



Carte

The 5 kemia of the sea -125 dh

Oyster tagine with ginger butter, vegetable filaments
Beet sorbet, marinated anchovy vinaigrette,
homemade smoked tuna mimosa; tart cream; green apple water
Minced white fish with grapefruit, white balsamic
small squid with rust, bouillabaisse emulsion

The 5 kemia of the land -125 dh

Ballottine of free-range chicken with vanilla, vegetable curry Pigeon
pastila with almonds between Provence and Morocco
pie of porcini mushrooms forest of " Lala Mimouna " parsley Duck
broth with turnips with homemade mustard Broccoli
gnocchi, creamy Meskala goat

Serge's Signatures starter 125 dh

Oysters Tagine with ginger butter and vegetable filaments
Pastilla with almonds between Provence and Morocco

“ Main course “

the red mullet small boat of Essaouira 175 dh

vegetables from the farm, bread toast with potatoes
bone juice, orange emulsion and rosemary

Crispy sweetbreads and calf's foot 195 dh

stew of calftail with new carrots, porcini mushrooms forest of " Lala
Mimouna " polenta



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

the trip is offered to you for the whole table

(1) The 5 kemia of the sea

Oyster tagine with ginger butter, vegetable filaments
Beet sorbet, marinated anchovy vinaigrette,
homemade smoked tuna mimosa; tart cream; green apple water
Minced white fish with grapefruit, white balsamic
small squid with rust, bouillabaisse emulsion

(2) The 5 kemia of the land

Ballottine of free-range chicken vanilla oil ,banana mousse
Pigeon pastilla with almonds between Provence and Morocco
Pie of Ifrane porcini mushrooms and hazelnut with parsley
Duck broth with house-made mustard turnips Broccoli gnocchi,
creamy goat cheese from Meskala

(3 the red mullet small boat of Essaouira

vegetables from the farm, bread toast with potatoes
bone juice, orange emulsion and rosemary

(4) cheese & Desserts

Pastilla revisited roasted pears, goat cheese, walnuts, honey
My ancestral chocolate pot recipe
Frozen nougat with figs and walnuts, homemade candied fig, small
shortbread
banana from Agadir flambé with cinnamon rum

3 Services (1. 2 .4) 325 Dh / personne

4 Services (1. 2. 3 .4) 405 Dh / personne

Homemade breads by Salam our Maitre d'Hôte



'The little slate of the moment'

The blue lobster of Essaouira
roasted coral butter / harissa

825 dh 2 pers to share

small vegetables Polenta of barley shell
juice like a couscous

The shoulder of lamb of candied bled

395 dh 2 pers to share

_oriental flavors dried apricots garlic confit
sweet onion compote,
vegetables of the moment

"Serge's Advice"

An oyster tagine to start