

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 ****

**** Méditerranéen Starters ****

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

Oysters Tagine with ginger butter ; vegetable filaments-
Sea bream carpaccio, apricot condiment, almonds, basil
Bouillabaisse emulsion, *rouille* toast, red mullet rillettes
Marinated watermelon tataki, bonito chips
Crispy *anchoïade* tart with crunchy baby vegetables

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

Pigeon pastilla with almonds between Provence and Morocco
Dry-cured and fresh" veal duo with figs; house-made fig-leaf oil
Gratinéed pistou soup; pistachio crumble
Ratatouille-style gazpacho, beef ham.
Small spring onion stuffed with chard and pine nuts

***** 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

Pigeon pastilla -165 dh

Pigeon pastilla with almonds between Provence and Morocco

(H) halal (°) alcool



**** Méditerranéen main courses ****

Noisette off lamb roast....195 dh

Spring onion deglazing jus, polenta
Grilled zucchini stuffed with caponata

***Fresh, boneless Essaouira red mullet
grilled with herbs 195 dh***

Red mullet bone and liver jus, tomato confit Tatin
L'Estaque panisse, roasted crisp Sucrine lettuce, anchovy oil

**** 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
Rice pudding mousse with verbena-infused peach
Red bell pepper sorbet with raspberry coulis
Fresh fig turnover-style pastry

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