



BAROMETRE

C U I S I N E & M I X O L O G I E



WE INVITE YOU TO DISCOVER
A FUSION CUISINE WITH A TRIBUTE
TO OUR MOROCCAN TERROIR.

PLEASE INFORM YOUR WAITER
OR BUTLER OF ANY POTENTIAL
INTOLERANCES OR ALLERGIES.

WISHING YOU A DELIGHTFUL
EXPERIENCE WITH US.



SHARING

MINI BURGER DUO. 95



DUO OF OCTOPUS FRITTERS. 90



CHIMICHURRI BEEF TOAST. 80 



AVOCADO PETALS & GAMBAS WITH QUINOA .120



BEEF CARAPACCIO, MUSHROOMS & PARMESAN.125



SEA BREAM LIKE A CEVICHE WITH MANGO,
SERVED ON A CRISPY WONTON. 90 



BREADED BRIE & CANDIED PEAR. 80



BURRATINA, TOMATOES & PESTO. 125



MOROCCAN OLIVES
TRUFFLE SCENTED TAPENADE. 60



BEETROOT HUMMUS
FETA CHEESE. 85

IS CARING

TRIBUTE TO MOROCCO

TANJIA CRISPY CUBES
SLOW COOKED MEAT, CANDIED LEMON. 80



DELICATE SEAFOOD PASTILLA
WITH SAFFRON INFUSED CREAM . 120



LALLA'S CHICKEN & GINGER CIGARS. 80



"MARRAKESH 5AM".
STREET-FOOD SANDWICHES
MINCED MEAT, TOMATO & ONIONS. 95



TAKTOUKA SALAD WITH GOLDEN
FRIED CALAMARI. 115



SPICY MOROCCAN MARINATED SARDINES. 80



MOROCCAN STYLE THREE-CHEESE
CIGARILLOS. 110



ACROSS MOROCCO
WITH 4 ICONIC SALADS. 95

MAINS

THE CRYING TIGER



Sliced beef fillet marinated Asian-style,
vegetable trio & gratin dauphinois.

270

ATLANTIC CATCH



Fish of the day, celery root mousseline,
seasonal vegetables & white butter sauce.

280

TORTELLONIS



With porcini & seasonal mushrooms,
aromatic old parmesan emulsion.

240

MOROCCAN SUPREME



Chicken fillet with ou traditional preserved
lemon sauce, olives & herb-seasoned potatoes.

240



DESSERTS

LEMON

Our Barometre "trompe l'oeil". 95

CHOCOLAT

Chocolate & coconut Bavarois. 95

MOROCCAN JAWHARA

Crispy pastilla with vanilla & orange blossom mousse. 80

MIGNARDISES

Sweet treats to discover based on your cravings
(Per piece). 25



AFTER DINNER

COFFEE OR TEA

Nespresso coffee or traditional mint tea. 35

AFTER DINNER COCKTAILS

Martini Espresso

130

Amaretto Sour.

100





Our olive oil comes from century-old
olive trees naturally irrigated on our
farm located in Tassoultante,
near Marrakech.

The olives are handpicked and go
through a cold-pressing process that
preserves their quality and benefits.

From our land to your table, each drop
carries the essence of
Marrakech's timeless heritage



SHARE
YOUR EXPERIENCE
WITH US

BAROMÈTRE

CUISINE & MIXOLOGIE



#BAROMETREMARRAKECH



BAROMETRE MARRAKECH



WWW.LEBAROMETRE.NET

THANK YOU