

Menu and Culinary Journeys

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



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.



**** La Carte ****

**** Méditerranéan Starters ****

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

Oysters Tagine with ginger butter ; vegetable filaments-
Grilled octopus marinade on hummus with preserved lemons Beetroot sorbet, marinated anchovy
vinaigrette, mimosa
Tartare Smoked tuna, apple, pomegranate, pomegranate vinegar Sliced red mullet with grapefruit,
white balsamic

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

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

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

**** Moroccan Signature Starters ****

Oysters Tagine

145 dh 1 pers 195dh 2 personnes to share)
Oysters Tagine with ginger butter ; vegetable filaments

Oysters Tagine

-165 dh

Pigeon pastilla with almonds between Provence and Morocco

(H) halal (°) alcool



**** *Méditerranéen main courses* ****

Duck breast from Domaine D'Aghbalou 195 dh

Orange roast; Bigarade sauce
Cinnamon carrot gratin; bean casseroles

Roasted Royal Sea Bream in a Chive Crust 195 dh

Creamy Marinière with Clams (°)
Panisse from L'Estaque; Zucchini Caponata with Grapes

**** *Moroccan Signature main courses* ****

Local fishing from small boats (for 2 p) 325 dh /pers

Fish of the day: squid, monkfish skewer, langoustine, grilled
Squid and clam fricassee, Small Taliouine saffron sauce

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

Desserts

My ancestral chocolate pot recipe
Bitter orange iced soufflé, sweet compote, cinnamon shortbread
Blue cheese pastilla with honey-roasted pear
Apple cream with almond crumble

1 personne 115 dh 2 personnes to share 165 dh

**** *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

Roasted Royal Sea Bream in a Chive Crust

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