



The Mediterranean carte

“starter”

**** les 5 ‘kemia’ of the sea-125 dh**

Oyster tagine with ginger butter, vegetable strands
Sea urchin scramble from Sidi Kaouki and its mouillette
Beetroot sorbet, marinated anchovy vinaigrette, mimosa
Home-smoked tuna; sour cream; green apple water
Sliced sea bream with grapefruit, white balsamic

**** les 5 ‘kemia’ of the land 125 dh**

Pigeon pastilla with almonds between Provence and Morocco
Porcini mushroom tart with “Lala Mimouna” and parsley
Small caramelized spring onion chorizo crumble
Like a Garbure with confit and duck ham
Beef pastrami with cabbage and “Reuben”-style pickles

***** Kemia’ assortment of Land & Sea 185 dh (2 personnes à partager)**

**** Entées signatures de serge**

Oyster tagine with ginger butter, vegetable strings
125 dh 1 person 195 dh 2 people to share
Pigeon pastilla with almonds between Provence and Morocco -125 dh

“ Plats “

Roasted monkfish, rosemary smoked, 195 dh

Red wine blackberry butter sauce
Autumn vegetable fricassee, celery puree

Duck breast from Domaine D’Aghbalou 195 dh

Orange roast; Bigarade sauce
Cinnamon carrot gratin; bean casseroles

Essaouira Blue Lobster Roasted in Shell

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

OR

***Large langoustine... 325 dh**

Sabaillon with Vermouth and shell juice
Fondue leek and langoustine ravioli

Our Menu and Carte are made from local and seasonal products. It may happen that some of these starters, dishes or desserts 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 strands
Sea urchin scramble from Sidi Kaouki and its mouillette
Beetroot sorbet, marinated anchovy vinaigrette, mimosa
Home-smoked tuna; sour cream; green apple water
Sliced sea bream with grapefruit, white balsamic

(2) les 5 kemia of the land

Oyster tagine with ginger butter, vegetable strands
Sea urchin scramble from Sidi Kaouki and its mouillette
Beetroot sorbet, marinated anchovy vinaigrette, mimosa
Home-smoked tuna; sour cream; green apple water
Sliced sea bream with grapefruit, white balsamic

(3) Roasted monkfish, rosemary smoked,

Red wine blackberry butter sauce
Autumn vegetable fricassee, celery puree

(4) cheese & Desserts

My ancestral chocolate pot recipe
Iced orange soufflé, citron compote, cinnamon biscuit
Roasted pear and bleu and goat cheese pastilla ; honey
Tiramisu with dates and nutmeg squash confit

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



Le Desserts of the moment

My ancestral chocolate pot recipe
Iced orange soufflé, citron compote, cinnamon biscuit
Roasted pear and bleu and goat cheese pastilla ; honey
Tiramisu with dates and nutmeg squash confit

1 personne 115 dh

2 personnes to share 165 dh

The sorbet of the moment

75 dh to choose

Lemon sorbet olive oil candied citrons

Peach sorbet in a fresh verbena broth

Fig sorbet and wine cooked with walnuts

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