

LE CHEF

BANQUET

menus



LES DEUX TOURS

MARRAKECH PALMERAIE

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Net Prices All Taxes included in Moroccan Dirhams

Coffee Break

MORNING – IIO MAD/PERS.

Lemon Madeleines
Financiers (small French almond cakes)
French brioche with cinnamon
Crispy French palmiers with brown sugar
Apricots with almonds
Fresh cut fruits
Season juice
Orange juice
Coffee and tea

AFTERNOON – IIO MAD/PERS.

Pear Cake
Scones and accompaniments
Orange cake
Fruits skewers
Moroccan pasties and dry fruits
Homemade macarons
Mango gazpacho
Coffee and tea



Open Bar

1 HOUR OPEN BAR “CLASSIC” – 240 MAD/PERS.

White, red & rosé wine
Beer
Sodas, waters and orange juice
Dry snack selection (chips, puff pastry, peanuts and olives)

1 HOUR OPEN BAR “PRESTIGE” – 330 MAD/PERS.

White, red & rosé wine
Selection of aperitifs & spirits
Beer, sodas, waters and orange juice
Aperol Spritz and Mojito (in a punch style)
Non alcoholic cocktail
Dry snack selection (chips, puff pastry, peanuts and olives)

EXTRA CHARGE FOR 1 HOUR CANAPÉS – 105 MAD/PERS.

Cold

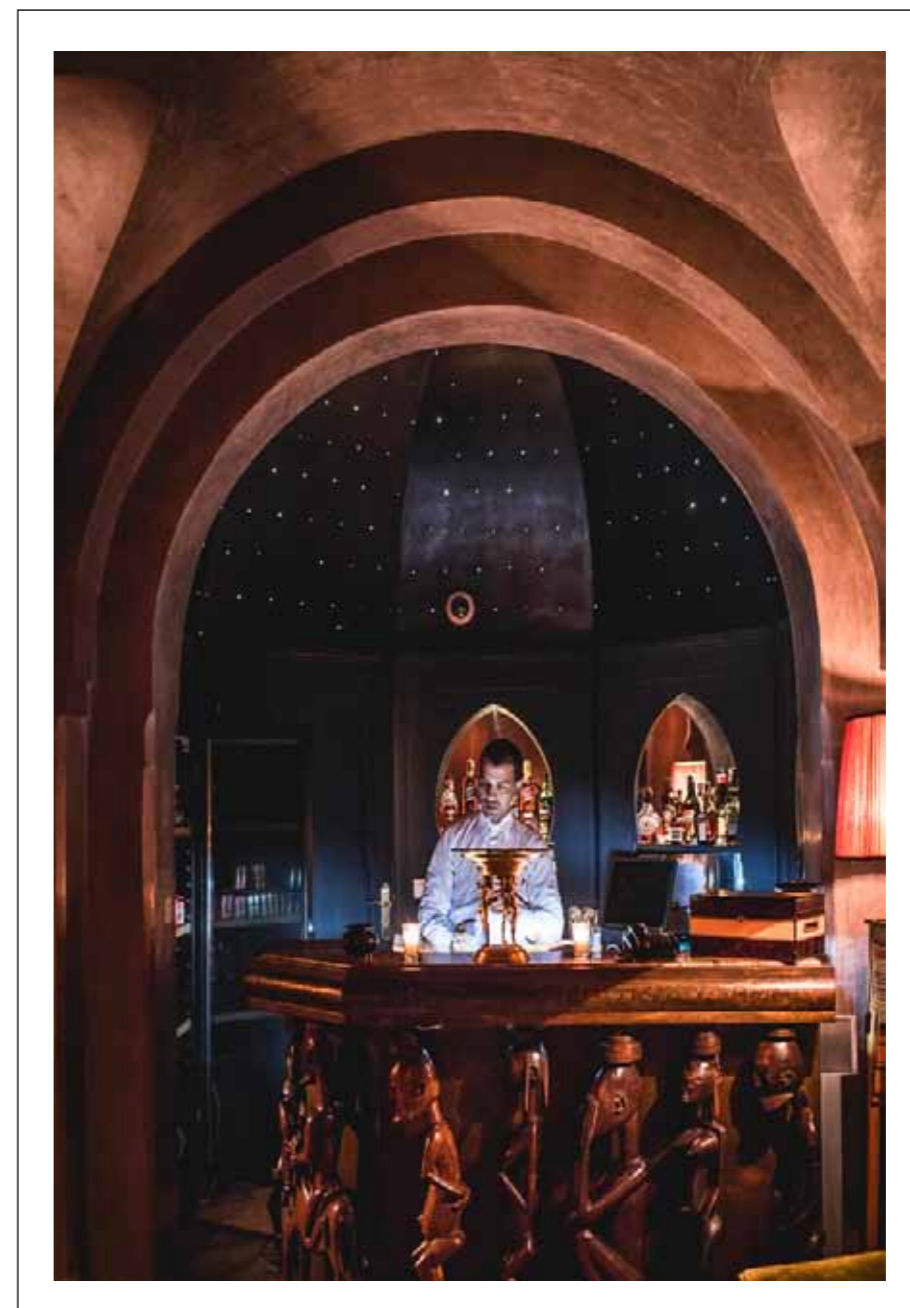
Beef tenderloin salad with cucumber
Chicken and basil spring rolls
Grilled vegetables gazpacho with olive oil
Goat cheese on toast
Mini burger with eggplant and harissa

Hot

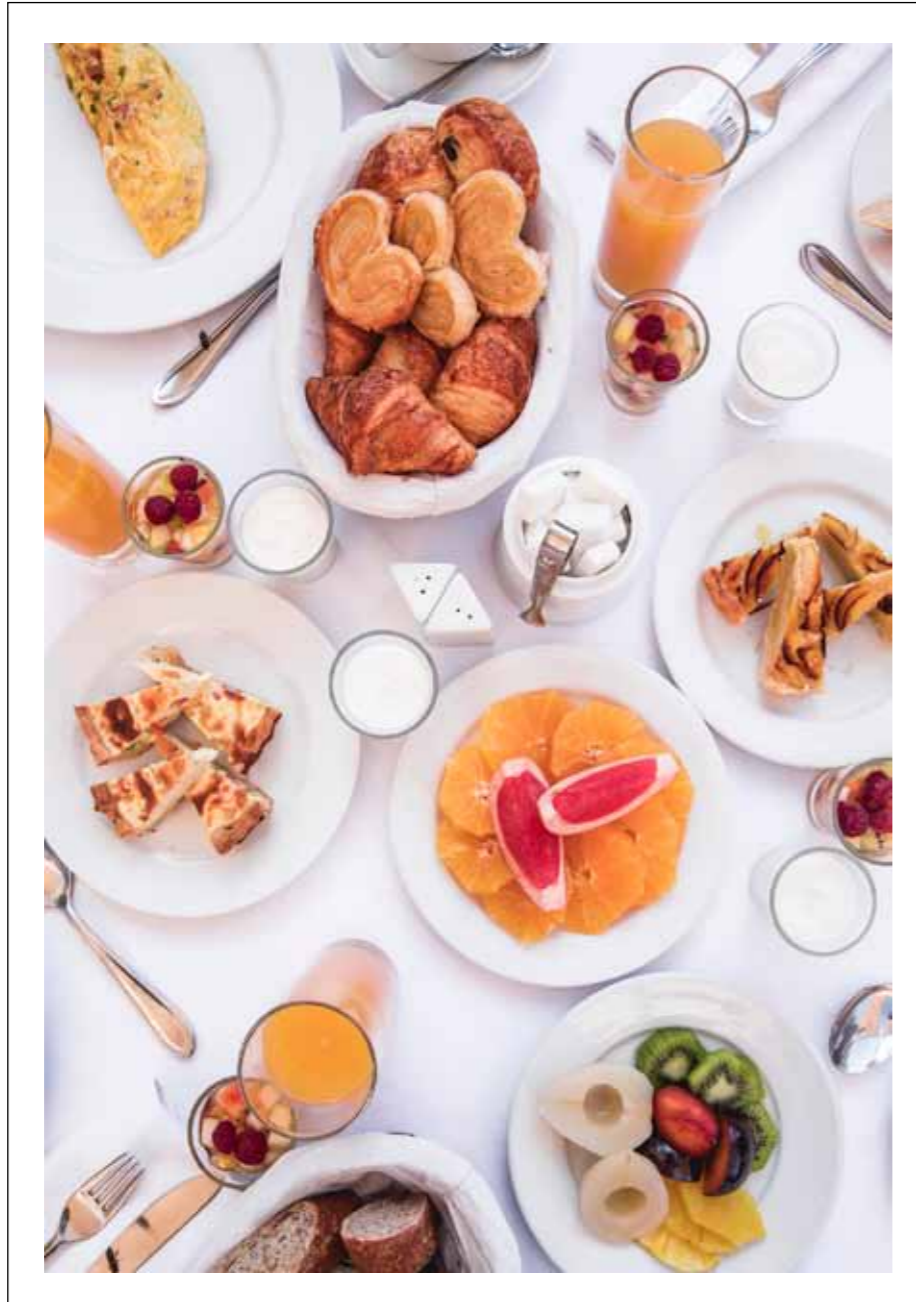
Sea food and mushroom cigars
Beef satay
Samossa of chopped meat with spices
Noodles with prawns and sweet chilli sauce
Thai chicken skewers

EXTRA CHARGE FOR 1 HOUR CHAMPAGNE – 360 MAD/PERS.

Magnum of Champagne « Nicolas Feuillatte »
(or by consumption)



Buffet



BRUNCH – 410 MAD/PERS.
as from 30 persons

Dairy, cereals and rolls pastries

Coffee, tea, milky chocolate and infusions
Orange juice, fruit juice
Basket of rolls pastries, jam and butter
Fruit or natural yogurt, cornflakes and muesli.
Assortment of Moroccan pancakes and side dishes

Eggs

Egg station: scrambled, fried or omelet (cheese, ham, vegetables ...)

Soups

Tomatoes gazpacho, watermelon and raspberry soup,
Cucumber gazpacho and kaffir leaves

Salads

Mozzarella and tomato salad
Tabbouleh, hummus and moutabal
Selection of Moroccan salads, chicken liver salad
Salad Caesar with chicken and croutons
Beetroot salad with balsamic, mixed salads
Cucumber salad with thyme, grilled vegetables salad
Carrots salad with raisins, green salad with herbs

Quiches

Cheeses, vegetables

Grill

Skewers of chicken, beef and minced meat, fresh salmon and squids

Dishes

Green chicken curry, steamed rice
Potatoes gratin, stir-fry vegetables
Chicken tagine with olives
Tagine of sardine with charmoula marinade
Vegetables tagine

Desserts

Varied tartlets, glass casings of apple crumble
Fruit salad with verbena, crème brûlée with vanilla
Ice cold chocolate “parfait” and fruits cut



LES DEUX TOURS
MARRAKECH PALMERAIH

Buffet

420 MAD/PERS.
as from 30 persons

Salads

Raw vegetables salad
Cheese and cherry tomatoes salad
Anchoy's salad
Variety of Moroccan salads
Chicken and sweet almonds pastilla
Assortment of briouates
Hummus and moutabal
Cucumber salad with yogurt
Pickled vegetables salad
Thai chicken salad
Grilled eggplant salad with basil
Caesar salad with chicken and bread croutons
Cauliflower salad with saffron vinaigrette
Morocca "harira" soup
Chicken soup with vermicelli

Main courses

Chicken tagine with green olives
Beef tagine with apricot
Couscous with vegetables
Vegetables tagine
Stir fried vegetables
Polenta of barley semolina with thyme
Crispy fish with celery
Chicken stew with green vegetables
Blanquette of beef with mushrooms
Rice steamed

Desserts

Ice cold "parfait" from two chocolates
Vanilla and caramel cream
Peach and nectarine cake
Mango and passion alliance
Fruits cut
« Jesuite » French pastry with fruits



Buffet

BARBECUE – 495 MAD/PERS.
as from 30 persons

Starters and salads

Shrimps salad with citrus
Squid salad with vermicelli and celery leaves
Beef salad with Thai herbs
Thai chicken salad with shallots
White cabbage salad with vinegar and raisins
Mozzarella with fresh tomatoes and pesto sauce
Hummus and mutabele
Cauliflower salad
Chickpeas salad with paprika
Poultry liver salad
Fatouche salad and tabouleh
Green salad
Assortment Moroccan salads
Gazpacho with grilled vegetables
Beetroot gazpacho with balsamic
Moroccan “harira” soup and vegetable soup

Barbecue

Grilled squid with lime, grilled salmon and beef merguez

Main courses and side dishes

Eggplant in Oriental style
Stir fried vegetables with rosemary
Roasted apple, Thai-style stir-fried rice
Cockerel tagine with candied lemon
Beef tagine with figs
Vegetables couscous

Desserts

Selection of tartlets with seasonal fruits
Strawberries panna cotta
Ice cold “parfait” with dried fruits
Crème brûlée
Apple crumble

Buffet

660 MAD/PERS.
as from 30 persons

Starters

Thai chicken salad with fruits and coconut
Squid salad with fresh coriander and celery
Beef tenderloin salad with mint and palm sugar
Fresh spring rolls with smoked fish
Variety of Moroccan salads
Chicken Caesar salad with croutons
Beet salad with balsamic
Roquefort salad with walnuts and honey vinaigrette
Mediterranean seafood salad
Tomatoes and mozzarella salad
Cucumber salad with mint
Tomato gazpacho
Cucumber gazpacho with mint
Ginger & melon gazpacho

Main courses

Green chicken curry with eggplant and young corn
Yellow curry with vegetables and basil
Beef tenderloin stir fried with ginger and hot pepper
Rice with fresh ginger
Lamb tagine with vegetables
Chicken tagine with lemon and olives
Vegetarian lasagna with grilled vegetables
Braised leg of lamb with mushrooms, roasted potato

Desserts

Ice cold “parfait” from two chocolates
Mango and orange cake
Strawberry and vanilla alliance
Dates and oranges salad
Fruits tarts

Lunch

MENU – 320 MAD/PERS.

Appetizer

Lebanese hummus with olive oil and crispy bread

Starter

Citrus marinated salmon with avocado guacamole,
fresh coriander and lemon

Main course

Chicken breast with Mozzarella, barley semolina polenta,
grilled vegetables and thyme sauce

Dessert

Crème brûlée custard with lemongrass and fresh ginger



Lunch

MENU – 420 MAD/PERS.

Appetizer

Spring rolls

Starter

Squid Thai salad with celery, shallots and chili sauce

Main course

Green chicken curry with eggplant and basil coconut milk
& Prawns' stir fried rice, vegetables and basil

Dessert

Fruits salad with coconut milk

Dinner

MENU – 420 MAD/PERS.

Appetizer

Tomato and avocado tartar,
fresh oysters

Starter

Prawns with coriander seeds, mango salad with verbena,
beet emulsion

Main course

Roasted beef tenderloin with herbs,
melting potatoes, green vegetable mousseline
from the vegetable garden

Dessert

Duet of chocolate and bitter orange from the garden

Dinner

MENU – 490 MAD/PERS.

Appetizer

Green vegetables cream,
asparagus in brown butter

Starter

Fine goat cheese tart with caramelized onions
and tomatoes from the garden

Main course

Stir fried fillet of sea bass, braised fennel,
semolina polenta and saffron butter

Dessert

Ice cold passion fruit “parfait” and green lemon



Dinner



TAILOR MADE MOROCCAN MENU – 390 MAD/PERS.
compose your menu (1 starter, 1 main course et 1 dessert)

Starter

Assortment of Moroccan salads between raw and cooked

or

Chicken pastilla with almonds and cinnamon

or

Moroccan “Mhancha” with prawns, coriander and vegetables

or

Assortment of briouates between “meat & fish”

or

Traditional “Harira Marrakchia” soup with beef, tomatoes and dry fruits

Main course

Lamb tagine with saffron from Taliouine and seasonal vegetables

or

Chicken tagine candied lemon and green olives

or

Fish tagine with “Chermoula” spices and vegetables

or

Royal Couscous with caramelized onions, minced meat, chicken and lamb

Dessert

Orange’s salad with dates and almonds

or

Pastilla with cream of rice flavored with orange blossom and seasonal fruits
Chebakia crumble with honey and “Cornes de Gazelle” ice cream

Dinner

THAI MENU – 460 MAD/PERS.

Appetizer

Chicken satay

Starter

Thai soup of king prawns with lemongrass

or

Thai Salad of beef tenderloin with mint and coriander

Main course

Sweet and sour monkfish, vegetables and basmati rice

or

Red curry of duck breast with pineapple and cob corn

Dessert

Fruit salad with passion fruit and coconut ice cream

or

Passion fruit and coco alliance

Dinner

INTERNATIONAL MENU – 580 MAD/PERS.

Appetizer

Tabbouleh of quinoa and sundried tomatoes

Starter

Prawns salad, rémoulade of celeriac,
granny smith apple and pepper emulsion

or

Salmon marinated with wasabi and nori leaf,
avocado salad and balsamic reduction

Main course

Seared fillet of seabass, fennel, pumpkin purée
with candied lemon

or

Rack of lamb with rosemary and its juice, melted potatoes
and stir fried mushrooms

Dessert

Slightly salted caramel dessert

or

Framboisine with red fruit coulis

Vegetarian Menu

MOROCCAN MENU – 300 MAD/PERS.

Appetizer

Red beans with cumin and coriander

Starter

Moroccan salads between raw and cooked

Main course

Vegetables tagine and quinoa Couscous

Dessert

Orange salad with dates and almonds





Vegetarian Menu

THAI MENU – 320 MAD/PERS.

Appetizer

Vegetables spring rolls with tofu

Starter

Thai shrimp salad with pomelo
and lemongrass

Main course

Green curry of vegetables and tofu
with basil and basmati rice

Dessert

“The candid” of banana with coconut milk



Vegetarian Menu

CONTINENTAL INTERNATIONAL MENU – 350 MAD/PERS.

Appetizer

Hummus with paprika flavored oil

Starter

Pea and spinach cream
with crunchy rice' vermicelli

Main course

Roasted fillet of sea bass, corn polenta
and duet of white beans and lentils, saffron sauce

Dessert

Pineapple skewers and cinnamon sorbet



Drinks Package

SOFT DRINK PACKAGE – 75 MAD PER PERSON

Including:
Water
Sodas
1 coffee or 1 tea

WINE PACKAGE – 215 MAD PER PERSON

Including:
Water
Sodas
1 coffee or 1 tea

½ bottle of Moroccan house wine (white, red or rosé)
Terre blanche (white wine)
Terre rouge (red wine)
Le Gris (rosé wine)

FRENCH WINE PACKAGE – 335 MAD PER PERSON

Including:
Water
Sodas
1 coffee or 1 tea

½ bottle of French house wine (white, red or rosé)
Le bordeaux de Larrivet Haut Brion (white wine)
Attitude Pinot Noir - Pascal Jolivet (red wine)
M de Minuty (rosé wine)

LE CHEF

Banquet

menus



www.les-deux-tours.com