



Carte “ Starter “

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

Oysters

Tagine with ginger butter ; vegetable filaments-
Bouillabaisse emulsion Red mullet toast with rouille
Fresh Tuna Tartare “like a Niçoise”
Roasted octopus in chakchouka
Anchovy escabeche beet hummus

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

“Dry and fresh” duo of veal with figs and homemade mustard
Pigeon pastilla with almonds between Provence and Morocco
Pistou soup gratinated with pine nut crumble
Beef-heart tomato gazpacho: red pepper sorbet
Minute eggplant Moussaka style

***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 “

***Roasted sea bass fillet with fresh thyme,* 195 dh**

Shellfish salpicon, creamy thyme and roasted garlic sauce
Ma ratatouille , polenta

lamb fillet “like a Pastilla”-...195 dh

Duxelles of chanterelles and parsley mousse; reduced pearl juice
fricassee of chanterelles and zucchini

Essaouira Blue Lobster Roasted in Shell

Sweet homemade harissa, all served a bit like couscous shell juice
with Berber flavors

Our proposal by weight for two people

700 gr....775 dh

850 gr....935 dh

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

Oysters Tagine with ginger butter ; vegetable filaments-
Bouillabaisse emulsion Red mullet toast with rouille
Fresh Tuna Tartare “like a Niçoise”
Roasted octopus in chakchouka
Anchovy escabeche beet hummus

(2) ‘les 5 kemia of the land

“Dry and fresh” duo of veal with figs and homemade mustard
Pigeon pastilla with almonds between Provence and Morocco
Pistou soup gratinated with pine nut crumble
Beef-heart tomato gazpacho: red pepper sorbet
Minute eggplant Moussaka style

(3) Roasted sea bass fillet with fresh thyme

Shellfish salpicon, creamy thyme and roasted garlic sauce
Day harvest vegetable fricassee

(4) cheese & Desserts

My ancestral chocolate pot recipe
Frozen white chocolate and raspberry soufflé
peach tatin ;with Creamy fresh verbena
Goat cheese papillote, roasted fig with walnuts, mixed greens

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
Frozen white chocolate and raspberry soufflé
peach tatin ;with Creamy fresh verbena
Goat cheese papillote, roasted fig with walnuts, mixed greens¹
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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