

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-
Thinly sliced, lightly salted whiting, whelk, aioli-infused jus, vegetable
Prawn bisque on a floating island, shellfish oil, cashew nuts
Fish carpaccio, reduced fish bones, thyme, pickled strawberries
Octopus stew briouat, Sète style

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

Pigeon pastilla with almonds between Provence and Morocco
Artichoke royale, barigoule jus
Pea mousse with peppermint, homemade chorizo (h)
Crispy roasted garlic butter, broad beans, meadow flowers
Like a root vegetable tatin, whipped goat's cream

***** Kemia' assortment entre land and sea for 2 195 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 ****

Noisette off lanb roast....195 dh

Deglazing sauce with spring onions, Boulangère potatoes
Spring vegetable fricassee

Tubot small boat, Clam ...215 dh

Roasted with clam butter, almond, and sage. Thickened reduced jus.
Casserole of white asparagus and potato gnocchi, clams salpicon.

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

Local fishing from small boats

Served exclusively for 2 people....710 dh

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
Blueberry tiramisu, spiced tea, white chocolate shavings
Strawberry ice cream with a basil center, aged Parmesan cream
Smimou pear, hibiscus infusion, roasted Sichuan pepper

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

395 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

- 495 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

565 DH/ Person