

رمضان كريم

# RAMADAN KAREEM

1ST TO 15 APRIL





**RAMADAN  
BUFFET  
23.000/ADULT  
13.000/ KIDS**

**GROUPS CONTACT:**

**(+ than 10 persons)**

**[awa.badiane@radissonblu.com](mailto:awa.badiane@radissonblu.com)**

**33 869 33 33**

**INDIVIDUALS CONTACT:**

**[ngando.anyikoy@radissonblu.com](mailto:ngando.anyikoy@radissonblu.com)**

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## **MONDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Harirra lamb soup

Tuna brick, chicken sausage puff pastry, fish pastel, meat tricone

### Salad Bar

Assortment of raw vegetables

Orange Carrot Salad

Tunisian salad, Piedmontese potato salad

Avocado and shrimp salad, Tuna salad and mixed vegetables

Tomato, cucumber, Italian vinaigrette

Fatouche salad, tabbouleh, moutabel, hummus

### Main course

Chicken, onion and mustard suya

Grilled beef skewers

Thiéboudienne, Diaga sauce and tamarind sauce

Leg of lamb braised with small onion and baker's potato

Malfouffe

French fries

White rice with vegetables

Vegetable Wok

### Dessert

Sacher Cake

Catalan cream

Upside-Down Pineapple Cake

Chocolate mousse

Apricot Caramel Entremet

Thiakhy

Fulani ear

Oriental Pastry

Platters of cut fruit



## **TUESDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### **Set at the table**

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### **Chicken chorba soup with vegetables**

Tuna brick, chicken sausage puff pastry, fish pastel, meat tricone

### **Salad bar**

Assortment of raw vegetables

Charcuterie salad, Lebanese Tabbouleh

Mexican salad with chicken

Fatouche salad, tabbouleh, moutabel, hummus

Thai Beef Salad, Exotic Shrimp Salad

Méchouia salad, pasta salad with tomato sauce

### **Main course**

Chicken tagine with olives and lime

Beef ragout lasagna, Moroccan baked fish

Minced beef with peppers

Basmati rice with butter

Roasted squash and zucchini

Potato croquette

### **Dessert**

Verrine Panna-Cotta

Lemon meringue tartlet

Vanilla puff pastry

Carrot Cake

Chopati

Mango Dessert

Milk rice

Assortment of cut fruits





## **WEDNESDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### African beef bean soup

Meat turnover, chicken sausage puff pastry, fish pastel, meat tricone

### Salad bar

Assortment of raw vegetables

Chickpea salad

Tomato salad with tuna, Caesar salad with chicken

Beet salad with orange, Fatouche salad, tabbouleh, moutabel, hummus

Yogurt cucumber salad

Grapefruit shrimp salad

Coleslaw

### Main course

Lamb Dibi, Onion Sauce

Basque chicken

Caldou

Breaded beef cutlet, tartar sauce

Senegalese vermicelli,

French fries

vegetable tian

Basmati rice

### Dessert

Donut Youyou

Cut Fruit

Thioura

Based

Karima Cake, Pistachio

Bourdalous tartlet

Caramel cream

Raspberry verrine with red fruits



## **THURSDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Pepper fish soup

Tuna and hard-boiled egg buns, chicken sausage puff pastry, fish pastel, meat tricorne

### Salad bar

Assortment of raw vegetables

Chicken noodle salad

Fatouche salad, tabbouleh, moutabel, hummus

Pineapple salad, shrimp, cocktail sauce

Lentil salad with grilled beef, Potato salad with sausages

Squid salad, LBR coleslaw with chicken

### Main course

Bakhale of lamb

Beef stew

Yassa fish

Angry Chicken

Kebab, lamb

Basmati rice with herbs

Fried potato

Green bean and tomato

### Dessert

Red fruit yoghurt tarts

Strawberry mousse verrine

Cream puffs

chocolate brownies

Opera

Ngalakh

Black Forest

Assorted cut fruit

Entremet three chocolates





## **FRIDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Chicken noodle soup

Chicken briouates, Regina mini pizza, meat turnover, chicken spring rolls

### Salad bar

Assortment of raw vegetables

Citrus salad with prawns, cocktail sauce

Cowpea salad, tomato, red peppers, with sausages

Cucumber salad with goat cheese

Vietnamese coleslaw with chicken

Cuban salad with grilled beef, fried eggplant with cream

Surimi pepper salad, Fatouche salad, tabbouleh, moutabel, hummus

### Main course

Thiebouweh

Lamb kofta, Tzatziki sauce

Breaded chicken cutlet, Dijon sauce

Grilled beef medallion

Basmati rice with butter

Scalloped potato gratin

Vegetable gardener

Stir-fried sweet potato

### Dessert

Thin apple pie

Almond stick

Semolina cake

Fragola cake

Chocolate strawberry verine

Creme brulée

Fruit Tartlet

Profiteroles

Lakh, Fruit Salad



## **SATURDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### **Set at the table**

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### **Bulgur vegetable soup**

Fatayer meat, Pastel fish, sweet potato croustis with goat cheese

### **Salad bar**

Assortment of raw vegetables

Greek salad with feta

Minced meat pasta salad

Salmon mimosa egg

Chicken salad

Méchouia salad

Tropical salad with prawns

Fatouche salad, tabbouleh, moutabel, hummus

### **Main course**

Thiébouguina, raw onion sauce

Braised leg of lamb, mushroom sauce

Seafood skewer

Beef tagine with prunes

Fried potato

Basmati rice with herbs

Sautéed green vegetables

### **Dessert**

Raspberry cake

Chocolate crunch

Apricot vanilla verine

Chocolate mousse

Donuts Wonder

Strawberry tartlets

Milk rice

Pana cotta coconut milk

Cut Fruit





## **SUNDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Vegetable soup

Lamb kibé, chicken pastilla, seafood puff pastry, Croquemonsieur

### Salad bar

Assortment of raw vegetables

Chicken Terranga Salad

Senegalese steamed vegetable salad, Athièkè salad with seafood

Mango salad with tomato with chicken, Pineapple salad, coconut with tuna

Verrine of avocado, grapefruit with prawns

Green rice salad, with crabs, Fatouche salad, tabouleh, moutabel, hummus

### Main course

Moroccan royal couscous

Lamb mechoui, red fruit sauce

DG Chicken

Seared fillet of captain, rougaille sauce

Basmati rice with corn

Homemade fried potato

Sautéed green vegetables

### Dessert

Paris Brest

Financier with red fruits

Shura

Makroud

Caramel cream

Apple crumble pie

Tiramisu

Verrine three chocolate

Thiacry

Fruit salad

Costa Rica



### **LIVE COOKING STATIONS:**

Oriental grills with accompaniments (shish taouk, kofta, kubideh)

#### Salads

Fattoush, tabbouleh, moutabel, hummus

Dum Biryani

#### Mezze

Kibbeh, fatayer, cheese spring rolls

Shawarma in live cooking with condiments

Cut in live cooking with assortments

Oriental delights

Snoo el Zeit, Muhabbah, Asafiri, Rasmalai, rasgoulah, kashta cheese

Oriental rice Oriental Ouzi

Live cooking saje bread with cheese and zaatar





رمضان كريم

RAMADAN KAREEM

15TH APRIL TO 1ST MAY





**RAMADAN  
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23.000/ADULT  
13.000/ CHILD**

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## **MONDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Cream of pumpkin, carrot and sweet potato soup

Vegetarian samosa, chicken puff pastry, fish pastel, meat tricone

### Salad bar

Assortment of raw vegetables

Carrot salad with orange, Tunisian salad

Piedmontese potato salad, Avocado salad and prawns

Tuna salad and mixed vegetables, tomato, cucumber, Italian vinaigrette

Fatouche salad, tabbouleh, moutabel, hummus

### Cutting

Beef wellington filet

### Main course

Roasts with orange, onion and mustard

Thièbouweh, and tamarind sauce, bissap

Lamb stew

Malfouffe

French fries

White rice with vegetables

Vegetable Wok

### Desserts

Sacher cake

Catalan cream

Upside-Down Pineapple Cake

Chocolate mousse

Apricot Caramel Entremet

Thiacry, Cut fruit platters

Oreille de Peul

Oriental pastry



## **TUESDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### **Set at the table**

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### **Harirra lamb soup**

Tuna brick, chicken sausage puff pastry, fish pastel, meat tricone

### **Salad bar**

Assortment of raw vegetables

Charcuterie salad, Lebanese Tabbouleh

Mexican salad with chicken, Fatouche salad, tabbouleh, moutabel, hummus

Thai beef salad, Exotic shrimp salad

Méchouia salad, pasta salad with tomato sauce

### **Cutting**

Lamb mechoui, forest sauce

### **Main course**

Seared Captain's fillet with saffron sauce

Beef skewer with peppers

Grilled chicken, yassa style

Basmati rice with butter

Roasted squash and zucchini

Potato croquette

### **Desserts**

Panna-Cotta

Lemon meringue tartlet

Vanilla puff pastry

Carrot Cake

Chopati

Mango Dessert

Milk rice

Assortment of cut fruits



## **WEDNESDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Minestrone soup with pesto

Meat turnover, chicken sausage puff pastry, fish Pastel, meat tricone

### Salad bar

Assortment of raw vegetables

Chickpea salad, Tomato salad with tuna

Caesar Salad with Chicken, Beet Salad with Orange

Fatouche salad, tabouleh, moutabel, hummus, yoghurt cucumber salad

Grapefruit shrimp salad, Coleslaw

### Cutting

Braised big Thiof, spicy tomato sauce

### Main course

Thiébouyapp of lamb, onion sauce and raw vegetables

Chicken stew

Breaded beef cutlet, tartar sauce

Neapolitan Penne

French fries

vegetable tian

Basmati rice

### Desserts

Donut, Raspberry verrine with red fruits

chocolate donut

Cut Fruits, Entremet three chocolates

Thioura

Based, Caramel Cream

Karima Cake, Pistachio





## **THURSDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Lentil, carrot and croutons soup

Tuna and hard-boiled egg buns, chicken sausage puff pastry, fish Pastel, meat tricone

### Salad bar

Assortment of raw vegetables

Chicken noodle salad, Fatouche salad, tabouleh, moutabel, hummus

Pineapple salad, shrimp, cocktail sauce, Lentil salad with grilled beef

Potato salad with sausages, Calamari salad

LBR coleslaw with chicken

### Cutting

Braised beef rib steak, bissap sauce

### Main course

Hachi Parmentier

Thieboudienne

Chicken wok with vegetables

Baked lamb kofta

Basmati rice with herbs

Fried potato

Green bean and tomato

### Desserts

Red fruit yoghurt cake

Strawberry mousse verrine

Cream puffs

chocolate brownies

Opéra crème caramel, assortment of cut fruits

Ngalakh



## **FRIDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Fish soup with saffron

Chicken briouates, Regina mini pizza, meat turnover, chicken spring rolls

### Salad bar

Assortment of raw vegetables

Citrus salad with prawns, cocktail sauce

Cowpea salad, tomato, red peppers, sausages

Fatouche salad, tabbouleh, moutabel, hummus

Vietnamese coleslaw with chicken

Cuban Grilled Beef Salad

Fried eggplant with cream

Pepper salad with surimi

### Cutting

Lamb shoulder confit with prunes

### Main course

Royal Moroccan couscous

Chicken tagine with olives and dried fruits

Grilled beef medallion

Cebon

Basmati rice with butter

Potato gratin , Vegetable planter

### Desserts

Thin apple pie

Almond stick

Semolina cake

Fragola cake, Pana-cotta coconut milk

Chocolate strawberry verinne

Crème brûlée, Fruit salad

Fruit pie, Profiterole, Lakh



## **SATURDAY**

Café, sélection de thés, lait et chocolat chaud

Assortiment de jus et eaux

### Disposé à table

Muffins au chocolat, cake à la banane, croissants, pain au chocolat et pain aux raisins  
Confiture de mangue, framboise et abricot, Miel et Nutella, dattes, prunes, abricots secs,  
Amandes, noix de cajou, noisettes, yaourt aux fruits, Thiakhry, lait caillé

### Spicy lamb soup with vegetables

Fatayer meat, fish pastel, sweet potato cromesquis with goat cheese

### Salad bar

Assortment of raw vegetables

Greek salad with feta, Pasta salad with minced meat

Mimosa egg with salmon, Chicken salad

Méchouia Salad, Tropical Salad with Shrimps

Fatouche salad, tabbouleh, moutabel, hummus

### Cutting

Lamb dibi, onion sauce

### Main course

Monkfish and tuna skewer, virgin

Chicken tagine with prunes

Minced beef with vegetables

Fusilli gratin with chicken and vegetables

Senegalese Vermicelli

Fried potato

Basmati rice with herbs

Sautéed green vegetables

### Dessert

Raspberry cake, Thiakry

Chocolate crunch

Apricot vanilla verine, Three chocolate verrine

Chocolate mousse, Tiramisu

Fruit salad

Donuts





## **SUNDAY**

Coffee, selection of teas, milk and hot chocolate

Assortment of juices and waters

### Set at the table

Chocolate muffins, banana cake, croissants, chocolate bread and raisin bread  
Mango, raspberry and apricot jam, honey and Nutella, dates, plums, dried apricots,  
almonds, cashews, hazelnuts, fruit yogurt, Thiakhry, curd

### Tuscan veal soup

Lamb kibé, chicken pastilla, seafood puff pastry, Croque monsieur

### Salad bar

Assortment of raw vegetables

Chicken Terranga Salad

Senegalese steamed vegetable salad

Athièkè salad with seafood

Chicken Tomato Mango Salad

Pineapple salad, coconut with tuna

Verrine of avocado, grapefruit with prawns

Green rice salad with crabs

Fatouche salad, tabbouleh, moutabel, hummus

### Cutting

Rack of braised beef, black pepper sauce

### Main course

Lamb kebab

Royal Spanish Paella Rice

DG Chicken

Yassa fish

Basmati rice with corn

Homemade fried potatoes

Sautéed green vegetables

### Desserts

Paris Brest

Financier with red fruits

Shura

Makroud, pistachio cake

Caramel cream