

Serge's culinary journey



L'instant Gourmand.....

O ' Bleu Mogador Essaouira
La Cuisine de Serge

Carte

**** Starter ****

The kemia of the sea 115 dh

Oysters Tagine with ginger butter and vegetable filaments
Arancini squid risotto in ink
Akai farm heirloom tomatoes Pesto sorbet
Brandade of whiting like an aioli
Matcha tea prawn creme brulee

The kemia of the land 95 dh

Fresh fig veal carpaccio, sherry vinegar, argan oil
Pastilla with almonds between Provence and Morocco
Eggplant, local ricotta, pine nuts, tomato compote, basil
Watermelon marinated in 'Campari', beef ham, olive
Pea and mint mousse, Chorizo crumble

**** *Serge's signature starter 125 dh***

Tagine of oysters with ginger butter, vegetable filaments
Pigeon pastilla with almonds between Provence, Morocco

**** Main Course ****

Essaouira blue lobster (2 people) 685 dh

Roast with harissa butter, king prawns in almond sfaya tajine of shellfish and fish,
small vegetables
Barley bulgur and sesame; cooked like couscous

**** *Ifrane morel veal steak 195 dh***

Pan-fried with carrot butter, compressed potato
Small financial sauce with Ifrane morels

Scorpion fish 175 dh

fishbone juice olive oil emulsion, roasted garlic, marinated anchovies fricassee of
summer vegetables with Safi capers

Homemade breads by Salam our Maitre d'Hôte

Cheese and Desserts

- The cheese *

115 dh

Pastilla revisited with roasted pears, goat cheese, walnuts, honey
Natural and oil Meskala goats.
Fig stuffed with farm cow sheese.
Briouat of local camembert with apples

- Trio of desserts of the moment * 95 dh

Pastilla revisited with roasted pears, goat cheese, walnuts, honey
My ancestral chocolate pot recipe
Bitter orange frozen soufflé, orange jelly, cinnamon biscuit
Barley cream with roasted apricot, verbena jus

- Pavlova *

95 dh

With white peaches and verbena sorbet

- Sorbet *

75 dh

Pomegranate, raspberries, olive oil

Royal Tea Gourmand

1 pers 115 dh 2 pers à partager (to share) 145 dh

Pastilla revisited with roasted pears, goat cheese, walnuts, honey
My ancestral chocolate pot recipe
Bitter orange frozen soufflé, orange jelly, cinnamon biscuit
Barley cream with roasted apricot, verbena

Menu

* **Serge's culinary journey** **

the trip is offered to you for the whole table

(1) The kemia of the sea

Oysters Tagine with ginger butter and vegetable filaments

Arancini squid risotto in ink

Akal farm heirloom tomatoes Pesto sorbet

Brandade of whiting like an aioli

Matcha tea prawn creme brulee

(2) The kemia of the land

Fresh fig veal carpaccio, sherry vinegar, argan oil

Pastilla with almonds between Provence and Morocco

Eggplant, local ricotta, pine nuts, tomato compote, basil

Watermelon marinated in 'Campari', beef ham, olive

Pea and mint mousse, Chorizo crumble

(3) the fish course

Roasted scorpion fish

fishbone juice olive oil emulsion, roasted garlic, marinated anchovies fricassee of summer vegetables with Safi capers

(4) cheese & Desserts

Pastilla revisited roasted pears, goat cheese, walnuts, honey

My ancestral chocolate pot recipe

Bitter orange frozen soufflé, orange jelly, cinnamon biscuit

Barley cream with roasted apricot, verbena jus

3 Services (1. 2 .4) 275 Dh / personne

4 Services (1. 2. 3 .4) 365 Dh / personne