



Menu

Aperitifs

Rucki's Gin Fizz 7.5

Tanqueray / Roses Lime Juice / Lime / Soda

La Vie en Rose 10.5

Cremant „Le petit Bule“ / Fleur de Rose / pomegranate juice

Soups & Starters

Aux Gazelles fish soup	13
Red lentil soup / fried mint	4.8
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«Fatimas Finger» / fried pastry with sheep cheese filling / pink pepper & mint	8.5
Aux Gazelles salad / Romano salad / pear / Roquefort / nuts	10.5
Bastilla – puff pastry speciality / chicken / caramelized almonds	11.5
Crispy octopus / lemon confit / black olives	14.5
Falafel with humus / marinated Moroccan olives / anchovies	8.5
Mini dürüms / roastbeef / rucola / aioli	9.5
Aux Gazelles variation from the display for 1 / 2 persons	12.5 / 24

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Oyster Fin de Claire p.p. – 3.5

Main dishes

Tajine „Chicken Suprême“ Lemon confit / green olives	16.5
Tajine with braised Bio lamb knuckle Dates / caramelized nuts	19
Cous Cous „Royal“ for 2 persons	38
Cous Cous „Tafaya“ Pumpkin / onion raisins confit / chickpeas	15
Fried calamares, sardines, shrimps „Casablanca“ Saffron aioli	19
Grilled gilthead seabream Baby spinach / caper butter	20
Veal fillet with sauce Bernese Beans / French fries	28

Dessert

Grilled oranges & grapefruit Elderberry yoghurt	7.5
Warm Chocolate tarte Berry compote	6.5
Moroccan patisserie variation	8.5
French cheese variation with nuts and grapes	11.5

Menu

3 course Starter variation, chicken or lamb tajine, dessert by choice	32
4 course Red lentil soup with fried mint, starter variation, chicken or lamb tajine, dessert by choice	42
5 course Red lentil soup with fried mint, starter variation, chicken or lamb tajine, dessert by choice, french cheese variation with nuts and grapes	54

Supplier & glossary

Argan oil

Pressed from rare argan tree fruits in the south of Morocco.
Characteristic for its special golden colour and its nutty taste.

Lemon confit

Bio lemons, marinated in salt water, directly imported from Morocco.

Cumin

Also known as ground cumin, is one of the oldest, known spices of the oriental world.

Harissa

Spicy pepper sauce, suitable for refining every dish, home-made recipe.

Labneh

Home-made yoghurt cheese with herbs.

Minced Meat

Wafer-thin sliced and crispy roasted beef with fresh mint.

Ras el Hanout

A Moroccan seasoning with cilantro, cumin, cinnamon, ginger and allspice.

Sumak

Rhus typhina, with slight, sour, fruity taste.

Tahini

Also known as Tahina or Tahin, fine ground paste from sesame seeds.
Tahini is rooted in the Arabic kitchen and is a basic ingredient in humus,
also served as a side dish or dip.

Tajine

the Moroccan ceramic, known for its conical lid. Ideal for cooked and stewed dishes.

Allergenic information

gluten grain (A), crustaceans (B), egg (C), fish (D), peanut (E), soy (F), milk or lactose (G),
edible nuts (H), celery (L), mustard (M), sesame (N), sulphite (O), lupins (P), molluscs (R)

Meat: Höllerschmied

Halal: Firma Ankara

Fisch & Meeresfrüchte: Direktimport Firma Adriatica

Vegetable: Bio - Sain, Waldviertel, Özyrek