnay)	140	620
Château Roslane, 2022 - Round (Chardonnay)		850

## ● ROSE & GRAY WINES ●

	Glass	Bottle
<b>France</b>		
<b>AOP Cotes de Provence</b>		
Manon Ravoire, 2022 - Dry (Syrah, Grenache & Cinsault)	140	620
The Pale, Château D'Esclan - Dry (Grenache, Cinsault & Syrah)	170	740
Château Miraval - Dry (Cinsault, Grenache, Rolle & Syrah)		920
"M" Minuty, 2022 - Dry (Grenache, Cinsault & Syrah)		950
Whispering Angel, Château d'Esclan - Dry (Cinsault, Grenache, Rolle & Syrah)		1 200
<b>Spain</b>		
<b>DO Douro</b>		
Mateus - Fruity (Bafa, Rufete)		520
<b>Morocco</b>		
<b>AOG Zenata</b>		
S de Siroua, 2022 - Fresh (Merlot)	120	520
Ait Souala Gris, 2022 - Dry (Grenache & Cinsault)	130	590
Tandem, 2022 - Dry (Cinsault & Grenache)	140	620

## ● RED WINES ●

	Glass	Bottle
<b>France</b>		
<b>AOP Sancerre</b>	140	690
Cellier des Marnes, Dezat, 2021- Light (Pinot Noir)		
<b>AOP Graves</b>		920
Les Delices d'Apollon - Chateau Venus, 2018 - Round (Cab. Franc & Merlot)		
<b>AOP Saint-Estephe</b>		920
2nd Pez, Château de Pez, 2018 - Round (Merlot, Cab. sauvignon, Petit verdot & cab. franc)		
<b>AOP Crozes-Hermitage</b>		950
Les Fees Brunes, 2018 - Tannic (Syrah)		
<b>AOP Saint-Julien</b>		1 500
Lalande Borie, 2017 - Tannic (Cab. Franc, Merlot & Cab. Sauvignon)		
<b>AOP Saint-Estephe</b>		2 500
Haut Marbuzet, 2018 - Tannic(Cab. Sauvignon, Merlot, Cab. Franc & Petit Verdot)		
<b>AOP Cote-Rotie</b>		2 600
"La Madiniere" Yves Cuilleron, 2018 - Tannic (Syrah)		
<b>Italy</b>		
<b>DOCG Chianti Superiore</b>	140	620
Castello Trebbio - 2020- Round (Sangiovese)		
<b>DOC Barbera d'Asti</b>		850
"Le Gagic", La Meridiona - 2019- Round (Barbera)		
<b>Spain</b>		
<b>DOCa Rioja</b>		890
Marques de Vargas Reserva - 2017 - Tannic (Tempranillo)		
<b>DO Ribera Del Duero</b>		2 600
Pingus - 2018 - Tannic (Tempranillo)		
<b>Morocco</b>		
<b>AOG Zenata</b>		
S de Siroua, 2020 - Round (Syrah)	130	550
CB Signature, 2020 - Round (Marselan, Carmenere et petit Verdot)		590
Kinor Cacher, 2019 - Tannic (Cabernet Franc, Syrah & Arinarnoa)		650
Tandem, 2021 - Round (Syrah)		850
<b>AOC Coteaux de l'Atlas</b>		
La Tour Roslane, 2019 - Round (Cabernet Sauvignon & Merlot)	140	620
Château Roslane, 2020 - Tannic (Cab. Sauvignon, Merlot et Syrah)		850
<b>AOG Guerrouane</b>		
Azayi Bio, 2020 - Round (Carignan)		690

## VODKAS

	Glass	Bottle
Tito's handmade	140	1 800
Gray Goose	160	2 000
Gray Goose Essences Strawberry & Lemongrass	160	2 000
Gray Goose Essences Watermelon & Basil	160	2 000
Gray Goose Essences Peach & Rosemary	160	2 000
Belvedere Lake	190	2 900
Crystal Head	200	3 000

## GIN S

	Glass	Bottle
Bombay Sapphire	160	2 000
Bombay Sapphire Bramble	220	2 000
Tanqueray Sevilla	160	2 300
Hendrick's	170	2 500
Monkey 47	320	2 800
The Botanist	190	2 900

## WHISKEYS

	Glass	Bottle
Tennessee Whiskey - Jack Daniel's	130	1 700
Tennessee Whiskey - Jack Daniel's Honey	130	1 700
Tennessee Whiskey - Gentleman Jack	150	2 000
Single Malt - Glenfiddich 12 years old	150	2 000
Single Malt - Glenfiddich 15 years old	200	2 700
Single Malt - Glenfiddich 18 years old	260	3 500
Blended Malt - Dewar's 12 years old	140	1 900
Blended Malt - Monkey Shoulder	160	2 000
Blended Malt - J.W. Black Label	180	2 400
Blended Malt - J.W. Blue Label	730	9 900

## RUMS

	Glass	Bottle
Cuba - Bacardi Carta Blanca	160	2 000
Cuba - Bacardi Oakheart	130	2 000
Dominican Republic - Relicario Superiore	150	2 500
Dominican Republic - Relicario Supremo	190	2 700

## TEQUILAS

	Glass	Bottle
Jalisco - Camino Real Silver	160	2 000
Jalisco - Patron Silver	220	2 700
Jalisco - Patron Reposado	230	2 900
Jalisco - Volcan Blanco	240	3 300
Jalisco - Patron Anejo	280	3 500
Jalisco - Don Julio Anejo 1942	880	12 000

## FORTIFIED

	Glass	Bottle
Porto Offley Ruby Red	110	1 400
Porto Offley Ruby White	110	1 400

## VERMOUTH

	Glass	Bottle
Martini Rosso	100	1 400
Martini Bianco	100	1 400
Martini Rosato	100	1 400
Martini Extra Dry	100	1 400

## ANISEED APERITIFS

	Glass	Bottle
Ricard	130	1 300

## COGNACS & ARMAGNAC

	Glass	Bottle
Armagnac Sempe Vs	130	1 200
Armagnac Sempe Vsop	130	1 500
Abk6 Vs	160	2 000
Abk6 Vsop	180	2 200
Hennessy Vsop	240	3 000
Abk6 Xo	390	4 900
Hennessy Paradis	1 400	21 000

## LIQUORS & BRANDIES

	Glass	Bottle
Aperol Apertivio	130	900
Caffe Borghetti	130	1 300
Marie Brizard	130	1 300
Grand Marnier Cordon Rouge	130	1 400
Malibu	130	1 400
Sambuca Isolabella	130	1 400
Campari	130	1 400
Get 27	130	1 400
Calvados Boulard Vs	130	1 400
Massenez - Mirabelle	130	1 400
Massenez - Poire Williams	130	1 400
Massenez - Prune	130	1 400
Grappa Alexander Bottega	130	1 400
Cachaca Sao Cabana	130	1 400
Bailey's	130	1 500
Liqueur De Cassis - Heritier Guyot	130	1 500
Cointreau	130	1 500
Fernet Branca	130	1 500
Massenez Kirsch	130	1 500
Calvados Boulard Vsop	130	1 600
Jagermeister	130	1 700
Amaretto Disaronno	160	2 000

## BEERS

San Miguel Sans Alcohol	80
Mahou	90
San Miguel	90
Casablanca	100
Heineken	100
Budweiser	110
Corona	110
Triplekarmeliet	130

## HOT DRINKS

Coffee(Expresso, Deca, Cappucino, milk coffee ..)	60
Hot chocolate	60
Selection of The Local Wright	60
Ice coffee	110
Flashing coffee	120

## STILL & SPARKLING WATERS

Sidi Ali 50cl	50
Sidi Ali 75cl	80
Oulmes 75cl	80
Perrier 33cl	80
San Pellegrino 25cl	40
San Pellegrino 50cl	70
San Pellegrino 75cl	100
Evian 33cl	110
Evian 75cl	160

## SODAS

Coca Cola	80
Coca Cola Zéro	80
Orangina	80
Sprite	80
Schweppes Citron	80
Schweppes Tonic	80
Redbull	90

## HEALTHY JUICE COLLECTION

<b>Detox Juice</b>	120
Green apple, cucumber, celery, lemon	
<b>Melanin Juice</b>	120
Carrot - orange - red pepper	
<b>Immunity-Boosting Juice</b>	120
Orange - lemon - turmeric - ginger	
<b>Well-Being Juice</b>	120
Pineapple - Orange - Cinnamon	

Net prices in Dirhams, Taxes and Service included



# L'Orangerie

## Starters

### M O R O C C A N

Vegetable chorba with seafood and oatmeal **170**

Harira soup with diced beef, lentils and chickpeas, served with MAJHOUL dates **140**

Sesonal selection of Moroccan salads **140**

Forest Pastilla with quails, roasted almonds **280**

Trio of briouates: minced meat, fish and chicken, green salad with olive oil **180**

Trio of vegetarian briouates, red pepper coulis sweetened with cinnamon **170**



### I N T E R N A T I O N A L S

Torchon Foie Gras, black raisins with Selou Crumble **290**

Slice of smoked salmon, cauliflower panna cotta on a biscuit parmesan **170**



Supreme lobster soup, and its crispy prawn cigar, fresh mint **290**

Pan-fried snail, porcini mushrooms with parsley and potato foam **160**

Gourmet salad with parmesan, prawns, avocado, asparagus, walnuts and balsamic vinaigrette **160**

Slice of pineapple, large prawns breaded with almonds and orange vinaigrette sauce - argan oil **290**

## Dishes

### M O R O C C A N

#### FISH

Royal Fish Tagine : Monkfish, mussels & prawns with fried eggplants **290**

#### COUSCOUS

Couscous with lamb shoulder, vegetables and chickpeas, onion confit Tfaia with black raisins **190**

#### RFISSA

Traditional tride with cockerel and its broth at RAS LHANOUT **190**

#### MEAT

Beef shank in tagine, artichoke and peas **300**

Lamb shoulder tagine with prunes and roasted almonds **190**

Cockerel M'hamar with chicken liver sauce, home-made lemon confit and olives **200**

Tangia : Traditional Marrakechi dish, saffron meat with old lemon **350**

### I N T E R N A T I O N A L S

Red quinoa with ceps & mushrooms in truffle oil **260**



#### FISH

Pan-fried monkfish medallion, artichoke ragout, pine nut emulsion **300**

Duo of arborio and revered rice in creamy risotto, large DAKHLA shrimp, lobster sauce **280**

Salmon fillet just snacked, new potatoes and shallots **300**

John Dory fillet, fennel, basil, dill and white cheese **350**



#### MEAT

Medallion of beef fillet, apple tarte tatin and juice of glazed chestnuts **300**

Saddle of lamb stuffed with mushroom duxelles, roasted potato purée **260**

Duck breast cooked in a sauté pan, carrot mousseline and ground almonds, small forest tartlet **300**

A slow-cooked chicken thigh served with a basil-infused vegetable stew **170**

## Desserts

Inaya 65% Molten Chocolate **160**

Demoiselle Tatin tart Chef style **150**

Coconut "coconut in ganache and streusel, pineapple confit with yuzu" **160**

Mélimélo of exotic fruits, ganache with lemongrass, hazelnut crumble **160**

Moroccan pastries **160**

Cheese platter **170**

## Princes & Princesses

#### FISH STICK 110

Accompanied by homemade fries

#### MINI CHEESE BURGER 120

#### PENNE WITH CREAM 110

#### SPAGHETTI BOLOGNESE 120

#### TOPPINGS 70

Fries or mashed potatoes or Vegetables or rice or semolina

All our products are locally sourced.  
Except Scottish salmon and Italian parmesan

Net prices in Dihrams, Taxes and Service included

