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The Comptoir Darna Experience

SHARING MENU FOR 2

SELECTION OF MOROCCAN STARTERS

Assorted briouates
Seven Moroccan salads
Chicken & almond pastilla

ROYAL COUSCOUS

Lamb chops
Merguez sausages
Chicken legs
Beef

JAWHARA

Crispy pastilla with milk cream
& toasted almonds

MOROCCAN MINT TEA RITUAL

- 590 -
per person

(served for a minimum of 2 guests)

TO START



LOBSTER RAVIOLI GYOZA- STYLE 250

*Pan-fried gyoza style / slow-cooked
leeks with ginger and lemongrass
(G / D / N)*

BRIOUATES 180 (4 pieces) (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 160

*Confit tomatoes / Taggiasca olives /
crispy pita bread (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)*

BURRATA & TOMATO 220

*Pomegranate molasses / black olive
crumble / pesto & balsamic
(G / N / D)*

CRISPY KATAIFI- WRAPPED PRAWNS 235

*Sweet chilli sauce with fresh
pomegranate (G / D)*

MAINS

SEAFOOD TAGINE

320

King prawns / squid / mussels / hake

TRADITIONAL CHICKEN TAGINE

250

Preserved lemon / Meslalla olives (G)

BEEF SHANK TAGINE

320

Prunes & toasted almonds (G / N)

KEFTA TAGINE

250

*With or without egg
Small meatballs simmered in a
tomato sauce / sweet paprika (G)*

THE FAMOUS MECHOU 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*



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 260

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)

DESSERTS

THE JOY OF SHARING !

JAWHARA

CRISPY PASTILLA WITH MILK CREAM

160

For 2 guests

Toasted almonds (G / N / D)

FLOATING ISLAND

160

For 2 guests

Vanilla cloud / molten caramel / almond pieces (G / N / D)

THE MACARON TREE

6 pieces

12 pieces

For 2 to 4 guests

160

260

Dubai chocolate / lemon & yuzu / raspberry & vanilla (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)*

INTENSE DARK CHOCOLATE MOUSSE

125

Pecans / caramel sauce (G / N / D)

OUR CRÈMES BRÛLÉES

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)*



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	140
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 2022 - 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 2022 - OGIER - BIO	1950
CROZES-HERMITAGE - MEYSONNIERS 2023 - M. CHAPOUTIER	820
HAUTE CÔTES DE BEAUNES - PROSPER MAUFOUX 2022 - PINOT NOIR	900
GEVREY CHAMBERTIN - LOUIS JADOT 2022 - 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 LES BARONNES - HENRI BOURGEOIS 2023	1100
CHASSAGNE MONTRACHET - LOUIS JADOT 2022	3500

ROSÉ WINES

MIRAVAL - FAMILLE PERRIN 2024	700
MINUTY PRESTIGE - CÔTES DE PROVENCE	700

MINERAL WATERS

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