



Le Menu du Dimanche Midi
Sunday June 14th, 2026
Lunch Menu

Appetizer

Seasonal selection of hors d'oeuvres and salad

Main

Moroccan Lamb Couscous

Couscous is a traditional North African dish made of steamed rolled semolina and a stew spooned on top. Couscous is a staple food throughout the Maghrebi cuisines of Algeria, Tunisia, and Morocco. It was integrated into French and European cuisine at the beginning of the twentieth century and since then has become one of the most appreciated dish in France and especially in the Chef's hometown, Marseille.

In our Couscous you will find lamb shoulder, kefta, merguez, raz-el-hanout broth, poached vegetables, chickpeas, and dried fruits semolina.

Dessert

Red berries Crumble

Orange blossom creme fraiche

\$85

Price per person. Menu will be served family style.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.