

Le Menu du Dimanche Midi Sunday October 26th, 2025 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 through the French colonial empire and the Pieds-Noirs of Algeria and since then has become one of the most appreciated dish in France and especially in our hometown. Marseille.

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

Dessert

Mont-Blanc

Chestnut crème glacé, huckleberry confit, meringue

\$85

Price per person. Menu will be served familly style to your entire party.

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