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The Comptoir Darna Experience

A TASTE OF MOROCCO

SELECTION OF MOROCCAN BRIOUATES

or

SEVEN SEASONAL MOROCCAN SALADS

or

CHICKEN & ALMOND PASTILLA

MHAMER CHICKEN TAGINE

or

KEFTA MEATBALL TAGINE

or

LAMB COUSCOUS

JAWHARA – CRISPY SWEET PASTILLA

or

CRÈME BRÛLÉE TRIO

or

ORANGE & CINNAMON SALAD

MOROCCAN MINT TEA RITUAL

- 500 -

per person

Each guest chooses their own starter, main course and dessert.
Minimum order: two menus per table.

TO START

CRISPY BLUE LOBSTER PASTILLA 250
Fresh herbs / lemony vermicelli / rich bisque (G / N / D)

BRIOUATES
(4 pieces) 180
(8 pieces) 320
Herbed vegetables / chicken with preserved lemon / kefta & almonds / kiri cheese & truffle. (G / N / D)
Vegetarian selection available on request

SEVEN MOROCCAN SALADS 195
Assortment of traditional vegetarian delicacies (N / D)

CHICKEN & ALMOND PASTILLA 185
Sweet & savoury (G / N / D)

ROASTED AUBERGINE & FETA 170
Confit tomatoes / Taggiasca olives / crispy pita bread (G / D)

BLUEFIN TUNA TARTARE 240
Ponzu sauce / sesame seeds / edamame

HOUMOUS & FALAFELS 180
Berber shawarma bread / pickles (G)

LAMB TACOS 230
Slow-cooked lamb / tzatziki / pickled cucumber (G / D)

LOBSTER RAVIOLI GYOZA-STYLE 250
Pan-fried gyoza style / slow-cooked leeks with ginger and lemongrass (G / D / N)

CRISPY KATAIFI- WRAPPED PRAWNS 235
Sweet chilli sauce with fresh pomegranate (G / D)

Vegetarian selection A = contains alcohol G = contains gluten N = contains nuts D = contains dairy

MAINS

SEAFOOD TAGINE 320
King prawns / squid / mussels / hake

TRADITIONAL CHICKEN TAGINE 250
Preserved lemon / Meslalla olives

BEEF SHANK TAGINE 320
Prunes & toasted almonds (N)

KEFTA TAGINE 250
With or without egg
Meatballs simmered in a tomato sauce with paprika and ginger.

THE FAMOUS MECHOUI FOR 2 GUESTS 780
Lamb shoulder slow-cooked for 7 hours and finished in the oven until golden / vegetables & sautéed potatoes

ROYAL COUSCOUS 330
Lamb chops / merguez sausages / chicken leg / beef (G)

SIDES

35

Homemade fries
Sautéed vegetables
Little gem lettuce salad
Mashed potatoes with smoked butter
Stir-fried rice
Traditional couscous

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MAINS

THE LEGENDARY WEEPING TIGER 350
Sliced beef tenderloin / fresh coriander / Thai condiment / crispy fondant potato (G / D)

THAI STYLE SEA BASS FILLET 290
Tom yum sauce / mushrooms & crunchy cabbage (D)

MISO GLAZED SALMON 270
Sautéed green beans / preserved lemon / crispy quinoa (G)

CHICKEN CURRY 260
Coconut milk / stir-fried rice (G / N / D)

BARBECUED CHICKEN SKEWER 270
Honey & harissa / lime relish / mashed potatoes with smoked butter (D)

Vegetarian Selection

VEGETABLE COUSCOUS 220
Fine wheat semolina (G)

BERBER TAGINE WITH SEASONAL VEGETABLES 220
Chermoula with purple and Meslalla olives, scented with argan oil

WILD MUSHROOM RAVIOLI 260
Creamy mushroom & miso sauce / baby spinach / toasted hazelnuts (G / N / D)

OUR 3 VARIETIES OF HOMEMADE BREAD: TOMATO & OLIVE - THYME - BERBER SHAWARMA

DESSERTS

THE JOY OF SHARING !

THE MACARON TREE
Dubai chocolate / lemon & yuzu / raspberry & vanilla (G / N / D)

6 pieces	12 pieces
160	260

JAWHARA CRISPY PASTILLA 110
Toasted almonds / milk cream (G / N / D)

CHOCOLATE PROFITEROLES 125
Vanilla ice cream / dark chocolate sauce (G / D)

CARAMEL 120
Molten caramel cake / fleur de sel / vanilla ice cream / popcorn emulsion (G / N / D)

FRESH RASPBERRIES 120
Chantilly cream / toasted pistachios (G / N / D)

FLOATING ISLAND 110
Madagascar vanilla custard / caramel sauce / almond pieces (G / N / D)

INTENSE DARK CHOCOLATE MOUSSE 125
Pecans / caramel sauce (G / N / D)

CRÈME BRÛLÉES TRIO 120
Madagascar vanilla / hazelnut & walnut / Valrhona chocolate (N / D)

ICE CREAM & SORBETS 115
(Your choice of 3 scoops)

SORBETS: mango & passion fruit / raspberry & rose / lemon & ginger

ICE CREAM: Madagascar vanilla / chocolate / salted butter caramel (D)

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MOROCCAN WINES

RED WINES

	Bottle	Magnum
MÉDAILLON	450	
VOLUBILIA CLASSIC	500	900
ECLIPSE	550	
AZAYI - CARIGNAN DU MAROC - VIN BIO	700	
TANDEM - SYRAH - ALAIN GRAILLOT	720	
CHÂTEAU ROSLANE 1er CRU - COTEAUX DE L'ATLAS - AOC	750	1400

WHITE WINES

	Bottle
DOMAINE DE JIRRY CHARDONNAY	560
MÉDAILLON	450
VOLUBILIA	500
ECLIPSE	550
CHÂTEAU ROSLANE 1er CRU - LES COTEAUX DE L'ATLAS - AOC	750

ROSÉ & GRIS WINES

	Bottle	Magnum
DOMAINE DE SAHARI GRIS	420	
MÉDAILLON - ROSÉ	450	
VOLUBILIA - GRIS	500	900
ECLIPSE - ROSÉ	550	
TANDEM - ROSÉ	560	

WINES BY THE GLASS

TANDEM SYRAH ALAIN GRAILLOT - red	150
MÉDAILLON - red - rosé - white	100
BORDEAUX HERITAGE DE CHASSE SPLEEN 2021 - red	190
CHABLIS LAROCHE LES CHANOINES - white	190
GLASS OF CHAMPAGNE GRUET BRUT	220

FRENCH WINES

RED WINES

LES HAUTS DE SAINTE-MARIE - BORDEAUX	450
CHÂTEAU LAFITTE - PREMIÈRE CÔTES DE BORDEAUX	660
TEMPO D'ANGELUS 2023 - BORDEAUX	1200
HERITAGE DE CHASSE SPLEEN 2021 - HAUT MEDOC	950
CÔTES DU ROUSSILLON - LES VIGNES DE BILA HAUT - M. CHAPOUTIER	470
CÔTES DU RHÔNE - LES CAPRICES D'ANTOINE	490
CHATEAUNEUF DU PAPE - L'ORATOIRE DES PAPES 2023 - OGIER - BIO	1950
CROZES-HERMITAGE - MEYSONNIERS 2023 - M. CHAPOUTIER	820
HAUTE CÔTES DE BEAUNES - PROSPER MAUFOUX 2022 - PINOT NOIR	900
GEVREY CHAMBERTIN - LOUIS JADOT 2023 - BOURGOGNE - PINOT NOIR	3100

WHITE WINES

LA VIEILLE FERME - CÔTES DU LUBERON RHÔNE	450
CHABLIS LAROCHE - LES CHANOINES	960
POUILLY FUISSÉ - MARIE ANTOINETTE - VINCENT	1200
SAUVIGNON DOMAINE DU TARIQUET	480
CHARDONNAY LA CHEVALIÈRE - PAYS D'OC	500
MEURSAULT VIEILLES VIGNES 2023 - V. GIRARDIN - BOURGOGNE	3500
SANCERRE - HENRI BOURGEOIS 2024	1100
CHASSAGNE MONTRACHET - LOUIS JADOT 2023	3500

ROSÉ WINES

MIRAVAL - FAMILLE PERRIN 2025	700
MINUTY PRESTIGE - CÔTES DE PROVENCE 2025	700

MINERAL WATERS

AIN SAISS - AIN SAISS SPARKLING (75 cl)	70
EVIAN - SAN PELLEGRINO (75 cl)	90