



# Restaurants, Marrakech

## Le Tobsil

Le Tobsil is a restaurant set in an old palace in the Medina. You will be seated on one of two levels around a courtyard and entertained by traditional Moroccan musicians. The food is a wonderful tasting menu where the culinary delights just keep coming. Come prepared for indulgence.



## Al Fassia

The owners, waiters and chefs are all women in the traditional Moroccan restaurant. Dining in rich, sumptuous décor, you can take your pick from the a la carte menu. The lamb confit is a delicious speciality that must not be missed.



## Casa Lalla

Casa Lalla is a beautiful restaurant run by Richard Neat. The restaurant is in the courtyard of a beautiful Riad where the chef delivers an inventive gourmet menu blending interesting flavours of Morocco and the Mediterranean.



## Chez Chegrouni

A cross between a French bistro and a traditional Moroccan tavern this restaurant has outside tables overlooking the main square reflecting its buzzy atmosphere. Food and service is no-frills and traditionally Moroccan. You can be sure that there will always be a queue here.



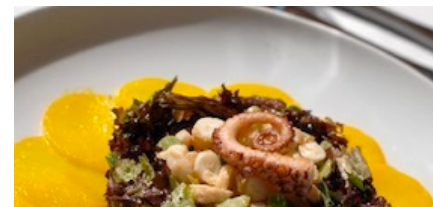
## Terraces des Epices

Terrace des Epices is located in the heart of the Souks providing a fantastic stop-off for lunch or coffee during a busy day meandering round the souks. Laidback seating, cool music and great views, salads and grilled meat and fish are specialities of the house.



## Gastro MK

There is nothing but praise for this excellent restaurant offering a fusion of Moroccan and modern French cooking. The five-course tasting menu is preceded by drinks on the rooftop under the stars. The perfect way to start an evening.





# Things to Do, Marrakech



## Hot air balloon ride

Drift gently over the desert landscape of Morocco taking in views of secluded Berber villages and the snow-capped Atlas mountains.



## Cookery class

Moroccan cuisine is like no other, spicy but smooth, sweet and sour. Whilst you are in Marrakech it's a great opportunity to perfect the art of cooking a Moroccan tagine. Our cookery class takes place in a beautiful Riad in the medina.



## Camel trek

A full camel trek in the desert takes approximately 3 days. We have a cut-down version for you so you can ride camels or horses for a couple of hours around the Palmerie of Marrakech so you can get a flavour of this ancient way of travelling.



## Ourika Valley trip

Ourika Valley is food-producing area, with crops laid out like a draughtboard. Here you will find stunning scenery, rock carvings, local villages, beautiful gorges and great trekking in the area.





# Hotels, Marrakech

## Riad Charlott

In the heart of the Medina lies Riad Charlott, a magnificently restored Riad blending traditional Moroccan style with contemporary décor. The hotel has an excellent Spa to unwind in after a busy day in the souks. Plus the roof terrace affords wonderful views over the city.



## Riad Kniza

The Riad Kniza is just a few minutes walk from the main square in Marrakech. Traditionally restored, this Riad gives guests a true taste of Morocco. The food available at the Riad is top quality Moroccan cuisine, showcasing local gastronomy at its best.



## Riad Misria

The six-bedroomed Riad Misria is a wonderful place to stay just a 10 minute walk from the square. The centrepiece of the ground floor courtyard is a heated swimming pool complete with adjoining hammam and spa facilities. Rooms are spacious, and are cooled in the summer and heated in the winter providing a haven of tranquillity in this busy city.



## Riad Lyla

Riad Lyla has been restored to the highest standards, with faultless attention to detail. The pool is delicious and the roof terrace comes complete with sun loungers for taking in the sun or contemplating the serenity of the Atlas Mountains on the horizon.





# Sample Itinerary, Marrakech

## Day 1

### A Taste of Morocco

Arrive into Marrakech airport where you will be met by your driver. You will be taken from the airport to your beautiful city centre Riad.

This evening, a table has been reserved for you at El Fassia restaurant, where the owners, cooks and staff are all women. The local speciality is called mechoui, it is a roast leg of lamb that needs to be preordered. The other speciality of the restaurant is pastilla of pigeon. You have been reserved a table with a cushion-strewn banquette within the restaurant so you can enjoy a more relaxed meal.

## Day 2

### Atmospheric Souks – Belly Dancing Dinner

In the morning head to the main square; Djemaa el Fna which is the stuff of legends. Here you will see everything from snake charmers, to buskers, to monkey-handlers to henna-painters and even Marrakechis telling stories to enthralled audiences. The food stalls in this square constitute one of the world's biggest and most colourful al fresco diners. You can sample every Moroccan staple here - tagines, couscous and harira (the lamb, lentil and chickpea soup served traditionally at Ramadan), all of which are delicious. We would recommend this for lunch.

After drinking in the atmosphere of Djemaa el Fna take a walk around the souks which are located just off the main square. The souks are stalls in a covered area. The labyrinth of streets behold some of the most wonderfully exotic tastes, smells and sights. Even those of you with the best sense of direction will find that finding your way out is a challenge!

In the evening, we have made a reservation for you to enjoy a meal and belly-dancing at the Le Comptoir restaurant, a Moroccan institution. The Franco-Moroccan dishes are served with panache, but the atmosphere and the spectacle are truly memorable.

## Day 3

### Sightseeing – Picnic – Fine Dining

We suggest that you take some time on Day 3 for some sightseeing. The main sights to take in are; Ben-Youssef medersa, Marrakesh Museum and Chrob or Chouf fountain is a must-see. You can then take a horse-drawn carriage to the Ménara. Marrakshis frequently come to picnic in this cool spot. You can do the same by filling up a basket with food found in the medina.

After your picnic lunch, we suggest you take a stroll round the Majorelle Gardens which house a collection of plants from the four corners of the earth flourishing among elegant ornamental lakes and an Art Deco villa.

In the evening we have made a reservation for you in Le Tobsil restaurant, a spectacular restaurant in an old palace in the medina. It has been touted that the chef cooks like an angel, so come prepared for indulgence. If you fancy heading out for an after dinner drink, we would recommend Jad Mahal. It has dancers and musicians, so the evening ends with a little spectacle.

## Day 4

### Cooking Class – Colonial Morocco

Today is your chance to learn how to blend some of the local flavours and spices into Moroccan dishes of your own. You will be taken to a Riad where with your cookery teacher you will buy the products for your menu in the market. The hands-on class with include pastille, tagine and harira. After you have spent the morning cooking, you can kick back in these beautiful surroundings and enjoy the food you have prepared for lunch.

As your hotel has a pool and a sun terrace, it may be nice to spend the afternoon relaxing on a sun lounger in the sunshine.

This evening you will enjoy a touch of colonial Morocco in the Grand Café de la Poste. This restaurant with its wicker chairs, wooden slatted blinds and palms has splendour of the 1920's. The food is an excellent French Moroccan fusion and the locale is packed with locals and ex-pats drinking in the atmosphere of years gone by.



# + Sample Itinerary



## Day 5 Last Minute Shopping - Departure

As today is your last day we suggest that you spend it taking a last walk around the souks to pick up some traditional souvenirs for your friends and family back at home. You have a late check-out of your hotel and will be collected at 5pm for your flight back home.