

Menu and Culinary Journeys

*Original creation inspired by the cuisine of
My native Provence and my adopted Morocco
They bear "The Signature"*

Serge Leuzin



**** La Parte ****

**** Mediterranean Starters ****

**** les 5 'kemia' of the sea -135 dh**

Oysters Tagine with ginger butter ; vegetable filaments-
Duo of sardines focaccia Potatoes onion, purslane salad
Bouillabaisse emulsion small skewer of marinated fish
Fresh Tuna Tartare "like a Niçoise
Crispy bred anchoïade with crunchy vegetables

**** les 5 'kemia' of the land 135 dh**

"Dry and fresh" duo of veal with figs and oil of figs
Pigeon pastilla with almonds between Provence and Morocco
Pistou soup gratinated with pine nut crumble
Beef-heart tomato gazpacho:: melon
Minute eggplant Moussaka style

***** Kemia' assortment entre land and sea for 2 185 dh (2 personnes to share)**

**** Moroccan Signature Starters ****

Tajine d'Huitre

145 dh 1 pers 195dh 2 personnes to share)

Oysters Tagine with ginger butter ; vegetable filaments

Pastilla de pigeon -165 dh

Pigeon pastilla with almonds between Provence and Morocco

(H) halal (°) alcool

*** Méditerranéen main courses ***

Grilled line-caught sea bass steak 185 dh

Fennel flambé, sauce vierge emulsion

Summer vegetable fricassee, mashed potatoes

Local fishing cocotte and seafood for 2 persons)

295 dh / pers

Fish of the day: squid, monkfish skewer, langoustine, grilled

Squid and clam fricassee, Small Taliouine saffron sauce

*** Moroccan Signature main courses ***

-Shoulder of lamb from bled confit with apricots

175 dh

Stuffed with onion compote, dried apricots, honeyed almonds

Roasted garlic, candied apricots like in Fez, Polenta carrots

Roasted Essaouira Blue Lobster with

Sweet Harissa Butter

Monkfish, John Dory, Red Mullet, King Shrimp,

Conger Eel Sfaya Baby Vegetables, Shell Juice;

Served a bit like couscous

Homemade breads by Salam our Maitre d'Hôte

Le Desserts of the moment

My ancestral chocolate pot recipe

Meringue, Iced Red Pepper Soufflé, Raspberry Coulis

Peach Compote, Almond Cream, Fresh Verbena Syrup Goat

cheese papillote, roasted fig with walnuts, mixed greens

1 personne 115 dh

2 personnes to share 165 dh

GB ** *Menus Culinary journey* **

Promenade

3 services

The 5 'kemia' of the sea

The 5 'kemia' of the land

The 4 Desserts

375 dh/person

Découverte

4 services

The 5 'kemia' of the sea

The 5 'kemia' of the land

Grilled line-caught sea bass steak

The 4 Desserts

- 475 dh/person

** *Menu Signature* **

2 persons to Share

5 services

- Oysters Tajine ginger butter

- Pastilla de pigeon with almonds

- Beetroot sorbet, anchovy cream

- Roasted Essaouira Blue Lobster

Homemade sweet Harissa butter,

-Les Desserts

525 DH/ Person

