

Welcome to the „Le Marrakech“

The Moorish Hall – the spirit of the 19th century

*In the Moorish Hall
– a magnificent piece of architectural history–
you can enjoy a stylish celebration in an atmosphere straight
out of 1001 nights.*

*Here we treat you to specialties from the “Moorish cuisine”.
This is characterized by the fact that vegetables and meat,
mainly lamb and veal, are cooked in clay pots with a tagine
(pyramid-shaped clay pot) and seasoned
with oriental spices such as saffron, cumin, coriander and dried fruit.
Moorish dishes are prepared according to old recipes.*

*Our couscous is gently prepared using the typical steam
and this gives it its oriental flair*

APERITIF RECOMMENDATION

Secco**Weingut Kastanienhof****Dominic Leber, Bodenheim, Germany**

This sparkling wine with added fizz tastes best chilled.

A summer drink that is also in season for the rest of the year.

WEINGUT  KASTANIENHOF

0,75 l Bottle € 38,00

0,10 l Glass € 6,00

Kir Secco

Kastanienhof Secco, Cassis

€ 6,50

Aperol Sprizz

Aperol, Secco, Soda

€ 7,50

Hugo

Kastanienhof Secco, Elderflower syrup, limes, Soda

€ 8,50

Herbert – Hugos fruchtiger Bruder

Raspberry syrup, Kastanienhof Secco, Soda

€ 8,50

Negroni

Campari, Martini Rosso, Gin

€ 9,50

Campari-Halm

Campari, Grand Marnier, Orange juice, grapefruit juice, lime juice, Secco

€ 9,50

Limoncello Spritz

Limoncello, Secco, Soda

€ 7,50

Martini bianco / rosso / dry

€ 5,50

Ohne Alkohol**PriSecco****Manufaktur Jörg Geiger, Schlat, Deutschland****Rotfruchtig:**

juice (50%), pear juice, sour cherry juice (8%), blackcurrant juice (8%), elderberry juice, quince juice, lime juice concentrate, spices, fizzy drink.



Manufaktur Jörg Geiger Apple

Apfelsinfonie:

Fully ripe, acidic apple with a fine caramel note. Spicy herbal aromas result in a long and subtly "spicy" finish.

0,20 l Flasche € 10,00

MOROCCAN SALADAS

Marrakchia	€ 9,20
<i>seasonal roasted vegetables with Moorish herbs and spices</i>	
Fifla-Matischa	€ 8,60
<i>oriental pepper and tomato salad</i>	
Argana	€ 9,50
<i>Beetroot salad with argan oil dressing</i>	
Marocaine	€ 8,20
<i>fresh land cucumbers, onions and tomatoes</i>	
Kusksi	€ 8,20
<i>Couscous salad "house style</i>	

WARM STARTERS

Briuats	€ 11,00
<i>arabic pastries filled with fish, chicken and cheese</i>	
Batata harra	€ 8,20
<i>spicy roasted potatoes</i>	
Taktuka	€ 9,20
<i>grilled pepper and tomato salad with moorish spices</i>	
Full o Lubia	€ 8,20
<i>pulses duet</i>	

SOUPS

Harrira	€ 8,20
<i>moroccan national soup with beef, tomatoes, celery and chickpeas</i>	
Bisara	€ 7,20
<i>soup from dried broad beans with olive oil</i>	

MAINCOURSES

The Tagines

...is a clay pot with a lidded hat that embodies a cooking utensil that is thousands of years old. In Morocco, both the cooking pot and the dishes cooked in it are called tagine.

Barkuk	€ 27,20
<i>braised veal shoulder with dried plums, walnuts and couscous</i>	
Le Marrakech	€ 28,20
<i>braised lamb shoulder with dried fruits, egg and nuts served with basmati rice</i>	
Brania	€ 28,20
<i>braised lamb shank with baby potatoes and fried eggplant</i>	
Der Berber (only limited availability)	€ 28,20
<i>Lamb shoulder cooked in its natural juices with vegetables and couscous</i>	
Khodra	€ 25,80
<i>Vegetables of the season with baby potatoes</i>	
Be Limon	€ 26,50
<i>marinated salt lemon chicken with fries</i>	

The Tanjia

... Tanjia is a typical dish that you can only get in Marrakech. Here are cooked in a clay jug over a long time at gentle heat the meat together with typical oriental spices and herbs. The vernacular says, who was in Marrakech and does not try Tanjia, has never been in Marrakech!

Tanjia Merrakschia	€ 27,50
<i>braised lamb shank with couscous</i>	
Tanjia Rass	€ 27,50
<i>braised veal cheek with couscous</i>	

MAINCOURSES

Couscous

Couscous is a traditional dish of Moorish cuisine and a typical Friday dish in Morocco.

Couscous Maghrebi	€ 28,20
<i>Couscous with braised lamb leg and vegetables</i>	
Couscous Tfaya	€ 27,20
<i>Couscous with veal shoulder served with vegetables, caramelized onions and raisins</i>	
Couscous Dajaj	€ 25,50
<i>Couscous with chicken breast and leg, served with braised vegetables</i>	
Couscous Khodra	€ 24,50
<i>Couscous with vegetables, caramelized onions and raisins</i>	

DESSERT

Atlas Kamousa	€ 10,20
<i>rice pudding baked in filo pastry with apples and cinnamon</i>	
Beghrir	€ 10,20
<i>freshly baked almond crepes with honey and orange blossom water on mint ice cream</i>	
Fawakih	€ 8,20
<i>fresh fruit salad with rose water and cinnamon</i>	
Tbka Barkuk	€ 10,20
<i>sweet dried plums stuffed with almond mousse on filo pastry</i>	
Kenafa	€ 10,20
<i>Filo pastry with dried fruits and milk cream and almond slivers</i>	
Moroccan ice cream variation from the ice cream manufacturer Anelu from Constance	
4 scoops your choice	€ 11,20
3 scoops	€ 8,40
2 scoops	€ 5,60
1 scoop	€ 2,80

Orangeblossom	Marrakesch	Rose
1001 night	Arabic Dream	Mint
Arganoil	Pistazie	

€ 0,80 additional whipped cream

INTERNATIONAL FOOD

Starters

Salad of the saison € 7,60

Mixed salad with homemade dressing, € 9,50
lettuce, carrots, cucumber, white cabbage, tomatoes , sweetcorn, walnuts
and Parmesan cheese

add smoked salmon or prawns € 13,50

The spicy shrimp € 18,60
6 prawns in chilli, garlic, cherry tomatoes with herbs served with garlic baguette



Soupe

Carrot and ginger soup with coconut milk € 8,20

Soup of the saison € 7,90

Fish

Grilled Char € 24,50
with almond broccoli and boiled potatoes

Steamed pike-perch fillet € 25,50
on tomato and leek vegetables with potato mash and lime-grass sauce



Vegetarian

Vegetable casserol with pesto and parmesan € 24,50

Meat

Grilled veal steak € 29,50
with vegetables, sautéed mushrooms, served with spaetzle and cream sauce

Roast beef € 33,50
with onion crust served with grilled vegetables, mashed potatoes
and red wine sauce



Turkey breast € 24,60
with fries and cream sauce served with a small side salad

Wienerschnitzel € 28,50
served with fried potatoes and cranberries

Dessert

Creme Brûlée € 9,70
with fresh berries and orange blossom sorbet

Warm chocolate cake € 9,80
with vanilla ice cream

Variation of ice cream:

4 scoops your choice	€ 11,20
3 scoops	€ 8,40
2 scoops	€ 5,60
1 scoop	€ 2,80

Chocolate	Vanille	Lemon
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Walnut	Pistazie
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€ 0,80 additional whipped cream