

# X EVENTS

BIRTHDAY  
BACHELORETTE PARTY  
SEMINAR...

GET IN TOUCH WITH  
OUR HOSTESSES  
OR CONTACT US  
+212 (0)6 63 05 57 04

OR BY E-MAIL  
RESERVATION  
@THEATROMARRAKECH.COM

LIVE UNFORGETTABLE  
MOMENTS...



## MOROCCAN WINES

RED	GLASS	1/2 BTL	BTL
LA FERME ROUGE - 2016	75	170	340
VOLUBILIA - 2016	75		350
BEAUVALLON - 2019	75		350
S DE SIROUA - 2017			390
TERRES SAUVAGES - 2016			400
BALLADE DE BACCARI - 2016			400
ECLIPSE - 2017			420
PREMIÈRE DE BACCARI - 2015			450
VAL D'ARGAN - 2012			450
COTEAUX DE L'ATLAS - 2017			500
ITHAQUE - 2017			500
L'ORIENTALE - 2018			550
CB INITIALES - 2017			590
TANDEM - 2015			620
AZAYI - 2016			690

ROSÉ	GLASS	1/2 BTL	BTL
LA FERME ROSÉ - 2018	75	170	340
TERRES SAUVAGES - 2018			390
ECLIPSE - 2018			420
MAGNUM VOLUBILIA - 2018			800

GREY	GLASS	1/2 BTL	BTL
LA FERME GRIS - 2019	75	170	340
VOLUBILIA - 2018	75		350
TERRES SAUVAGES - 2018			380
L'ORIENTALE - 2018			400
CLOS HERMITAGE - 2015			450
MAGNUM VOLUBILIA - 2018			800

WHITE	GLASS	1/2 BTL	BTL
LA FERME BLANC - 2016	75	170	340
BEAUVALLON - 2019			350
VOLUBILIA - 2016			350
S DE SIROUA - 2017			390
TERRES SAUVAGES - 2016			400
CB INITIALES - 2017			450
COTEAUX DE L'ATLAS - 2018			500
ODYSÉE - 2017			500

SWEET WINE	GLASS	1/2 BTL	BTL
LES GRAINS D'OR - 50 CL - 2017			390

## FRENCH WINES

RED	GLASS	1/2 BTL	BTL
BROUILLY ROUGE - 2017			450
CHÂTEAU CAP DE MERLE - 2016			450
CHÂTEAU DE MARSAN - 2016			450
SANCERRE - 2018			550

ROSÉ	GLASS	1/2 BTL	BTL
CHÂTEAU ROUBINE - 2018			400
CHÂTEAU DE LAUMÉRADE - 2018			450

WHITE	GLASS	1/2 BTL	BTL
CHABLIS ALBERT BICHOT - 2018			450
SANCERRE - 2016			550

## GRANDS CRUS

RED	GLASS	1/2 BTL	BTL
CHÂTEAU LA TOUR DE MONS CRU BOURGEOIS - MARGAUX - 2013			1300
GRAPE VARIETIES : MERLOT, CABERNET SAUVIGNON, PETIT VERDOT REGION : BORDEAUX			

RED	GLASS	1/2 BTL	BTL
CHÂTEAU BEYCHEVELLE 4 <sup>EME</sup> GRAND CRU CLASSÉ - SAINT-JULIEN - 2015			5500
GRAPE VARIETIES : CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, PETIT VERDOT REGION : BORDEAUX			

RED	GLASS	1/2 BTL	BTL
CHÂTEAU LYNCH-BAGES 5 <sup>EME</sup> GRAND CRU CLASSÉ - PAUILLAC - 2015			7000
GRAPE VARIETIES : CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, PETIT VERDOT REGION : BORDEAUX			

RED	GLASS	1/2 BTL	BTL
CHÂTEAU COS D'ESTOURNEL 2 <sup>EME</sup> GRAND CRU CLASSÉ - SAINT-ESTÈPHE - 2008			7500
GRAPE VARIETIES : CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, PETIT VERDOT REGION : BORDEAUX			

WHITE	GLASS	1/2 BTL	BTL
POUILLY FUMÉ DOMAINE PASCAL JOLIVET - 2017			720
GRAPE VARIETY : SAUVIGNON REGION : VALLÉE DE LA LOIRE			

WHITE	GLASS	1/2 BTL	BTL
LE DOMAINE D'HENRI CHABLIS 1 <sup>ER</sup> CRU - TROËSME - 2015			960
GRAPE VARIETY : CHARDONNAY REGION : BOURGOGNE			

## CHAMPAGNE

	GLASS	BTL
PERRIER-JOUËT BRUT	250	1600
PERRIER-JOUËT BELLE EPOQUE		4000
PERRIER-JOUËT BELLE EPOQUE MAGNUM		8000
RUINART BLANC DE BLANCS		2500
RUINART BLANC DE BLANCS MAGNUM		5000
DOM PÉRIGNON		4300
DOM PÉRIGNON ROSÉ		8200
DOM PÉRIGNON MAGNUM		8500
ARMAND DE BRIGNAC		8000
CRISTAL BRUT		7000
CRISTAL ROSÉ		18000

SHARE YOUR EXPERIENCE



EPICURIEN  
EPICURIEN.MARRAKECH

# EPICURIEN

LATE NIGHT RESTAURANT - CREATIVE BAR - LIVE CONCERT



IF YOU LIKE LIVE MUSIC, YOU WILL LOVE US!



ES SAADI  
MARRAKECH RESORT



# LATE NIGHT DINING





COME DINE UNTIL  
3 AM ON WEEKDAYS  
& 4 AM ON WEEKENDS.

EPICURIEN  
IS OPEN EVERY NIGHT  
FROM 8 PM TO 4 AM.

## STARTERS

<b>SMOKED SALMON WITH SOUR CREAM</b> <i>HOMEMADE BLINIS</i>	120
<b>THE BEEF CARPACCIO</b> <i>PARMESAN AND BREADSTICKS</i>	110
<b>MISO SOUP</b>  <i>WITH SEA BREAM AND NORI SEAWEED</i>	90
<b>QUALIDIA SEA SPIDER</b> <i>AVOCADO TARTARE</i>	140
<b>HOMEMADE FOIE GRAS WITH GINGERBREAD TOASTS</b>  <i>CANDIED FIG CHUTNEY</i>	170
<b>COUNTRYSIDE TARTINE</b> <i>GREEN ASPARAGUS AND SOFT-BOILED EGG</i>	90
<b>THE BURRATA</b>   <i>TOMATOES AND PESTO</i>	130
<b>BUDDHA BOWL</b>   <i>YOUNG GROWTH, QUINOA, SEASONAL VEGETABLES AND HOUSE DRESSING</i>	120
<b>GOURMET NEM BASKET</b> <i>STUFFED WITH CHICKEN</i>	90

## MAIN COURSES

<b>COCKEREL WITH DIABLE SAUCE</b>  <i>PARMESAN-PAPRIKA FRENCH FRIES, YOUNG GROWTH SALAD</i>	180
<b>350G RIB STEAK WITH CHIMICHURRI SAUCE</b> <i>FRENCH FRIES AND GREEN SALAD</i>	200
<b>VEAL CUTLET WITH ROSEMARY</b> <i>MORELS' PURÉE</i>	260
<b>FRIED DUCK BREAST</b>  <i>SAUTEED POTATOES</i>	230
<b>GRILLED BEEF TENDERLOIN WITH MAITRE D'HOTEL SAUCE</b>  <i>TOMATOES PROVENÇAL AND GREEN BEANS</i>	260
<b>TRADITIONAL CANDIED LAMB SHANK</b> <i>SEMOLINA, FRESH MINT AND CORIANDER</i>	200
<b>THE CHAKCHOUKA</b>  <i>WITH FRESH EGGS</i>	120


 CHEF'S SELECTION  
 VEGETARIAN   VEGAN

# LIVE CONCERT

FROM WEDNESDAY  
TO SUNDAY  
11 PM ONWARDS.

THE KECH EXPERIENCE  
SETS THE STAGE ON  
FIRE WITH NEW ARTISTS  
MONTHLY.


## FISH

<b>SOLE MEUNIÈRE</b>  <i>VEGETABLE FRICASSEE AND BOILED POTATOES</i>	240
<b>LOBSTER VARIETY</b> <i>POLENTA AND SEA BISQUE</i>	350
<b>SEA BASS FILET WITH GREENS</b> <i>FAVA BEANS, ASPARAGUS, ZUCCHINI AND GREEN PEAS</i>	300

## PASTAS

<b>RICOTTA RAVIOLI</b> 	150
<b>KING PRAWNS' LINGUINE</b> 	170
<b>PASTA SHELL CASSEROLE WITH LOBSTER AND TRUFFLES</b>	280
<b>FOUR CHEESES PENNE</b> 	130

## DESSERTS

<b>CHOCOLATE-COFFEE ICED TIRAMISU</b>	80
<b>GOURMET RED FRUITS CHEESECAKE</b> 	90
<b>CHOCOLATE FONDANT</b>	80
<b>ROASTED PINEAPPLE WITH MADAGASCAR VANILLA</b>  	110
<b>EPICURIEN CHOCOLATE MOUSSE</b>	90
<b>CRÊPES SUZETTE</b>	80
<b>CANDIED LEMON WITH COCONUT ICE CREAM</b>   	90

 CHEF'S SELECTION  
 VEGETARIAN   VEGAN