



## **The Mediterranean carte**

### **“starter”**

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

Oysters Tagine with ginger butter ; vegetable filaments-  
Homemade confit monkfish liver, barley bread, lemon confit  
Avocado sorbet, shrimp vinaigrette, grapefruit  
Celery remoulade, minced mackerel black olive oil  
Squid couscous with ink, sea urchin emulsion

#### **\*\*\* les 5 ‘kemia’ of the land ...125 dh**

“ Pigeon pastilla with almonds between Provence and Morocco  
Tarragon and old mustard rabbit jelly calisson  
Candied farm egg yolk on sautéed spinach with supreme sauce  
Cauliflower with Taliouine saffron, vermicelli, smoked supreme  
Lentil with lamb belly, date condiment with almonds

#### **\*\* Kemia’ assortment of Land & Sea for 2**

185 dh ( 2 personnes to share)

#### **Entées signatures de serge**

Oysters Tagine with ginger butter ; vegetable filaments-

145 dh 1 pers 195dh ( 2 personnes to share)

Pastilla with almonds between Provence and Morocco -155 dh

### **“ Main course “**

#### **The Line-caught Sea bass fish in Chive Velvet--- 195 dh**

Pan-fried Spinach; panisse de l’Estaque Pissaladière compote

#### **Beef steak in fillet a la ficelle---195 dh**

Pot au feu juice linked remoulade with green harissa, marrow  
bones small vegetables from Akal's garden - stuffed cabbage

#### **Roasted Essaouira Blue Lobster --825 dh ( 2 personnes)**

Homemade sweet Harissa butter, royal prawns, shellfish,  
Monkfish, St Pierre, red mullet, Sfaya conger eel,  
small vegetables, All served like couscous with carapace juice

**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***

Oysters Tagine with ginger butter ; vegetable filaments-  
Homemade confit monkfish liver, barley bread, lemon confit  
Avocado sorbet, shrimp vinaigrette, grapefruit  
Celery remoulade, minced mackerel black olive oil  
Squid couscous with ink, sea urchin emulsion

#### ***( 2 ) ‘les 5 kemia of the land***

“ Pigeon pastilla with almonds between Provence and Morocco  
Tarragon and old mustard rabbit jelly calisson  
Candied farm egg yolk on sautéed spinach with supreme sauce  
Cauliflower with Taliouine saffron, vermicelli, smoked supreme  
Lentil with lamb belly, date condiment with almonds.

#### ***((3) The Line-caught Sea bass fish in Chive Velvet-***

Pan-fried Spinach; panisse de l’Estaque Pissaladière compote

#### ***( 4 ) cheese & Desserts***

My ancestral chocolate pot recipe  
Iced nougat with dried apricots, almonds, pistachios  
Creamy sheep's heart macaroon, homemade cherry jam  
Duo of creamy half-salted caramel apples and pears

**the trip is offered to you for the whole table**

*3 Services (1. 2 .4) 395 Dh / personne*

*4 Services (1. 2. 3 .4) 495 Dh / personne*

***Homemade breads by Salam our Maitre d’Hôte***



## ***Le Desserts of the moment***

My ancestral chocolate pot recipe  
Iced nougat with dried apricots, almonds, pistachios  
Creamy sheep's heart macaroon, homemade cherry jam  
Duo of creamy half-salted caramel apples and pears

*1 personne 125 dh*

*2 personnes to share 185 dh*

## ***The sorbet of the moment***

*95 dh*

*Lemon sorbet olive oil candied citrons*  
*Orange sorbet with Grand Marnier syrup*  
*Fig sorbet and wine cooked with walnuts*

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