



Carte “ Starter “

* ***‘les 5 kemia’ de la Mer*** -125 dh Oysters

Tagine with ginger butter ; vegetable filaments-
Sliced Whiting 1/2 salt, chicken stock, crunchy vegetables
Rizotto Arancini style supions in ink,
Lemon olive oil sorbet; on a smoked tuna cream
Anchovy escabeche beet hummus

** ***les 5 kemia’ de la Terre*** 125 dh

Raspberry butter toast, beef ham, melon with port
Pigeon pastilla with almonds between Provence and Morocco
Pea mousse with peppermint, chorizo breadsticks
Rfiss-style poultry quenelle
Wild asparagus scramble, pearl lamb jus

Kemia’ assortment of Land & Sea for 2 185 dh
(2 personnes to share)

Entées signatures de serge

Oysters Tagine with ginger butter ; vegetable filaments-125 dh
Pastilla with almonds between Provence and Morocco -115 dh

“ Main course “

Section of roasted monkfish, smoked rosemary, , -185 dh

Red wine blackberry butter sauce
Spring vegetable fricassee, polenta

Roasted veal with Ifrane porcini mushrooms, -...195 dh

Potato gratin, reduction juice, pan-fried porcini mushrooms

Confited lamb shoulder 375 dh 2 persons

Candied with wheat spices, grapes and Majhoul dates

** ***Red lobster from Essaouira ...*** price by weight

Roasted coral ; Americaine zabaglione ; mushroom duxelles
Sweet potato gnocchi

Our Menu and Carte are made from local and seasonal products; it may happen that some of these dishes or starters are modified following a shortage.



Menu

Culinary trip to the Mediterranean “By Serge”

(1) ‘les 5 kemia of the sea

Oyster tagine with ginger butter, vegetable filaments
Sliced Whiting 1/2 salt, chicken stock, crunchy vegetables
Rizotto Arancini style supions in ink,
Lemon olive oil sorbet; on a smoked tuna cream
Anchovy escabeche beet hummus

(2) ‘les 5 kemia of the land

Raspberry butter toast, beef ham, melon with port
Pigeon pastilla with almonds between Provence and Morocco
Pea mousse with peppermint, chorizo breadsticks
Rfiss-style poultry quenelle
Wild asparagus scramble, pearl lamb jus

(3) ** Section of roasted monkfish, smoked rosemary,

Red wine blackberry butter sauce
Spring vegetable fricassee, polenta

(4) cheese & Desserts

My ancestral chocolate pot recipe
Sorbet with candied strawberry pesto and old parmesan balsam
Like a Blueberry Tiramisu
Small bite of white chocolate, raspberries and hazelnuts

the trip is offered to you for the whole table

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

4 Services (1. 2. 3 .4) 455 Dh / personne

Homemade breads by Salam our Maitre d’Hôte Pains faits
maison par Salam notre Maitre d’Hôte



Desserts of the moment

My ancestral chocolate pot recipe
Sorbet with candied strawberry pesto and old parmesan balsam

Like a Blueberry Tiramisu

Small bite of white chocolate, raspberries and hazelnuts

1 personne 105 dh

2 personnes to share 155 dh

The sorbet of the moment

mix de sorbets with olive oil

75 dh

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