

Adra
Gastronomie
tunisienne

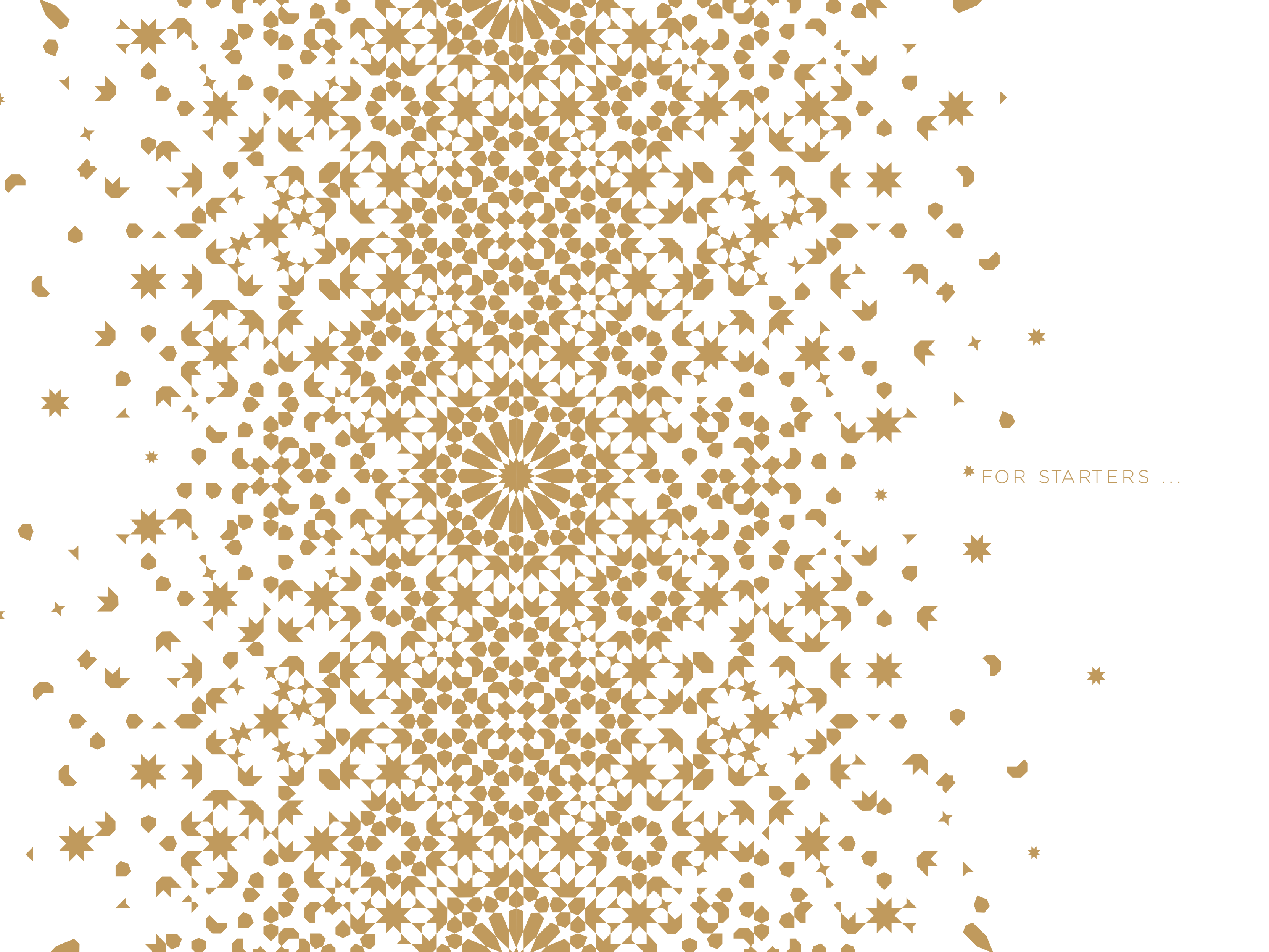


* MY APPROACH ...

My approach to gastronomy is inspired by the smells and light that make up the essence of La Badira. It is based on flavors, scents, sweetness..

I propose in the ADRA, a fusion cuisine, drawing its spirit from both sides of the Mediterranean sea and made with the best local products. A re-enchanted Tunisian gastronomy.

*Chef Slim
Bettarich*



* FOR STARTERS ...



THE SIGNATURE DISHES

STUFFED SEASONAL VEGETABLES 22^{DT}

With white cheese, spices of old and dry fruits, coriander tomato.

THE TRADITIONAL MECHOUIA 25^{DT}

Mille-feuille style, coriander flavoured ricotta, creamy tuna with black olives, thin jelly of herbs gazpacho with its little garden of vegetables.

THE DUCK FOIE GRAS 39^{DT}

Cromesquis style with a pepper and salt flower mignonette, dates charmoula from Tozeur, duck confit's nem and its citrus' caramel, dry fruits' jam line.

DECLINATION OF SHRIMPS 39^{DT}

- * Tartar, flavoured with harissa oil and salsa from Kerkenna
- * Cromesquis style with rose petals and japanese breadcrumb almonds
- * Roasted with salt flower and homemade "ras el hanout"

THE SCALLOP 44^{DT}

Snacked, grilled with its Viennese of Osben, crispy Beef bourguignon with fresh herbes infused in fresh ginger, small quenelle of zucchini Azloul cooked two ways.



THE ANCESTRAL DISHES

FONDOK EL GUALLA TUNA SALAD AND SAJNANE'S CHEESE 17^{DT}

THE ESSENTIAL EGG BRIK 18^{DT}

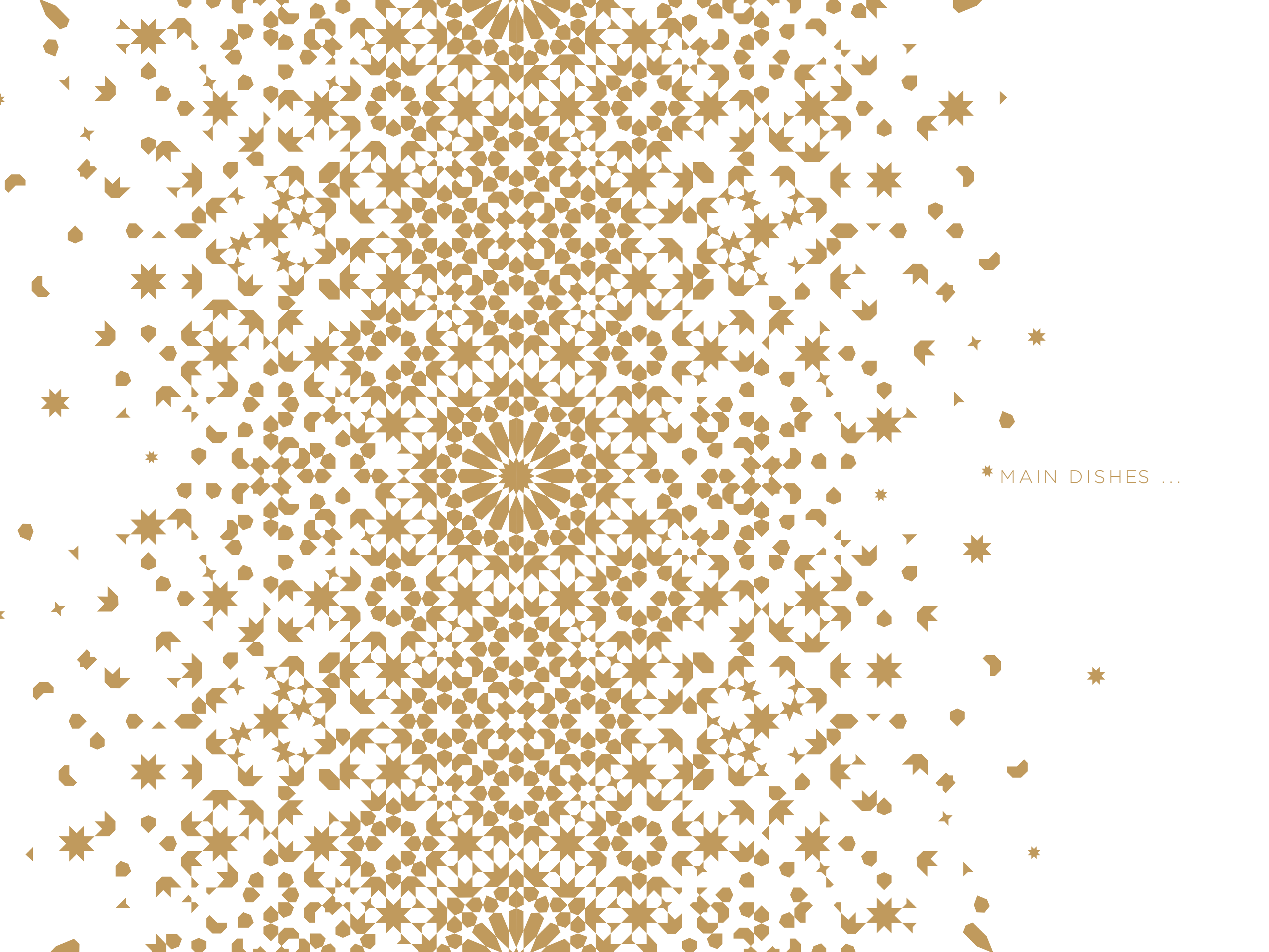
- * Tuna and ricotta
- * Shrimp
- * Meat

TCHICH BIL KARNIT 21^{DT}

QUAIL TAJINE MALSOUKA AND CHICKEN LIVERS COOKED IN THE TANJIR 21^{DT}

KAFTEJI OF AGHLABITES FRESHLY PREPARED, WITH ITS "KLEYA" 24^{DT}





* MAIN DISHES ...



THE SIGNATURE DISHES

THE LAMB OF SIDI BOUZID 45^{DT}
Cooked during 7 hours at low temperature gargoulette style, creamy semolina lightly flavoured with dry fruits, rosemary emulsion.

BARKOUKECH OF TOZEUR 48^{DT}
With octopus, squids, shrimps and cuttlefish, in a creative North-South mix.

THE BEEF FILLET 50^{DT}
Crispy jellied with ancestral taste Beef Hargmaen, pan seared tournedos with red berries, full-bodied gravy with extracts of flowers, line of loubia puree with mascarpone cream.

THE LOBSTER OF CAP ZBIB 80^{DT}
Cooked with the shell in spices of old, risotto flavoured with coucha of red mullet bouillabaisse style and infused in saffron (300 gr).



THE ANCESTRAL DISHES

MLOUKHIA OF BEEF CHEEKS LHAM ERASS 39^{DT}

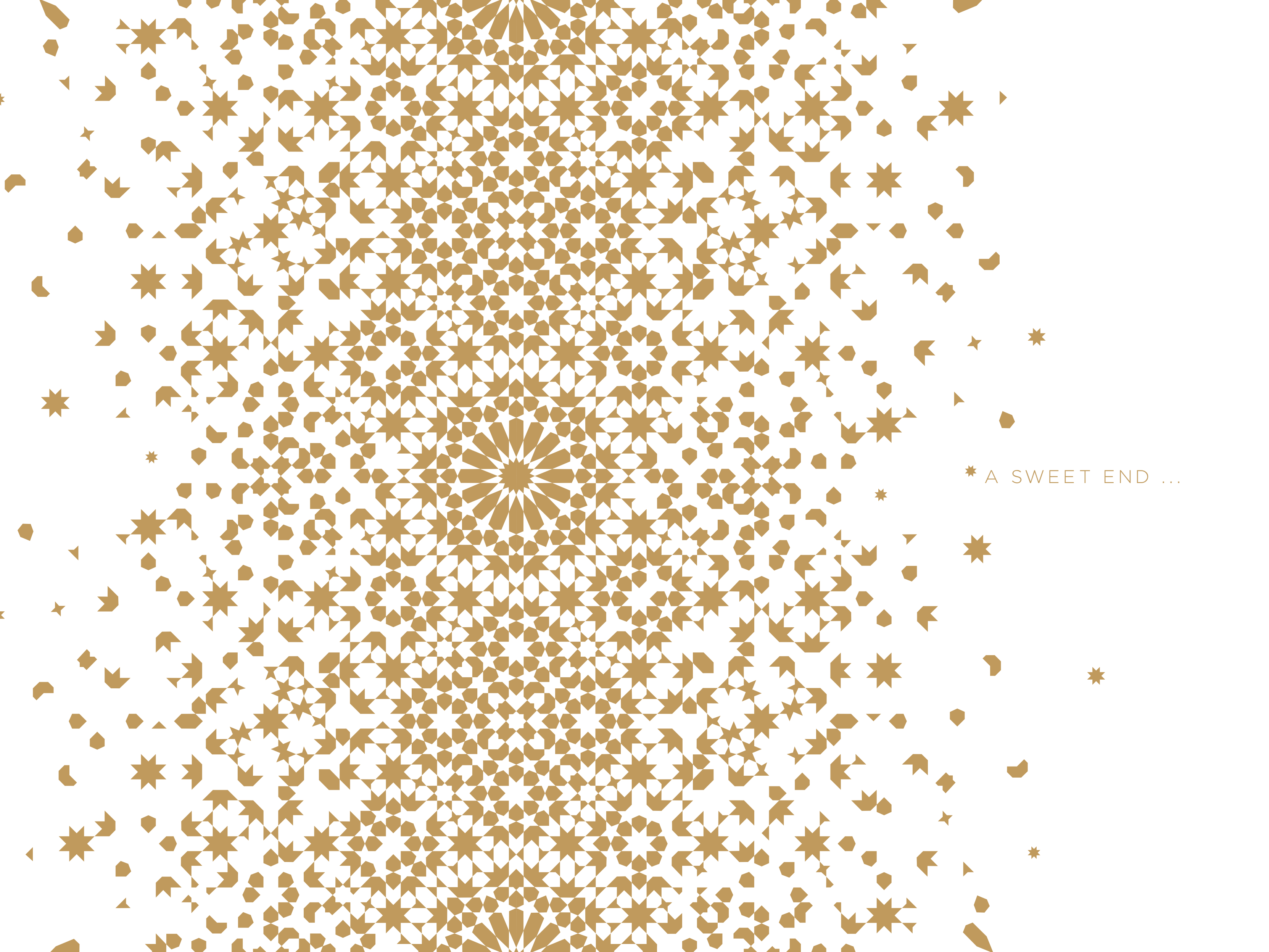
TUNA LAHMET DHOL, CHEESE MHAMRA 45^{DT}

ADRA'S COUSCOUS
* With osben Hammamet style 39^{DT}
* With lamb 45^{DT}

**DENTEX OR GROUPER IN SEFSSARI
FLAVOURED WITH DILL AND CUMIN** 48^{DT}

**FELL MACARONIS WITH FISHES FROM
CAP BON FLAVOURED WITH GREEN BAY LEAF** 48^{DT}





* A SWEET END ...



THE SIGNATURE DISHES

PANNA COTTA IN VERRINE GERANIUM SMELLS 24^{DT}
Basil tomato jam, light cream zrigua style, lime crumble and its sorbet quenelle, mint jelly.

THE WHOLE CHOCOLATE FROM VALRHONA® 24^{DT}

MAHKOUKA WITH THIN SEMOLINA AND DRY FRUITS 24^{DT}
Mille-feuille style, red berries' jelly, mango mousse, white chocolate and quenelle of "chemia" ice cream.

ALMONDS AND SPICES MACARON 24^{DT}
Bsissa ganache, quenelle of ice cream with nougat and caramel salsa with salt flower.

WHITE ELEGANCE 24^{DT}
With hazelnuts and gold powder, signed La Badira.



THE ANCESTRAL DISHES

PLATE OF FRESH CUT FRUITS 22^{DT}

DECLINATION OF ASSIDA ZGOUGOU,
ZRIGA AND ITS SAMSA ROLL, MHALBIA
WITH APRICOTS' LOUKOUM 22^{DT}

KHOBSET COOKIE GRANDMOTHER STYLE 22^{DT}

PARFAIT OF DATES 22^{DT}
Dry fruits rfissa, houmous puree with eucalyptus honey.





La Badira



THE LEADING HOTELS
OF THE WORLD

www.labadira.com